

# Hospitality and Catering

## What will I learn?

This is a qualification designed for learners with an interest in food and cookery. It will provide you with experience of using different cooking techniques and methods to enable you to use these within further education or apprenticeships. It will give you a basic understanding of the skills required for a career in food.

This qualification will help you to understand how to prepare and cook using basic skills as well as about food and its functions in the body and in recipes. You will learn about ingredients sources and environmental influence, all aspects of diet, food needs and health. You will gain a thorough understanding and application of food hygiene and safety, and learn how to develop and apply a wide range of practical cooking skills, using appropriate equipment to meet specific needs.

Students will progress through two mandatory units:

### Unit 1: The hospitality and catering industry

You will learn about: the environment in which hospitality and catering providers operate, how hospitality and catering provision operates, meet health and safety requirements, and how food can cause ill health. Finally you should be able to propose a hospitality and catering provision to meet specific requirements.

### Unit 2: Hospitality and catering in action

You will be expected to safely plan, prepare and present a 2-course nutritional meal based on a live brief given by the exam board. Within your controlled assessment you will be expected to show your understanding of the importance of nutrition when planning a menu and be able to prepare, cook and present your two dishes.

## Assessment

### ☑ Examination

- Unit 1: The hospitality and catering industry | 1 hour 30 mins | 40%

### ☑ Non-examined assessment

- Unit 2: Hospitality and catering in action | 72 guided learning hours | 60%

## Could lead to:

The course will help you to understand how food preparation and nutrition affects our everyday lives. You will acquire practical skills which will be of benefit to you in the future. The course provides a good foundation for related vocational courses and college courses such as hotel management and hospitality. It is a good preparation for A-level food technology and future university courses e.g. health and nutrition, food science and hotel management.

## What skills do I need?

- An enjoyment and enthusiasm for working with food.
- Literacy, numeracy and ICT skills.
- Ability to work in a group and individually.
- Research and design skills.