



WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

Introduction and course overview

This course is made up of **two** units:

Unit 1: The Hospitality and Catering Industry

In this unit you will learn to understand about: hospitality and catering provision; how hospitality and catering providers operate; health and safety in hospitality and catering; and food safety in hospitality and catering.

Unit 2: Hospitality and Catering in Action

In this unit you will learn to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. You will also learn the skills needed to prepare, cook and present dishes. You will also learn how to review your work effectively.

Aims of the course

By studying this course you will be able to:

- **Demonstrate** effective and **safe** cooking skills by planning, preparing and cooking a variety of food ingredients whilst using different cooking techniques and equipment
- **Develop** knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drink
- **Understand** the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- **Demonstrate** knowledge and understanding of functional and nutritional properties, sensory qualities and food safety considerations when preparing, processing, storing, cooking and serving food
- **Develop** knowledge and understanding of the Hospitality and Catering industry e.g. providers, job roles, working conditions, factors affecting success, operation of front and back of house, customer requirements, health and safety, food safety, food related causes of ill health, symptoms of food induced ill health and preventative measures of food induced ill health and the role of the environmental health officer.



Method of assessment

The assessment of the WJEC Level 1/2 Award in Hospitality and Catering consists of two types of assessment:

Unit 1: The Hospitality and Catering Industry (40% of overall grade)

External examination

Duration: 1 hour 20 minutes

Number of marks: 80

Unit 2: Hospitality and Catering in Action (60% of overall grade)

Internal Controlled assessment totalling 12 hours

Students studying the course will be awarded if they are successful a L1 Pass, L1 Merit, L1 Distinction, L1 Distinction *, L2 Pass, L2 Merit, L2 Distinction, L2 Distinction*

Useful resources and further information

Successful completion of this qualification could lead to a number of possibilities. There are many local colleges that provide advanced qualifications in food, catering and hospitality e.g. apprenticeships and level 1 to 3 courses. You could progress into careers like a chef, dietetics, health and social care, food technologist, nursing, food production and manufacture, nutritionist, hospitality, food product development and child care.