

Subject area:	Technology
Course:	Hospitality and Catering
Qualification:	WJEC level 1/2

Course Details - What will the course consist of and how will it be delivered?

Hospitality and Catering is a specialist vocational course which involves two elements:

- 1– Controlled assessment 60%
- 2– Exam 40%



Throughout the course students will build up their practical cookery skills by making a range of dishes which utilize the many ingredients available to a Chef. Once sufficient technical skills have been acquired, a controlled assessment will have to be completed where you will have to research a brief and then design 2 dishes that you will then have to make within 4 hours in exam conditions.

At the end of the course, Students will be required to sit a final written examination which is set and marked by the awarding body which is 40% of the final level 1/2 qualifications.

By the end of the course Chefs will have developed a wide range of culinary skills and have the ability to create meals from an extensive range of ingredients. Students **will be required** to bring ingredients from home in order to fully participate in this course on a regular basis.

Although the course has practical work; there is still about 50% of the course that is written work which will be completed through written assignments, time plans and tasks that when completed will give you a detailed insight and knowledge into the world of Hospitality and catering.

Person Specification—is this the right course for you? Are you....

The Food and Cookery course would suit a young person who has a genuine interest in working within the Catering Industry, and has a passion for working with Food. The person selecting this qualification would be an aspiring Chef, Hotelier or Entrepreneur looking to develop their own Hospitality Business in the future. They must also enjoy analyzing the hospitality world and what it has to offer by researching in detail the different sectors, jobs roles and responsibilities.

Further progression on completion of the course—what opportunities could this course lead towards in the future?

The Food and Cookery course could lead to successful employment in the hospitality industry or inspire students to study Hospitality Post 16.

Technical data:

<i>Qualification Level:</i>	Level 2	<i>Grading:</i>	Pass, Merit Distinction
<i>Awarding Body</i>	WJEC Eduqas	<i>Assessment</i>	Evidence portfolio (60%)
<i>Lessons per week</i>	2		External examination (40%)
<i>Number of GCSE or equivalent</i>	1		