

HOSPITALITY and CATERING (Technical Qualification)

Level: EDUQAS Level 1 and 2 Hospitality and Catering

This course concentrates on the hospitality and catering industry. You will develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. You will have the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, you will also develop food preparation and cooking skills as well as transferable skills of problem solving, organisation and time

You will learn about the Hospitality and Catering Industry by:

- Completing lots of practical work to learn new skills with weekly practical lessons.

ASSESSMENT

Unit 1 (40%): The Hospitality and Catering Industry will be externally assessed with an online examination that lasts 90 minutes. You will be graded as follows:

Grading: Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction

Unit 2 (60%): Hospitality and Catering in Action is internally assessed:

This involves you completing a piece of controlled assessment in school under examination conditions. You will be set a task by EDUQAS and will have to safely plan, prepare, **cook** and present dishes to satisfy the task.

MATERIALS NEEDED

As this is a practical course and strict hygiene standards have to be set, a contribution will be required to purchase chef whites (approx. £18) these are sourced by the school and are to be worn for practical lessons. The school provides ingredients for all KS4 practical lessons, this is at a cost of £35 a term. Students in receipt of pupil premium will be supported with purchase of ingredients and uniforms. Students will be expected to source and provide ingredients for all pre public and public exams.

EXTENDED LEARNING

Extended learning is set on a regular basis. It will test and extend class work activities.

This qualification develops student's skills in communication, creativity, independence, team building and evaluation. Food is one of the fastest growing industries with many varied jobs on offer.

CAREER OPPORTUNITIES

Chef, sports science, dietician, food journalism, product development, home economist, events management, hospitality, front of house, conference management, buyer, production manager,

public relations, hygiene control, National Health Service, health promotion, technical management, food quality, food preparation and retail.

For more information please speak to Mrs Franks.