

## **SUBJECT: HOSPITALITY AND CATERING    EXAM BOARD: WJEC**

### **Course Description**

Hospitality and Catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age group. The hospitality and catering sector includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues. This course has been designed to support students who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study.

### **Topics Covered**

The course is made up of two units:

- The Hospitality and Catering Industry
- Hospitality and Catering in Action

Students 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. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication. Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression.

### **Exam Details**

The WJEC Level 1/2 Vocational Award in Hospitality and Catering is assessed using a combination of internal and external assessments.

- Unit 1: The Hospitality and Catering Industry will be externally assessed
- Unit 2: Hospitality and Catering in Action is internally assessed

### **Progression Route/s**

Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering such as:

- Level 2 Certificate in Professional Food and Beverage Service Skills
- Level or Level 2 NVQ Diploma in Professional Cookery
- Level 3 Food, Science and Nutrition (certificate and diploma)
- Level 3 NVQ Diploma in Advanced Professional Cookery