



Hospitality and Catering (WJEC)



Teacher Contact: Miss Ellison

Why study Food?

This course is suitable for all students who enjoy working with food. The students would be able to develop a range of skills that would support them in different hospitality industries. Students will be expected to cook at least once per week. It is therefore vitally important that ingredients are produced for these lessons

What key knowledge, concept and skills will I learn?

- Issues related to nutrition and food safety
- Developing food preparation and cooking skills
- Transferable skills of problem solving, organisation and time management, planning and communication
- Skills of project based research, working independently and taking on challenges.

What attitudes and qualities are required to do well?

- creativity
- enjoy challenges
- meeting deadlines
- enjoy cooking
- motivated to work on a range of written, design and practical tasks
- are interested in exploring all sorts of foods
- like to make things using hands/technology/machinery
- like to engage with contemporary culture i.e. food and technologies

How will I be assessed?

Assessment will be written, practical and examination based.

Unit one	Hospitality and catering industry Either onscreen assessment or paper based assessment	External	48 GLH
Unit two	Hospitality and catering in Action	Internal	72 GLH

Results will be under the headings of Pass, Merit or Distinction.

Which other subjects link into this course?

Sport

Chemistry

Geography

Design and Technology

English

What career options are open to me?

- Catering Courses
- Food Scientist
- Dietician
- Food Product Design
- Hospitality
- Food Technology Teacher
- Chef
- Catering Manager
- Trading Standards Officer



For more information you might like to visit:

<https://www.wjec.co.uk/qualifications/hospitality-and-catering/hospitality-and-catering-level-1-2-award.html>