

## Subject: Hospitality and Catering – KS4

Head of Dept/Faculty: Mrs K Phillips

Qualification: Level 2 Hospitality and Catering	Exam Board: WJEC	Exam/NEA Split: 40% Exam, 60% Internal Assessment
Unit 1: The Hospitality and Catering Industry Written exam 40%	Unit 2: Hospitality and Catering in action Internally assessed 60%	
<p><b>Course overview</b></p> <p>The WJEC Level 2 Vocational Award in Hospitality and Catering has been designed to support learners 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. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.</p> <p>This structure has been designed to develop in learners 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.</p> <p><b>Career progression</b></p> <p>Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.</p>		