

HOSPITALITY AND CATERING (WJEC)

This qualification has been designed to develop and give learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to consider 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 food preparation and cooking skills, as well as transferable skills of problem solving, organisation and time management, planning and communication.



The WJEC level 1/2 vocational award in hospitality and catering is made up of two mandatory units, and learners must complete both units.

Unit 1

A written assessment of the learner's knowledge of the hospitality and catering industry (an onscreen external assessment OR a written, paper based assessment). This is undertaken in June of Year 10.

Unit 2

This unit will look at hospitality and catering in action- students will follow a brief to design several dishes for a set customer, and then cook and present two of the dishes to a high standard. Unit 2 is completed in Year 11, and forms an NEA-style assessment.

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.



This WJEC award can lead to further studies and a vast range of careers:

- Catering industry;
- Hospitality industry;
- Food technologist;
- Hospitality Management Higher Apprenticeship;
- L3 Advanced Technical Diploma in professional cookery;
- BA (Hons) Event Management;
- Level 3 Professional cookery studies;
- Chef apprenticeships