

HOSPITALITY & CATERING

Course Details

This Level 1/2 Award widens our understanding of 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, project management, organisation and time management as well as collaborative working and team working.

Prior learning to the course should include proficiency in numeracy and literacy, an aptitude for working with ICT and motivation to work independently. The course offers a progression from the Key Stage 3 programmes of study.



Course Type/exam board:

Vocational Award // WJEC Eduqas

Course Availability

Compulsory? NO

Option for all? YES

What subjects combine well with Hospitality & Catering?

Languages and PE

Student View

This is a great course to take because it enables you to learn a wide range of skills, develops your catering ability and is great fun.

How is Hospitality and Catering assessed?

Assessment	% of course
Controlled assessment	60
Written paper percentage	40