

Level 1/2 Award Hospitality & Catering

Overview

Combining theoretical knowledge and practical skills, this vocational course provides pupils with an understanding of hospitality and catering, within the context of the workplace.

What will I study?

The course comprises of two units. In 'The Hospitality and Catering Industry', pupils are introduced to workplace practises, surrounding legislation, safety, and roles and responsibilities.

During 'Hospitality and Catering in Action', pupils develop their practical skills as they plan, prepare, cook and present nutritional dishes, to meet specific clients' needs.

Assessment

The course is assessed through one written examination, and a non-examined controlled assessment.

Units	Content	Weight
Unit 1 - The Hospitality and Catering Industry	<ul style="list-style-type: none">1 hour 30 min written examination.Questions based around applying knowledge to stimulus provided.	40%
Unit 2 - Promoting and Maintaining Health and Well-being	<ul style="list-style-type: none">Non-examined assessment.Completed in controlled setting.	60%

