# Level 1/2 Award Hospitality and Catering

#### Overview

Combining theoretical knowledge and practical skills, this vocational course provides learners 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', learners are introduced to workplace practises, surrounding legislation, safety, and roles and responsibilities.

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

#### <u>Assessment</u>

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

Units	Content	Weight
Unit 1: Hospitality & Catering Industry	<ul> <li>1 hour 30 min written examination.</li> <li>Questions based around applying knowledge to stimulus provided.</li> </ul>	40%
Unit 2: Hospitality & Catering in Action	<ul> <li>Non-examined assessment.</li> <li>Completed in controlled setting.</li> </ul>	60%

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## Where can Hospitality & Catering take me?

As a vocational course, learners gain a number of valuable, transferable skills to enable progression in further education, employment, or training

The knowledge acquired will be highly beneficial to those considering a career in the food service industry. Similarly, those wishing to pursue further education (vocational or academic) in areas such as nutrition, cookery, or health care, for example, will find this course useful.

### Keywords from the course description:



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