

# 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.

## Assessment

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

Units	Content	Weight
Unit 1: Hospitality & Catering Industry	<ul style="list-style-type: none"><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 style="list-style-type: none"><li>• Non-examined assessment.</li><li>• Completed in controlled setting.</li></ul>	60%

