



Hospitality & Catering (Level 1/2)

Why should I study Level 1/2 Vocational Award in Hospitality and Catering (WJEC/ Eduqas Exam Board)?

Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, it's time to find out more about this exciting qualification today!

Unit 1: The Hospitality & Catering Industry

Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.

Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

Unit 2: Hospitality & Catering in Action

Learn about the importance of nutrition and how cooking methods can impact on nutritional value.

Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

How will my work be assessed?

EXAMINING BOARD WJEC Eduqas	Time	Percentage	Marks
Written Exam Unit 1 will be assessed through an exam, which is worth 40% of your qualification.	1 hour 20 minutes	40%	80
Non-Exam Assessment In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief.	12 hours (including 3.5 hour practical exam)	60%	120

Who can I speak to for more information?

For further information about Hospitality and Catering please speak to Mrs Harpham, or contact options@penistone-gs.uk.