

### Level 1/2 Hospitality and Catering

### What is Level 1/2 Hospitality and Catering?

The WJEC Vocational Award in Hospitality and Catering provides an exciting introduction to one of the **UK's largest and fastest-growing industries**. This course blends **theoretical knowledge with hands-on practical experience**, giving students the opportunity to **plan**, **prepare**, **and cook a variety of dishes**. **All ingredients are provided**, ensuring students can fully engage in developing their cooking skills without additional costs.

We work with a range of **industry professionals**, including chefs and nutritionists, and offer **educational visits**, **trips**, **and extracurricular competitions** to enhance learning.



### What skills will I develop?

Learners will gain a **broad range of skills** that are highly valuable in the hospitality and catering industry, including:

- Food preparation and cooking techniques, with ingredients provided.
- Menu planning and nutritional analysis.
- Time management, organisation, and problem-solving industry experts.

• Health and safety awareness, including food hygiene regulations.

This course has strong links to STEM subjects, including science, geography, and sports nutrition.

# How will I be assessed?

The course consists of **two assessed units**, covering both theory and practical skills:

- Unit 1 The Hospitality and Catering Industry (Externally assessed 40%)
- Unit 2 Hospitality and Catering in Action (Internally assessed 60%)

Assessment includes a written exam and a practical coursework assignment, where students will plan, prepare, and present a main meal and dessert in response to a brief.

How can I support my studies at home?

Students can enhance their learning by:

- Practising cooking and food presentation at home.
- Exploring different cuisines, ingredients, and cooking techniques.
- Researching careers in hospitality and catering to understand industry opportunities.

# What can I do after completing this course?

The hospitality and catering industry accounts for **10% of the UK workforce**, with **over 25% of all new jobs** since 2010 falling within this sector. This qualification can lead to:

- Further education, including Level 2/3 Diplomas in Hospitality, Catering, or Professional Cooking.
- Apprenticeships in hospitality management, food service, or professional cookery.
- Careers in restaurant management, hotel management, event planning, tourism, food science, and nutrition.

This course provides a strong foundation for an exciting and rewarding career in a thriving global industry.