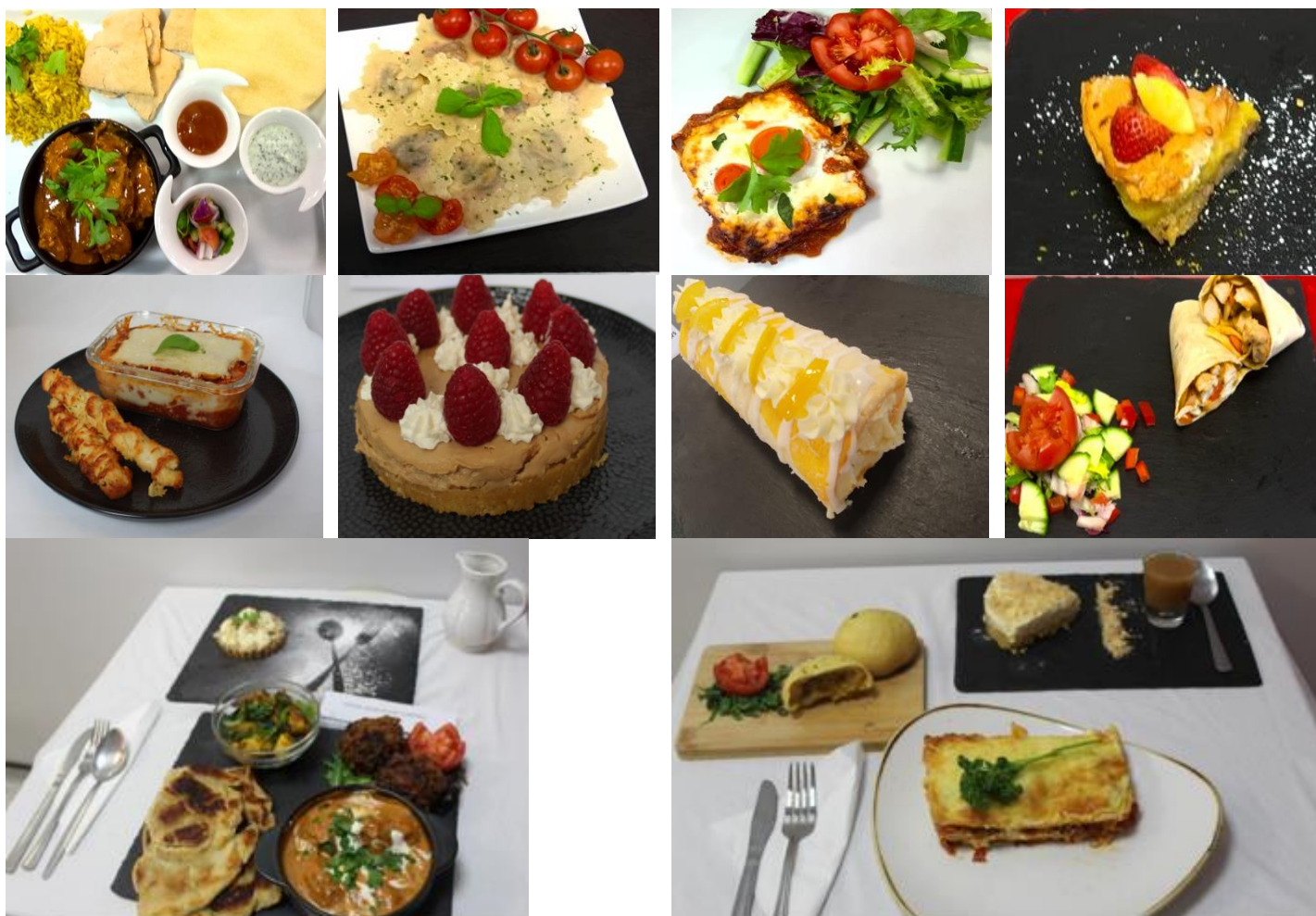


Level 1/2 Hospitality and Catering

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.