

WELCOME TO...

Hospitality & Catering

Do you like food and cooking?

You will learn how to make a range of foods and will participate in practical tasks at least once a week, either cooking or taste testing products. This will help you develop skills and self confidence in the practical environment.

The knowledge and skills gained will provide a secure foundation for careers in the **Hospitality and Food Industry** and is also for those who just love to cook.

The course will cover the following areas of study:

- Knowledge of the Industry
- Nutritional Information
- Diet and Health issues, including different groups of people
- Food Commodities
- Meal Planning / Food Provenance
- Cooking Techniques and recipes
- Hygiene and Food Safety



Assessment:

Unit 1 – externally assessed

A written examination (90 minutes) based on the Hospitality and Catering Industry.



Unit 2 - internally assessed: Coursework

A plan and make task including a 3 hour practical exam.

- Students will identify the relevant facts from the brief given by the exam board.
- They will plan dishes to meet the brief and show a range of skills and cooking techniques.
- They will then make their dishes in the 3 hour practical exam.

You will be graded Level 2 Distinction*, Level 2 Distinction, Level 2 Merit, Level 2 Pass or Level 1 Pass.

