

Shoeburyness High School

Year 9 Subject Information

Hospitality & Catering Level 1 / 2 Award



This is not just food

This is skills for life

- Practical life skills
- Problem solving skills
- Budgeting
- Planning
- Evaluating
- Principles of nutrition and healthy eating

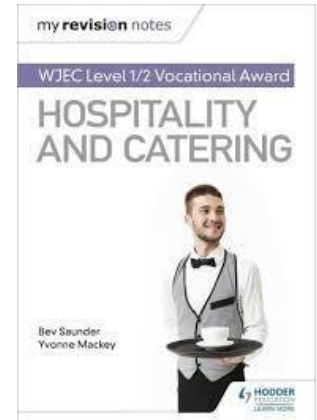


Food Options at KS4

Hospitality & Catering exam board is **WJEC**

There are **2 units** to this course:

- Unit 1 **The Hospitality & Catering Industry** — **40%**
- Unit 2 **Hospitality & Catering in Action** — **60%**
 - Comprised of 2 elements worth 30% each.
Written controlled assessment (30%) and practical exam making and preparing 2 dishes (30%)



Hospitality & Catering Level 1/2

Unit 1 - **The Hospitality & Catering Industry (External Assessment)**

This unit introduces the safe and hygienic preparation of the cooking environment and ingredients. Students will gain a broad insight into the Hospitality & Catering industry, and the range of providers and jobs within it. Topics include front of house operations, how a kitchen works, food safety and factors affecting business success. At the end of year 10 students will sit a written exam. Students will **cook** every third lesson.

Unit 2 - **Hospitality & Catering in Action (Internal Assessment)**

This unit covers nutrition, food choices and menu planning. Students are set a task for which they carry out **written** research and produce possible dish solutions. The **practical** assessment involves cooking and serving two dishes with accompaniments. Students will **cook** every third lesson.

Examples of **dishes** that students make:

- Chicken burger
- Homemade Meatballs & Pasta
- Chicken or Veggie Biryani & Naan
- Chicken fajitas & homemade tortilla wrap
- Cheesecake & raspberry coulis

Possible trips for this course

Toulouse (Fine dining restaurant)
Ocean Beach (Bistro)
Jimmy's Farm



Career progression

Hospitality & Catering Career Progression

This subject can lead to courses focusing on practical skills such as the Professional Cookery Level 2 Diploma at South Essex College or an apprenticeship in bakery or butchery. It is also a route to higher education e.g., Level 3 courses such as Hospitality and Catering, Food Science and Nutrition, Hospitality and Tourism and Hotel Management.



University Progression

Hospitality & Catering University Progression

BA (Hons) International Hospitality Management

BSc Hotel Management

BA (Hons) International Tourism & Hospitality Management

BA (Hons) Events Management



Hospitality & Catering Level 1/2

Contact Information

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