WJEC LEVEL 1/2 AWARD IN HOSPITALITY & CATERING

KING JAMES'S SCHOOL
KNARESBOROUGH

CONTENT

In WJEC Level 1/2 vocational award in Hospitality and Catering you will study two units:

Unit 1: The Hospitality and 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 1 is worth 40% of the qualification. Unit 1 areas are assessed in a written exam at the end of year 11. The exam lasts 1 hour 20 minutes and is worth 80 marks. The exam uses a mixture of short-answer and extended-answer questions.

Unit 2: Hospitality and 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.

Unit 2 is worth 60% of the qualification and is assessed through a non-exam assessment (NEA) in Year 11.Students respond to an annual assignment brief based on a realistic catering scenario and specific customer needs. They research and plan a menu, consider nutrition and dietary requirements, and produce an order of work including food safety and hygiene controls. Students work individually to prepare, cook and present their dishes safely and skilfully. Finally, students evaluate their dishes and overall work, identifying strengths and areas for improvement.

SKILLS

Students develop the ability to:

- Plan and organise practical work
- Select suitable ingredients and equipment
- Prepare ingredients safely
- Use a range of knife skills
- Use different cooking methods
- Follow recipes and instructions
- Weigh and measure accurately
- Work safely and hygienically
- Manage their time effectively
- Prepare and cook a range of dishes
- Use appropriate equipment correctly
- Make food suitable for different dietary requirements
- Present and garnish food
- Produce food to an appropriate standard
- Evaluate the finished dishes
- Suggest improvements to their work

The qualification also helps students develop:

- Organisation
- Planning
- Time management
- Problem solving
- Research skills
- Communication
- Working independently
- Self-discipline
- Confidence
- Taking responsibility

Recipes

Flat breads and aioli
Egg Breakfast muffins
Chicken Katsu Curry
Beef Lasagne
Crispy chilli beef
Christmas Cookies

Chicken & Mushroom Pie
Fish taco with salsa with homemade tortillas
Zinger style Chicken burger
Chorizo Macaroni Cheese with Garlic Bread
Ravioli; Pasta and Sauce Development

Chicken Goujons with Mayonnaise
Eton mess
Toffee Apple Muffins
Profiteroles
Mini Victoria sponge cakes
Malteser Cheesecake

Key Vocabulary

Hospitality
Commercial
Non-commercial
Residential
Contamination
Non residential
Legislation
Food safety
Food poisoning
Catering
Nutrition
Menu planning
Target market
Presentation
Evaluation