

Vocational Award

Catering & Hospitality

The Brunts Academy

Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, this course maybe for you.

What will I study?

Unit 1 The Hospitality and Catering Industry

You will:

- 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.

Assessed through a written examination which is worth 40% of your qualification.

Unit 2 Hospitality and Catering in Action

You will:

- 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.

Assessed on your response to a brief where you will plan and prepare a menu. This will be worth 60% of your qualification and will take 12 hours.

Key Features of the Course:

- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation
- Evaluating cooking skills
- The operation of the front and back of house
- Hospitality and catering provision to meet specific requirements
- Health and safety in hospitality and catering provision
- Food safety

What type of student is this suitable for?

Hospitality & Catering is suitable for students who have:

- A keen interest in food skills & preparation
- Are considering a career/training in restaurants, hotels or any other business in the Hospitality & Catering

What could this course lead on to?

The hospitality industry offers a wide range of exciting opportunities which includes:

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| • Chef de partie | • Front of house manager |
| • Sous chef | • Head waiter |
| • Concierge | • Housekeeper |
| • Executive chef | • Receptionist |

Course Details: WJEC Eduqas

Website: <https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering>

Course Contact: Technology Department