

HOSPITALITY AND CATERING

Eduqas Level 1/2 Vocational Award

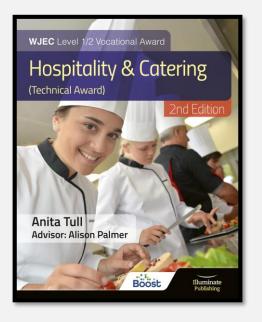
WHAT IS A VOCATIONAL COURSE?

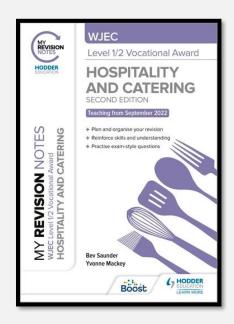
Vocational courses are education programs that focus on a specific trade/industry.

COURSE OVERVIEW

This course is graded:
L1 Pass, L1 Merit,
L1 Distinction, L1 Distinction*

L2 Pass, L2 Merit, L2 Distinction,L2 Distinction* This course is designed to develop your practical cooking skills, as well as to give you an understanding of how the Hospitality and Catering industry works.





WHAT WILL YOU LEARN?

- Learn about a range of hospitality and catering providers; how they work and how they can be successful.
- Issues related to health and safety, food safety, laws and legislations and how they affect successful hospitality and catering operations.
- You will also have the opportunity to develop some food preparation and cooking skills as well as...
- Transferable skills of problem solving, organisation and time management, planning and communication.



WHAT SPECIFIC AREAS WILL YOU STUDY?

As well as learning about how the industry works, food standards and ratings, environmental issues, you will also look at...



Cooking techniques

Nutritional Needs



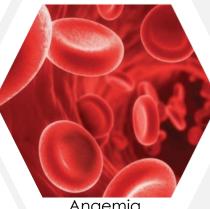
Nutrition



Organoleptic



Eatwell Guide



Anaemia





Allergies & Intolerances

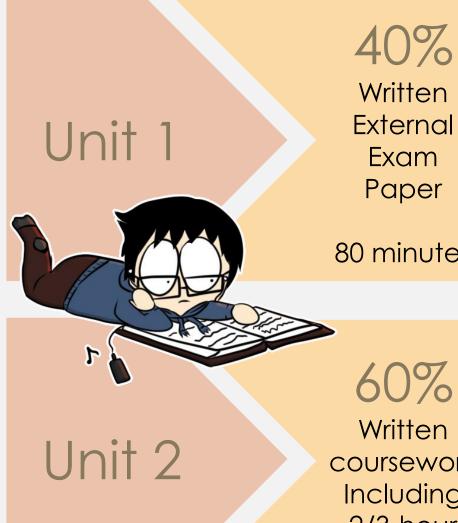
PRACTICAL SKILLS

As well as learning new practical skills you will have some lessons where the focus is on food presentation skills.



ASSESSMENT





40%

Written External Exam Paper

80 minutes

Written coursework Including 2/3-hour practical

UNIT I AND UNIT 2 ASSESSMNET REQUIREMENTS

Unit 1

Theory work covering
The Hospitality and Catering
Industry

- 80 minute external exam paper
- Exam taken at the end of Year 11

Unit 2

Scenario based coursework project with practical cooking exam

Total 12 hours controlled assessment to complete:

- A written report
- A practical exam to prepare, cook and serve 2 dishes with sides.



Environmental Health



CAREER PATHS

There are many job opportunities in the Hospitality and Catering Industry, rather than being 'just a chef' or 'just a waiter'.

Education





Professional Cookery



Catering



Product Development



Food Safety

Food Science

