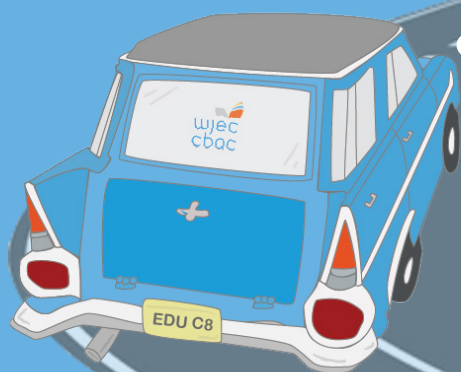


YOUR JOURNEY

TO BECOMING EXAM READY



WELCOME TO LEVEL 1/2 IN HOSPITALITY AND CATERING



According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce.

The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry.

The WJEC Vocational Award in Hospitality and Catering equips you with theoretical knowledge about the industry as well as enabling you to develop practical skills in planning, preparing and cooking a variety of dishes.

PLANNING AHEAD...



There are two mandatory units within this qualification.

Unit 1 The Hospitality and catering industry: In this unit you will focus on learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector.

Unit 2 Hospitality and catering in action: you will develop practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client needs.

Each of the units of the WJEC Level 1/2 Vocational Award in Hospitality and Catering have been designed so that knowledge, skills and understanding are developed through tasks that have many of the characteristics of real work in the sector.

Each unit has what is referred to as an applied purpose, which acts as a focus for the learning in the unit. They have been devised around the concept of a 'plan, do, review' approach so that you take part in practical activities in different contexts in order to learn the related theories. This approach mirrors many work-related activities in the hospitality and catering sector and also provides for learning in a range of contexts. As such, the qualification provides you with a broad appreciation of work in the hospitality and catering sector and wider opportunities for progression into further education, employment or training.

After completing the WJEC Vocational Award in Hospitality and Catering you may be interested in progressing to other qualifications relevant to working in the sector, such as: WJEC Level 3 Applied Certificate/Diploma in Food Science and Nutrition Level 2/Level 3 Diplomas in Hospitality and Catering Level 2/Level 3 Diplomas in Professional Cooking Level 3 Diploma in Hospitality and Tourism Management.

GIVE IT YOUR ALL!

TOP TIPS

Develop practical skills at every opportunity - speed and finesse is key.

Evaluate dishes/meals you may eat and consider how these can be developed, adapted or improved.

Think about how foods should be stored, prepared, cooked and served - safely and hygienically and with no detrimental effect on quality.

Think about factors that can contribute to food induced ill-health.

Think about how to adapt meals to meet specific dietary needs e.g. food intolerances.

Consider why food/ingredients act in a specific way e.g. why does bread rise in the oven.

Watch Food related programmes on-line and/or on TV to research and explore the topics you will cover in class.

Read current food, diet related articles on-line or in newspapers.

Engage with the Hospitality and Catering sector as much as possible.

WELLBEING GUIDANCE

Take baby steps.

Remember this is a journey and you will pick skills and knowledge up along the way.

Take regular breaks from studying.

Exercise, meet friends, spend time with family.

Look after yourself.

Make sure you are getting a balanced diet and get enough sleep.

Try to stay positive.

Even if you don't feel like it, a positive attitude will help you.

Remember that everyone's different.

Try not to compare yourself to others.

HOW ARE YOU ASSESSED?

Level 1/2 in Hospitality and Catering is externally and internally assessed.

Unit 1 The Hospitality and catering industry: is assessed through a written examination which you can sit in year 10 and/or year 11.

Unit 2 Hospitality and catering in action: is assessed through a Non-examination assessment task, which will be completed under controlled conditions.

This will allow you to showcase the food preparation skills you have developed through your practical lessons.

