

WJEC Level 1/2 Hospitality and Catering

OPTION

This qualification is for those students who have an interest in food and cookery. It provides students with experience of using different food preparation and cooking skills. It also raises awareness of food safety and hygiene. The course is equivalent to 1 GCSE grade 1- 9.

The course aims to:

- Help learners prepare and cook using a range of skills
- Help learners understand food and its functions in the body and in recipes
- Help learners understand balanced diets and modification in the body and in recipes
- Help learners to understand the importance of Food hygiene and safety
- Help learners to understand the structure of the hospitality industry
- Help learners plan and produce dishes for a purpose

The course:

- The course comprises of two mandatory units:
 - Unit 1 - The Hospitality and Catering Industry – Externally assessed 1 hour 20 minutes
 - Unit 2 - Hospitality and Catering in Action – Internally assessed and externally moderated 12 hours

Progression Pathways to further and higher education:

- Advanced GCE in Design and Technology: Food Technology
- Advanced GCE in Home Economics (Food, Nutrition and Health)
- Diploma in Advanced Professional Cookery (Preparation and Cooking)
- Certificate in Hospitality and Catering Principles
- Professional Cookery Studies

Career Opportunities:

- Catering industry
 - Chef de partie
 - Commis chef
 - Concierge
 - Executive chef
 - Front of house manager
 - Housekeeper
 - Maitre d'hote
 - Pastry chef
 - Sous chef
 - Receptionist
- Food Technology – product development