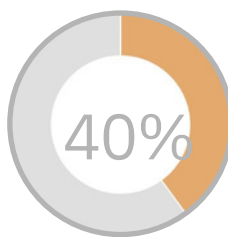


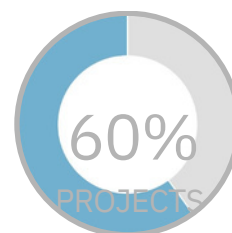
HOSPITALITY & CATERING

COURSE DASHBOARD

This course provides students with a knowledge-base and a practical skill set for working in the hospitality and catering sectors of the food industry.



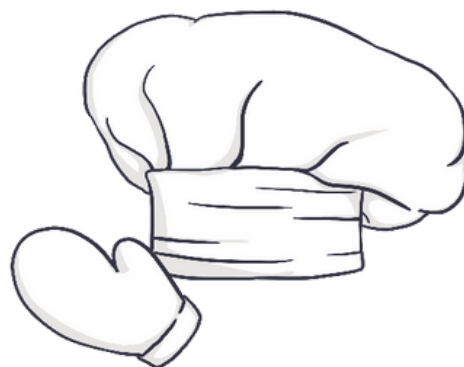
EXAM



PROJECTS

WJEC LEVEL 1/2 in HOSPITALITY AND CATERING

Learners will gain knowledge related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. Topics will include nutrition and food safety and how they affect successful hospitality and catering operations. Learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, time management, planning and communication.



UNIT 1: The Hospitality and Catering Industry	Exam which assesses: <ul style="list-style-type: none"> • Learning of all aspects of the vocational sector • Knowledge of all aspects of the industry 	External assessment 40% of qualification
UNIT 2: Hospitality and Catering in Action	Practical application of: <ul style="list-style-type: none"> • The preparation, cooking and presentation of nutritional dishes • The provision of kitchen and front of house operations • Personal safety 	Internal assessment 60%

WHERE CAN THIS COURSE TAKE ME?

EDUCATION...

Most suitable as a foundation for further study outside of JHA in related courses such as Level 1/2/3 Hospitality and Catering at college as well as pathways into apprenticeships.

CAREERS...

Jobs range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing.