Hospitality and Catering (Vocational)

Information from the exam board can be found here.

Grades awarded: Level 2 Distinction* – Level 1 Pass

Why study this subject?

This course is an exciting and hands on way to learn about the world of Hospitality and Catering. Through coursework modules you will learn how a professional chef works, how to safely and correctly work in a kitchen and be able to plan and produce your own ideas. The examination side of this course will help develop your understanding of how the industry works giving you invaluable knowledge which can be used in the industry or to further your studies in higher education.

What will I study in this course?

- Health and safety
- How the industry is structured
- Understanding job roles and conditions
- Developing chef skills in the kitchen
- How to produce more complex and creative dishes
- How to plan and prepare your own menu

How will I be assessed?

This course comprises two main units. In Year 10, you will complete Unit 1: this is a written exam paper based on the structure of the industry. This makes up 40% of the overall grade. Once Unit 1 is complete, you will start Unit 2. This is a coursework unit. During Year 11 you will complete 9 hours of controlled assessment which forms 60% of your final grade. This unit is split into three sections: LO1 is research, LO2 is planning a menu and LO3 is a 3-hour practical cooking exam.

What will this qualification lead to?

This course can lead to a variety of different areas. You can continue your studies at The King's Academy Sixth Form and complete the WJEC Level 3 Food Science Diploma. Alternatively, this course can lead to a Level 3 vocational cooking course such as a BTEC or City and Guilds at college or even an apprenticeship within the industry.

Studying this course will be of benefit to any students considering a career in the hospitality and catering industries.

How is the course structured?

	Autumn Term	Spring Term	Summer Term
Year 9	Health, Safety and the EHO in the workplace Introduction to chef skills	Understanding recipes and how to plan contingencies.	Applying higher level skills, how to dovetail tasks.
Year 10	Unit 2 starts. Completion of LO1understadning nutrition. Practical development continues.	Revision for Unit 1 exam. Practical development continues.	Completion of Unit 1 exam. Continuing of Unit 2.
Year 11	Completion of Unit 2 Controlled assessment.	Practical exam Completion and moderation of Unit 2 controlled assessment.	Revision & Examination

For more information, contact: Mrs Trotter

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