

Level 2 Award in Hospitality and Catering

Exam Board: WJEC

Course overview

The hospitality and catering sector includes all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success. According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector. The WJEC Level 2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study.

Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists working for supermarket chains.

Course Breakdown

The qualification consists of two units:

Unit 1 – The Hospitality and Catering industry

In this unit, you will learn about the different types of providers within the hospitality and catering industry; the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. You will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding you gain will enable you to propose a new provision that could be opened in a given location to benefit the owner and the local community.

Unit 2 – Hospitality and catering in action

In this unit you will learn about food safety, how some foods can cause ill health in people that have intolerances or allergies and what controls need to be in place to minimise the risks of food causing ill health. You will gain knowledge of the nutritional needs of a range of client groups in order for you to plan nutritional dishes to go on a menu. You will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes.

Assessment

Unit 1 is externally assessed. The assessment takes the form of a six hour supervised assessment.

Unit 2 is assessed internally.

Within the grading system you can be awarded a Pass, Merit and Distinction depending on your meeting the required point criteria. When students consistently achieve distinction over the 2 years they can achieve Distinction *.

Qualities needed for success in the course

Students will be expected to work to strict deadlines in order to complete the necessary units of work. They will build up a comprehensive folder of evidence of their work. Students are expected to bring in their ingredients for every practical lesson.

