

Level 1 & 2 Hospitality & Catering:

Pupils will gain knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

Unit 1 The Hospitality and Catering Industry

Online exam 40%

- LO1 Understand the environment in which hospitality and catering providers operate
- LO2 Understand how hospitality and catering provisions operate
- LO3 Understand how hospitality and catering provision meets health and safety requirements
- LO4 Know how food can cause ill health
- LO5 Be able to propose a hospitality and catering provision to meet specific requirements

Unit 2 Hospitality and Catering in Action

Coursework folder

3 hour practical exam 60%

- LO1 Understand the importance of nutrition in planning menus
- LO2 Understand menu planning
- LO3 Be able to cook dishes