



## **WJEC Level 1 / 2 Vocational Award: Hospitality and Catering**

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### **Why study WJEC Level 1 / 2 Vocational Award: Hospitality and Catering?**

The hospitality and catering industry is one of the largest employers in the UK and offers a wide range of career opportunities. This course is designed for students who want to gain knowledge and practical skills in food preparation, nutrition and the operation of hospitality businesses. It provides an excellent foundation for progression into further education or employment in the sector.

### **What does the course involve?**

This qualification provides a solid foundation in both practical and theory aspects of the hospitality and catering industry. Students will gain essential skills in planning, preparing, and presenting dishes to a professional standard while maintaining high levels of safety and hygiene. Alongside practical work, students will explore nutrition and healthy eating, menu planning for different customer needs, and the operational factors that influence the success of hospitality businesses.

#### **Core Units:**

##### **Unit 1 – The Hospitality and Catering Industry**

Students will explore the structure of the industry, job roles, and the factors that influence success. They will learn about health and safety, food legislation, and the importance of customer service. (*Externally assessed – written exam*)

##### **Unit 2 - Hospitality and Catering in Action**

This practical unit requires students to plan, prepare, and cook a range of dishes to meet specific requirements. Students will demonstrate their ability to work safely and hygienically while producing high-quality outcomes. (*Internally assessed – practical and written tasks*)

#### **How will I be assessed?**

The qualification is assessed through two units.

Unit 1 – The Hospitality and Catering Industry is worth 40% of the final grade and is assessed by a written exam. This exam tests knowledge of industry structure, job roles, health and safety, legislation, and factors affecting business success.

Unit 2 – Hospitality and Catering in Action accounts for 60% of the final grade and is assessed internally through practical tasks and a written portfolio. Students will plan, prepare, and cook dishes to meet specific requirements, demonstrating safe working practices and evaluating their outcomes.

#### **Additional Information**

Students will take part in both theory and practical lessons, following strict health and safety guidelines and wear appropriate protective clothing during practical lessons. In addition to classroom learning, the course offers opportunities for industry-related experiences, such as visits to professional kitchens and hospitality venues. Students may also benefit from guest demonstrations by chefs and hospitality professionals, giving an insight to real world practices and career pathways. These experiences are designed to enhance understanding of the sector and inspire students to apply their skills in authentic contexts.