

## Course Outline

This course will develop students' knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills. Hospitality and catering is a dynamic, vibrant and innovative sector delivering vital jobs, growth and investment in the heart of our local communities - important culturally, socially and economically. This course covers the hospitality and catering industry and hospitality and catering in action.

Students will study the following topic areas, which are made up of two units.

### Unit 1: The Hospitality and Catering industry

You will:

- Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.
- Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

### Unit 2: Hospitality and Catering in action

You will:

- Learn about the importance of nutrition and how cooking methods can impact on nutritional value.
- Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

## Assessment

You will be assessed through a written examination and an assignment.

Unit 1 will be assessed through an exam, which is worth 40% of your qualification.

In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.

## Progression/further study

This course enables students to access similar course at post-16 level 3, including Hospitality and Catering Level 3.

## Career Opportunities

Professional or private chef, concierge, front of house manager, housekeeper, catering business operator; delivery, events, hospitality business owner, food writer; write cookbooks, food journalism; food TV, magazines, food stylist, food media, marketing and PR, recipe / product development; for cookbooks, restaurants, supermarket.