

<b>Overview</b>	This course will enable learners to gain knowledge, understanding and skills relating to this specific vocational sector. In addition to the development of sector-specific knowledge and understanding, this qualification also supports learners to develop the essential employability skills that are valued by employers, further and higher education.
<b>What skills will pupils develop?</b>	<p>The hospitality and catering sector includes all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs, bars, airlines, tourist attractions, hospitals and sports venues. According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce.</p> <p><b>Level 1/2 Award In Hospitality And Catering:</b> The WJEC Level 1/2 Award in Hospitality and Catering is designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Homework activities generally focus on research or completing exam questions.</p>
<b>What will help pupils to learn?</b>	<ul style="list-style-type: none"> <li>• interest or passion for cooking/preparing food</li> <li>• access to the internet at home</li> <li>• already preparing family meals/cooking and baking as a hobby</li> <li>• watching cookery shows on TV</li> <li>• engaging in conversation with parents/careers about the enjoyment of a meal in terms of taste and texture</li> </ul>
<b>KS3 Course Structure</b>	This is a KS4/GCSE course only. However, many of the skills and much of the knowledge learnt in the KS3 Design and Technology course will support pupils as a foundation for this course.
<b>KS3 Assessment</b>	This is a KS4/GCSE course only. However, in KS3 Design and Technology lessons GCSE grades and grade descriptors are used. These are useful indicators as to the pupil's competence and progress in this subject area.
<b>KS4 Course Structure</b>	<p><b>The course is assessed in two sections:</b></p> <p>The WJEC Level 1/2 Award in Hospitality and Catering is made up of two mandatory units:</p> <p><b>Unit 1 The Hospitality and Catering Industry:</b> exam of 90 minutes – 40% of final grade.</p> <p><b>Unit 2 Hospitality and Catering in Action:</b> a mix of practical work and theory – 60% of final grade.</p>
<b>KS4 Assessment</b>	Work throughout KS4 is continuously assessed against syllabus criteria and GCSE level grades. Pupils develop knowledge and skills throughout the course in practice for the unit 2 assessment. Knowledge and

	<p>understanding in non-practical lessons supports the unit 1 exam. Unit 2 is completed under exam conditions.</p> <p>WJEC Level 1/2 Vocational Awards are designed primarily for 14-16 year-old learners in a school environment. They include an element of external assessment through either a written exam or controlled assignment and are graded L1 Pass, L2 Pass, L2 Merit, L2 Distinction, L2 Distinction*.</p>
<b>Staff</b>	<p>Mrs W Hill Associate Assistant Headteacher and teacher of Hospitality</p> <p>Miss C Barnett NQT Induction Tutor and teacher of DT/Textiles</p> <p>Mrs J Kucharczyk Teacher of Hospitality and MFL</p>
<b>Opportunities out of lessons</b>	<ul style="list-style-type: none"> <li>• homework</li> <li>• cooking and baking at home</li> <li>• to help pupils keep up to date with coursework catch up sessions are available</li> </ul>
<b>Career Pathways in this subject</b>	<p>A practical skills based subject is a useful one to have on your CV for many post 16 courses and jobs. This subject will be an obvious choice to any wanting to study catering or leisure/tourism or undertake apprenticeships of many kinds. 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, planning and communication. Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression.</p>