



Qualification Name	WJEC/CBAC Level 1 / 2 Hospitality and Catering
Exam Board	WJEC
Type (e.g. GCSE/BTEC Certificate)	Vocational Certificate (at GCSE level)
Level (1,2 or both)	1 and 2
GLH (Guided Learning Hours)	120
Course Content Outline (What Will I study?)	<p>This course will enable learners to gain knowledge, understanding and skills relating to a specific vocational sector. In addition to development sector specific knowledge and understanding, these qualifications also support learners to develop the essential employability skills that are valued by employers, further and higher education.</p> <p>WJEC Level 1/2 Vocational Awards:</p> <ul style="list-style-type: none"> are designed primarily for 14-16 year old learners in a school environment include an element of external assessment through either a written exam or controlled assignment are graded L1 Pass, L2 Pass, L2 Merit, L2 Distinction, L2 Distinction*
Typical Lesson/Homework Activities. (How will I study?)	<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>LEVEL 1/2 AWARD IN HOSPITALITY AND CATERING</p> <p>The WJEC Level 1/2 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. 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.</p> <p>Homework activities generally focus on research or completing exam questions.</p>
Success Criteria (How will I be assessed?)	<p>The course is the same size as a GCSE and will take 120 guided learning hours (GLH) to deliver.</p> <p>The course is assessed in two sections:</p> <p>The WJEC Level 1/2 Award in Hospitality and Catering is made up of two mandatory units:</p> <ul style="list-style-type: none"> Unit 1 The Hospitality and Catering Industry – exam of 90 minutes – 40% of final grade Unit 2 Hospitality and Catering in Action – a mix of practical work and theory – 60%
Succession Paths Post-16 (What can I do with this qualification?)	<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 do 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>