

Hospitality & Catering KS4

At KS4 students follow the WJEC Hospitality and Catering Level 1/2.

The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support students who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It provides learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment. This structure has been designed to develop in learners the 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. The Hospitality and Catering Level 1/2 course has strong cross curricular links with Business, PE, Maths and Science.

Learners completing the Level 1/2 Award in Hospitality and Catering may be interested in progressing to our Level 3 qualifications in Food Science and Nutrition.

| Year 10 | <p>Each of the units of the WJEC Level 1/2 Vocational Award in Hospitality and Catering has been designed so that knowledge, skills and understanding are developed through tasks that have many of the characteristics of real work in the sector. This unit provides a broad introduction to the vocational sector in a way that is purposeful and develops a range of transferable skills.</p> <p>The Hospitality and Catering Industry Understanding the environment in which hospitality and catering providers operate Understanding of hospitality and catering provision meets the Health and Safety requirements Know how food can cause ill health Planning, preparing cooking and presenting nutritional dishes</p> <p>Students learn a wide range of food preparation skills and cooking skills from filleting fish, deboning chicken, pastry and bread making to name but a few of the high level skills students develop throughout the year.</p> |
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| Year 11 | <p><u>Hospitality in Action</u></p> <p>Students develop their previous learnt skills and apply their knowledge and understanding of food preparation and nutrition. The content is relevant not only to employees within food production, but also those with a responsibility for food safety in the industry, nutritionists and managers and owners. This extends the learners appreciation of the whole vocational area beyond the kitchen environment.</p> <p>Students will have access to a wide range of employers and visit hospitality businesses to develop their understanding and knowledge of the whole of the hospitality sector from accommodation to corporate events.</p> <p>In this unit students will gain knowledge of the nutritional needs of a range of client groups in order for them to plan nutritional dishes to go on a menu. Students will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes.</p> <p>Students will complete a controlled assessment task and have a practical exam where they will apply all their knowledge of nutrition, food preparation and presentation.</p> |

Equipment

The practical room comprises of 24 workstations and comes equipped with multiple flat screen monitors and a voice control system so students are able to hear clear instructions. Our food room is equipped with all the utensils and equipment you would find in your home along with more industrial appliances and kitchen equipment to enhance the learning experience. We have Ice Cream Making Machines; Blast Chillers; Pasta Makers, Fryers; Blenders; Food Processors; Steamers; Dehydrators and a growing range of advanced equipment to help challenge the most dedicated chef.

Health and Safety

Learning about food is a valuable life skill, whether a student goes on to be an award winning caterer or simply to be able to cook a meal for themselves at university or at home. However, we must follow the necessary food hygiene regulations to ensure all are safe when eating and preparing food. This includes but are not limited to no nail varnish, hair must be tied up above shoulder length and aprons must be worn (provided).