
Course highlights:

This new inspiring qualification teaches students about:

- All the different parts of the hospitality and catering industry
- Different types of hospitality and catering establishments
- Front of house operations
- The needs and requirements of customers

Students will learn about safe and hygienic preparation of the cooking environment, the sources and seasonality that can affect food. They will develop skills:

- In creating menus to meet a brief
- In selecting ingredients to cook dishes
- In adapting recipes for health
- In evaluating their own work
- That are essential for the modern workplace, such as planning, research skills, communication, problem-solving skills and health and safety.
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Learning styles used:

Students will work independently as well as learning in teams. Practical work will include designing, developing, planning and making successful food products/dishes.

How is it assessed?

40% - *The hospitality and catering industry* – External assessment completed online, you will use the knowledge gained over the course to determine how the proposed hospitality and catering provision will operate efficiently, legally and financially to meet the needs to their potential customers.

60% - *Hospitality and catering in action* – internal assessment controlled assessment based around a given brief. You will use your knowledge to carry out preparation, cooking and present dishes and apply knowledge gained from unit 1.

Other Information:

A regular homework task is to provide and measure/weigh/prepare ingredients for each practical lesson. **It is essential that students come to practical lessons prepared as the ingredients will not be provided.**

Students will need to take responsibility for the presentation of their work, complete their homework and classwork and be organised in all lessons

We will help you to succeed by:

Helping you to choose the right recipes to make!
Lots of individual support, use of varied and exciting resources, teamwork – working with you to achieve a common aim: **your success!**

Providing extra provision sessions for support and guidance for exam work and other assessment elements.

Sixth form pathways

'A' Level or Level 3 Food/Catering qualifications

Careers available from this course:

Dietician, nutritionist, food purchasing manager, new product development technologist, food technologist, marketing product manager, hygiene manager, process and packaging technician, chef, catering assistant/manager.

Employability Skills:

- **Communication and Literacy** to be able to communicate learning in relevant ways for different audiences
- **Team Work** to be able to discuss issues of concern, seeking resolution where needed
- **Application of IT** to be able to present work to a high standard and use to research key issues
- **Problem Solving** to be able to explore issues, events or problems from different perspectives
- **Self-Management** to be able to organise time and resources, prioritising actions

Course combinations: This course complements GCSE Science and Level 2 Child Development.

Please see **Miss Sanders (D4)** to discuss this course.