

Free Choice

Level 1/2 Award in Hospitality & Catering



Course outline and assessment:

Unit 1: The Hospitality and Catering Industry will be externally assessed. 40%
Unit 2: Hospitality and Catering in Action is internally assessed. 60%

You will learn both the theory and practical side of hospitality and catering for both Units. In Unit 1 you will get insight into the different service users and their job roles. Unit 2 is the practical element of cooking. You will be given a Learners Assessment Brief (LAB) where you will be asked to do some market research into the task. From your findings you will, plan and prepare and cook nutritious dishes. These will include both starters, main meals and desserts which best fits your LAB.

What will I learn/skills will I developed?

You will learn some new food preparation techniques

You will learn to cook a range of dishes and develop your understanding of how to ensure they are nutritious and balanced.

What subjects does it link to?

Sport science

PSHE.

What opportunities does this give me?

The course will provide you with opportunities to pursue a career in the hospitality and catering sector which is vast e.g. Education, hospitals, hotels, restaurants etc. Will provide you with practical life skills in the knowledge and preparation of food. You will have the tools to be able to make a range of dishes and learn the function of many food ingredients.



Summary of results:

	L2D* - L1P	L2D* - L2P
2018	N/A	N/A
2019	100%	100%
2020	91%	55%