

Level 2 Award in Hospitality & Catering

Have you ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? This vocational award will help you gain knowledge, understanding and skills relating to the hospitality and catering sector. This qualification is designed for students who want to learn about food preparation in a commercial environment. You will have the opportunity to use a wide range of practical skills and techniques, gaining an understanding of catering and an awareness of related career paths.

Programme of Study & Assessment

This qualification is made up of 2 units,

Unit 1—The Hospitality and Catering industry

You will learn the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

Unit 2—Hospitality and catering in action

You will learn about the importance of nutrition and how cooking methods can impact on nutritional value. You will learn how to plan nutritious menus as well factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

You will be assessed through a written examination and an assignment. Unit 1 will be assessed through an exam, which is worth 40% of your qualification. In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12hours.

Useful Links

[WJEC ENTRY LEVEL FRAMEWORK SPECIFICATION](#)