

# Catering & Hospitality

## BTEC - LEVEL 2

Examination Board: WJEC

### What will I study?

Catering and Hospitality offers a unique opportunity in the curriculum for students to develop their knowledge and extend their range of skills both practical and theoretical.

Students are given the opportunity to work individually and with their peers and to apply knowledge from other subjects such as Maths, English, Science, PE and the Arts.

Areas of study include;

#### **Unit 1**

- The Industry
- Hospitality Operations
- Health and Safety
- Food Safety
- Menu Proposals

#### **Unit 2**

- Nutrition
- Special diets
- Poor nutrition
- Cooking Methods
- Dish proposal factors
- Environmental issues
- Customer needs
- Production plan

### How is the course assessed?

Students will complete both controlled assessment and an externally set exam.

Unit 1 The Hospitality and Catering Industry 40%

Unit 2 Hospitality and Catering in action 60%

### How will the course help me in the future?

Hospitality and Catering is a starting point for many career options and is a good foundation for further education courses with nutrition and diet, food safety, quality control, product development, food science and catering. It gives students a good grounding for the professional catering courses offered in years 12 and 13 here at the Academy.

### Which member of staff should I contact for more information?

Mrs Tuliva