| Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)  |
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| **Course Overview** |
| The Vocational Award in Hospitality and Catering will develop students’ knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills. It covers the hospitality and catering industry and hospitality and catering in action.Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Unit 2 enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively. |
| **Assessment** |
| UNIT 1 - The Hospitality and Catering industryLearn about 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.Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as 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 |
| **Awarding Body**  |
| Eduqas |
| **Independent Learning Expectations** |
| As with all practical subjects, Food students should have an interest in cooking outside school and would benefit by cooking at home to embed those skills learnt at school. Also attending after school sessions when offered. |
| **Possible Careers in the Subject** |
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| **Subject Leader** |
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