



GCSE Level 1 / 2 Award Hospitality & Catering

Course description

This qualification is intended for students who are interested in food preparation in a commercial catering environment and wish to develop skills and knowledge that will prepare them for further study or employment within this sector.

The Level 1/2 Award will give students the opportunity to develop an understanding of:

- Practical food preparation skills and techniques.
- Meal and menu planning.
- Cooking methods and recipes.
- Commercial practice.
- Career opportunities within the catering sector.
- Food hygiene and safety.

Students will be expected to make a range of food products and will develop skills related to commercial food preparation including hygiene, food presentation and considering production in quantity. Students will be expected to apply practical expertise to ensure that food meets the customer's needs. Please be aware that there is a financial implication with this course for the purchase of ingredients.

The skills gained in this course could lead to further study of a related Level 3 vocational qualification or an apprenticeship in a related area of employment. It will also offer a progressive route through to a wide range of A levels, BTEC Level 3 National Diplomas.



Head of Department
Miss K Morton



Exam Board
Eduqas



**Number of timetabled
periods per fortnight:**
7



**Equivalent number of
GCSEs awarded:**
1



Exam Board website
[Hospitality & Catering](#)
School Website
[HBHS Food & Nutrition](#)

Assessment

Assessment procedure for Technical Awards

Students will complete two mandatory units (one externally assessed and one internally assessed).

Unit 1 - The Hospitality and Catering Industry (40%)

Students study the fundamentals of food and catering. This is assessed through an online exam and will cover a range of multiple choice, short and long response questions.

Unit 2 - Hospitality and Catering in Action (60%)

Students will produce a menu, production plan and sample dishes in response to the brief. They will be assessed on their presentation and techniques used within the practical alongside the plan for the dishes. Please note ingredients will not be provided for this course. Students will need to bring ingredients to the kitchens in the morning of the cook along with an apron and tub to take it home in.

