



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.



Head of Department
Mrs L Gowers



Exam Board
Eduqas



Number of timetabled periods per fortnight:
6



Equivalent number of GCSEs awarded:
1



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

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.

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.

