

Content

In Hospitality and Catering, you will have the opportunity to develop the skills required for employment or further study within the Hospitality and Catering Industry. You will learn about:

- The different types of providers within the hospitality and catering industry
- The legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers.
- The operation of hospitality and catering establishments and the factors affecting their success.

You will also develop practical knowledge that will support you in planning and preparing a range of dishes. You will learn about:

- The importance of nutrition when planning menus
- How to plan a range of menus to suit customer needs
- How to make use of a range of practical cooking and food presentation techniques

Assessment

The course is assessed through written examination, coursework and practical assessment:

- 40% Examination (1 Paper - 90 minutes)
- 60% Written Coursework, including a Practical Assessment

Facilities and Equipment used

- Well-resourced practical classrooms
- Chromebook use for completing coursework and classwork

Outside Learning Opportunities

Students are encouraged to develop their practical skills outside of the classroom, by becoming involved in cooking and preparing dishes at home and taking an interest in how food is prepared, cooked and presented. After-school clubs and activities are also available for students to develop their practical skills.

Related Careers

- Chef
- Restaurant manager
- Nutritionist
- Dietician
- Food technologist
- Food scientist
- Food teacher

For further information contact

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