

# Key Stage 4 – Hospitality and Catering

## Level 1/2 VOCATIONAL AWARD IN HOSPITALITY AND CATERING

Students will study the hospitality and catering industry in depth to ensure that they have the correct content for both the exam and controlled assessment which will be completed in year 11. As part of this qualification students will need to have an understanding and knowledge about the following areas:

- Hospitality and catering providers
- Working in the hospitality and catering industry
- Working condition in the hospitality and catering industry
- Contributing factors to the success of hospitality and catering provisions
- How hospitality and catering providers operate
- Health and safety in the hospitality and catering industry
- Food safety in hospitality and catering
- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation of dishes
- Evaluating cooking skills

In addition to the theory content students will also develop a range of practical skills to support their Non-Examined Assessment (NEA) which they will complete in year 11. These practical skills include, accurate weighing and measuring, pastry skills, use of commodities in recipes, cake making methods, main meal dishes, bread making skills and time management (multiple dish production).