

Hospitality & Catering

The Award in Hospitality and Catering provides students with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing.

Unit 1: The Hospitality and Catering Industry

In this unit, students 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. Students will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding students gain will enable them to respond to issues relating to all factors within the hospitality and catering sector and provide them with the ability to propose a new provision that could be opened in a given location to benefit the owner and the local community.

Unit 2: Hospitality and Catering in Action

In this unit students will gain knowledge of the nutritional needs of a range of client groups in order for them to plan nutritional dishes to go on a menu. Students will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes. The practical element of this unit is for students to safely plan, prepare, cook and present nutritional dishes.

Our curriculum at KS4 is as follows:

Year 10
Unit 2: The importance of nutrition Menu planning Creating sophisticated dishes
Year 11
Unit 1: Hospitality and Catering providers and how they operate Hospitality and Catering provision Health and safety requirements Food causing ill health Propose a hospitality and catering provision to meet specific requirements

