



Hospitality and Catering – Level 1/2 3hr Option

Wales High School | Year 9 Subject Options

Subject Content – What will you be doing?

Level 1/2 Hospitality and Catering is a hands on, exciting option that includes an opportunity for you to show off your technical cooking skills in a practical based assessment.

You would be suited to this course if you:

- Have an interest in catering or the hospitality industry
- Are able to work collaboratively with others, and like to get hands on
- Can put the customer first and can work well under pressure showing good communication skills

Topics covered include:

Examining the hospitality and catering industry, job roles and employment, leisure and business functions and events, menu planning, customer care, quality assurance, teamwork and nutritional requirements.

6th Form Study:

This course could lead to further study on the Level 3 Diploma in Food Science and Nutrition. Other opportunities include worked based apprenticeships and employment in the hospitality, catering and tourism industry.

Related University Courses:

Below are a few of the university courses related to the Level 1/2 Hospitality and Catering qualification.

- Creative Events Management (BA Hons)
- Business and Hospitality Management (BSc Hons)
- International Tourism with Hospitality management (BSc Hons)
- Business and Events Management (BA Hons)
- Culinary Arts Management (BA Hons)
- Food and Consumer Science (BSc Hons)

Key Points about the Subject

A number of transferable skills are also developed throughout the course including communication skills, team working skills, problem solving and time management.

You will be assessed by:

- A controlled assessment, which is a practical based task worth 60% of your qualification.
- A final written exam worth 40% of your final GCSE.

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