Hospitality & Catering

Exam Board: WJEC Qualification: Level 1/2

Course code:



WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

Hospitality and Catering is an exciting course designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to consider to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations.

A qualification in Hospitality and Catering will prepare you to become more aware of the skills required to go into Hospitality and catering for large-scale events. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment. The course is designed to appeal equally to girls and boys.

This course consists of 2 units.

UNIT 1 (40% of qualification)

Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.

UNIT 2 (60% of qualification)

Unit 2 enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.