

HOSPITALITY AND CATERING (FOOD)

COURSE DETAILS

Exam Board: WJEC
Specification Code: 5409QA
Website: www.wjec.co.uk

WHAT WILL I STUDY?

The WJEC Level 1/2 Vocational Award in Hospitality & Catering at Caldew School provides students with a practical, hands-on introduction to one of the UK's largest and most exciting industries. The course is designed for learners who enjoy cooking, working with food, and understanding how the wider hospitality sector operates. It blends practical cookery skills with industry knowledge, ensuring students develop both confidence in the kitchen and a strong understanding of how hospitality businesses run.

Throughout the course, students will gain experience in menu planning, food safety, organisation, presentation, and evaluating dishes. They will also explore the structure of the hospitality and catering industry, job roles, and the factors that contribute to a successful business.

The qualification equips students with essential skills needed for progression into apprenticeships, hospitality training, or further study in food, nutrition and catering.

ASSESSMENT

Unit 1 – The Hospitality & Catering Industry

Unit 1 gives students an understanding of how the hospitality and catering industry works and the huge range of opportunities within it. Students explore different types of hospitality providers—restaurants, hotels, cafés, contract caterers, schools, hospitals and more—and learn how they meet the needs of their customers.

Students investigate:

- Different types of hospitality providers (hotels, restaurants, cafés, food manufacturing, etc.)
- Customer requirements and expectations
- Job roles, careers and progression routes
- The operation of professional kitchens and front-of-house environments
- Health & safety and food safety legislation
- How businesses meet targets, stay competitive and remain financially viable

Assessment: 1 hour 20 minute written exam (40%)

Unit 2 – Hospitality & Catering in Action (Practical NEA)

Unit 2 is the hands-on, practical part of the course where students learn real cookery and kitchen skills. They plan, prepare, cook and present a **two-course meal** that meets specific nutritional and customer requirements.

During this unit, students will learn to:

- Prepare and cook a range of dishes using professional techniques
- Work safely and hygienically in a practical kitchen
- Plan a menu based on time, cost, nutrition and dietary needs

- Organise themselves using mise-en-place and time plans
- Present dishes attractively and evaluate their final outcomes

Students complete a Non-Exam Assessment (NEA) that includes research, menu planning, practical cooking, and a written evaluation of their dishes. This unit builds confidence, independence and creativity while preparing students for real workplace expectations.

Assessment: Non-Exam Assessment (60%) including:

- ✓ Research
- ✓ Menu planning
- ✓ Practical cooking exam
- ✓ Evaluation

SKILLS

This is a vocational, industry-focused course with a strong emphasis on practical work. You will develop a wide range of professional cookery skills and become confident working in a realistic kitchen environment. Alongside this, you will gain a solid understanding of the hospitality and catering industry, including food safety, customer needs, nutrition, menu planning and the organisation of professional kitchens.

Throughout the course, you will also build valuable transferable skills such as:

- Analysis of hospitality situations and customer requirements
- Evaluating dishes, menus and practical outcomes
- Clear communication in kitchen and service settings
- Working independently and taking responsibility
- Time management and organisation during practical tasks
- Interpreting information, data and industry documentation

HOW WILL IT FIT IN WITH MY OTHER SUBJECTS?

The skills you develop through the study of food preparation and nutrition will support your study of a wide range of other subjects and can be studied in combination with any other GCSE course. In terms of subject knowledge, the nutrition and health may particularly complement the study of Biology and PE. Food Preparation and Nutrition also helps you to learn how to work independently and manage your time – skills valued by both higher education institutions and employers alike.

SPECIFICATION AT A GLANCE

The qualification is structured into two main units, both of which are assessed at the end of the course. Students will complete a written exam for **Unit 1** and submit a practical Non-Exam Assessment (NEA) for **Unit 2**. Together, these assess the full range of knowledge and skills required within the hospitality and catering industry.

The course content is organised into key areas, including:

1. The Hospitality & Catering Industry
2. Job Roles, Kitchen Operations and Customer Needs
3. Health, Safety and Food Safety Legislation
4. Menu Planning, Nutrition and Dietary Requirements
5. Practical Food Preparation and Cooking Techniques

Students will learn through a mixture of practical tasks, focused mini-projects and theory lessons. A significant amount of learning takes place in the kitchen, where students prepare a variety of dishes and develop their technical skills. Students will be expected to bring ingredients regularly in order to take part fully in practical work.

Practical sessions are supported by theory lessons to extend understanding, build industry knowledge and prepare students for both the final written exam and the NEA practical assessment.

WRITTEN EXAM ASSESSMENT

The final assessment for **Unit 1: The Hospitality & Catering Industry** is an online/on-screen written exam worth **40% of the overall qualification**. This exam tests students' theoretical understanding of how the industry operates, including job roles, customer needs, kitchen operations, and essential health and safety requirements.

The exam is divided into two parts:

Section A

A series of short, structured and multiple-choice questions designed to assess core knowledge of the hospitality and catering industry.

Section B

A range of longer questions requiring students to apply their understanding to real-life hospitality scenarios. These include short-answer responses, data interpretation, and extended written answers linked to menus, customer needs, environmental health, nutrition and kitchen operations.

NON-EXAM ASSESSMENT

The Non-Exam Assessment (NEA) for **Unit 2: Hospitality & Catering in Action** is worth **60% of the overall qualification** and is completed under supervised conditions. The NEA is made up of two main components that assess both practical skills and applied knowledge.

1. Research, Investigation and Menu Planning

Students investigate a hospitality brief set by WJEC, which outlines a specific customer or dietary need. They will:

- Analyse the brief
- Research suitable dishes
- Consider nutrition, cost, skills and time constraints
- Plan a two-course menu that meets the client's needs

This section demonstrates the student's ability to think like a professional caterer — making informed decisions about ingredients, equipment and time management.

2. Practical Assessment (Two-Course Meal)

Students will prepare, cook and present a **two-course meal** within a set time frame. This practical assessment allows students to showcase their technical ability, organisation and creativity in the kitchen.

During the practical element, students must show that they can:

- Use a range of preparation and cooking techniques
- Work safely and hygienically
- Manage their time effectively
- Present dishes to a high standard

Students also produce a concise portfolio that includes:

- Research and justification of dish choices
- A detailed time plan and equipment list
- Photographic evidence of practical skills
- An evaluation of the final dishes, including nutrition, taste, appearance and cost

MISS A STRINGER