



St Gregory the Great Catholic School – Secondary Phase

KS4 Hospitality & Catering

Level 1/2 Vocational Award in Hospitality and Catering

Overview

This GCSE course provides opportunities for students to develop practical skills in food preparation as well as develop knowledge about the hospitality and catering services. The curriculum in Hospitality and Catering focuses on the production of food for consumption by paying customers as well as the different roles which exist within the industry. Learners should be aware that this is not a course which is purely practical.

Areas of study include:

- The Catering Industry
- Job roles, employment opportunities and relevant training
- Healthy, Safety and Hygiene
- Food Preparation, Cooking and Presentation
- Nutrition and Menu Planning
- Costing and Portion Control
- Specialist Equipment
- Communication and Record Keeping
- Environmental Considerations.

Assessment

This course enables learners to gain knowledge, understanding and skills in the Catering sector. It is equivalent to a GCSE course and counts towards Progress 8. Learners will complete a practical examination. The first practical will take place in the autumn of year 11, this is worth 60% of the final mark. Learners will complete a terminal written examination worth 40% of the final mark. This examination lasts for 1 1/4 hours.

The course is graded as follows:

L1 Pass (D – G), L2 Pass(C), L2 Merit (B), L2 Distinction (A*), L2 Distinction*(A*)

Reasons For Choosing This Subject

The Hospitality and Catering industries are two of the biggest employers worldwide. This course gives learners a sound basis from which to proceed on to food or catering courses e.g. BTEC First in Hospitality. If you enjoy working with food and are prepared to work hard in both written and practical lessons then this is the course for you.