

## **WJEC Level 1/2 Award in Hospitality and Catering: 601/7703/2**

### **Subject Content:**

#### **Unit 1- The Hospitality and Catering Industry**

Understand the environment in which hospitality and catering providers operate:

- Describe the structure of the hospitality and catering industry
- Analyse job requirements within the hospitality and catering industry
- Describe working conditions of different job roles across the hospitality and catering industry
- Explain factors affecting the success of hospitality and catering providers

Understand how hospitality and catering provisions operate:

- Describe the operations of the kitchen
- Describe the operation of front of house
- Explain how hospitality and catering provision meet customer requirements

Understand how hospitality and catering provisions meet health and safety requirements:

- Describe personal safety responsibilities in the workplace in the workplace
- Identify risks to personal safety in hospitality and catering provision
- Recommend personal safety control measures for hospitality and catering provision

Know how food can cause ill health:

- Describe food related causes of ill health
- Describe the role and responsibilities of the Environmental Health Officer (EHO)
- Describe food safety legislation
- Describe common types of food poisoning
- Describe the symptoms of food induced ill health

Be able to propose a hospitality and catering provision to meet specific requirements:

- Review options for hospitality and catering provision
- Recommend options for hospitality provision

#### **Unit 2- Hospitality and Catering in Action**

Understand the importance of nutrition when planning menus:

- Describe functions of nutrients in the human body
- Compare nutritional needs of specific groups
- Explain characteristics of unsatisfactory nutritional intake
- Explain how cooking methods impact on nutritional value

Understand menu planning:

- Explain factors to consider when proposing dishes for menus
- Explain how dishes on a menu address environmental issues
- Explain how menu dishes meet customer needs
- Plan production of dishes for a menu

Be able to cook dishes:

- Use techniques in preparation of commodities
- Assure quality of commodities to be used in food preparation
- Use techniques in cooking of commodities
- Complete dishes using presentation techniques
- Use food safety practices

### **How it's Assessed:**

#### **Unit 1- The Hospitality and Catering Industry, assessed externally**

Examination paper-1.5 hours.

The content shown above for unit 1 will be assessed in this written examination.

#### **Unit 2- Hospitality and Catering in Action, assessed internally**

This unit is internally assessed and externally moderated. For example:

Pupils apply their learning to safely prepare, cook and present nutritional dishes drawing on their learning of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in their preparations. The content is relevant not only to employees within food production, but also those with a responsibility for food safety in the industry, nutritionists, managers and owners.

### **Overall Grading Criteria**

#### **Level 1 Pass**

Candidates recall, select and communicate knowledge and understanding of basic aspects of the hospitality sector; they will review their evidence and draw basic conclusions. They apply basic knowledge and understanding and skills to give simple responses to queries and issues, with an awareness of factors that affect success in hospitality and catering. They demonstrate basic skills in processing hospitality and catering operations and may have some inaccuracies and omissions.

#### **Level 2 Pass**

Candidates recall, select and communicate sound knowledge and understanding of aspects of the hospitality sector. They review the evidence available, analysing and evaluating some of the information clearly, and with some accuracy. They make judgements and draw appropriate conclusions. They apply suitable knowledge and understanding in a range of situations to give mainly appropriate responses to queries and issues, with an appreciation of factors that affect success in hospitality and catering. They demonstrate skills in

processing hospitality and catering operations and may have some minor inaccuracies or omissions.

### **Level 2 Distinction**

Candidates recall, select and communicate detailed knowledge and thorough understanding of the hospitality sector. They analyse and evaluate the evidence available, reviewing and adapting their methods when necessary. They present information clearly and accurately, making reasoned judgements. They apply relevant knowledge and understanding in a range of situations to give appropriate responses to queries and issues with an understanding of the implications of factors affecting success in hospitality and catering. They demonstrate high levels of skills in effectively processing information on the hospitality and catering sector.