

## Vocational Food

### Introduction

The UK hospitality and catering industry is a major growth industry with a wide range of job opportunities available. From working as a chef to running front of house operations, there are many exciting jobs available and many fast growing companies to work for. This vocational course offers an insight into the industry and the chance for you to develop practical food skills further. The course is geared towards pupils who have a passion for the hospitality industry as well as food, cookery and research into using a range of ingredients and techniques. Pupils will be expected to frequently cook as part of the course and on most occasions ingredients must be provided from home.

### What Topics will I study during the course?

The emphasis will be on practical aspects of catering and the following areas will be covered:

- Food preparation, cooking and presentation
- Nutrition and menu planning
- Health, safety and hygiene/ Environmental considerations
- The food and drink industry
- Costing and portion control
- Job roles, employment opportunities and training

### What skills will I use and develop?

- Catering skills related to food preparation and service
- Hygiene and Safety
- Menu construction and preparation

A pupil will develop their cooking and time management skills throughout the course; building on their KS3 foundations; they will develop preparation and presentation skills as well as increased awareness of the importance of a nutritionally balanced diet and use of hygiene and safety.

### What examinations will I take?

- 40% Unit 1 - The Hospitality and Catering Industry: Will be externally assessed and is an on-line external 90minute exam
- 60% Unit 2 – Students have 9 hours to complete the task. This will include 5 hours for project research and a 4-hour practical food exam

### How will my work be assessed?

The WJEC Level 1/2 Award in Hospitality and Catering is made up of two mandatory units: Both must be completed in order to pass the course.

Unit 1 The Hospitality and Catering Industry: Will be externally assessed. Format: On screen, e-assessment. Short and extended answer questions based around applied situations. The on-line external assessment will be available in June of each year. Details of the external assessment are as follows:

- Duration: 90 minutes
- Number of marks: 90

Unit 2 Hospitality and Catering in Action: For internal assessment. Each centre will ensure that internal assessment is conducted in accordance with these three stages of assessment that will be controlled:

- Task setting and Task taking
- Task marking

### How will the course help me in my future career?

The food industry is a major growth industry in the UK and employs Food Technologists, Dieticians And Buyers. There are also wide ranging careers in the catering industry as well as in publishing and the media. It is a suitable qualification for those who want a broad background in this area and for those who wish to progress to further education. It will offer valuable preparation for those entering the world of work. More importantly, developing cooking skills using a wide range of ingredients and techniques is a key life skill which will benefit all.

### Who should I contact for more information?

Miss Wright ([ewright@theoaksacademy.co.uk](mailto:ewright@theoaksacademy.co.uk)) or Mrs Williams ([sjwilliams@theoaksacademy.co.uk](mailto:sjwilliams@theoaksacademy.co.uk))

