Hospitality & Catering

What Will You Do?

Unit 1 The Hospitality and Catering Industry
• Structure of Hospitality and Catering Industry
• Hospitality and Catering Provision and how they meet the needs of customers
• Jobs Roles
• Health and Safety
• Food related ill health including food poisoning

Unit 2 Hospitality and Catering in Action
• Nutrition and healthy eating
• Special dietary needs
• Malnutrition
• Cooking method
• Menu planning
• Production plans
• Practical work

Assessment Details
Unit 1 The Hospitality and Catering Industry - Exam 40% 1HR 30 MINS
Unit 2 Hospitality and Catering in Action - 60% coursework

Level 2 Pass, Level 2 Merit, Level 2 Distinction
Equivalent to GCSE and counts towards Progress 8

Is Hospitality and Catering for you?
Are you interested in nutrition and health?
Are you interested in the Catering sector?
Are you creative in the kitchen and keen to develop your skills in food preparation/presentation?
Do you enjoy lessons with food demonstrations and practical work?

Possible Career Options
Food product development Chef Working in the Catering Industry Market Researcher for a major food retailer

Further Education
Environmental Health Officer Food journalist
Level 3 Food Science and Nutrition Catering college University degree