



Applied Learning and Technology

# Hospitality and Catering WJEC Level 1/2 Vocational Award Miss Hammersley





# Hospitality and Catering WJEC Level 1/2 Vocational Award

## Course Content information

- WJEC QAN code: 601/7703/2.
- 1 exam and 1 internal controlled assessment which includes a practical task (cooking)
- 50% exam and 50% controlled assessment





# Hospitality and Catering

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### What to expect on this course?

- This course is not about hospitals – it is about practical cooking skills and how they are used in the hospitality industry – that is hotels, restaurants, cafes, bars etc
- You will learn a wide range of practical skills in lessons and must be willing to commit to bringing in your own ingredients every week. If this is something you would find difficult but you still want to do the course – speak to Miss Hammersley
- You will also learn about job roles in the hospitality industry and how businesses operate and make a profit





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## Examples of final practical tasks



# Possible Careers link

- Manager of a hotel, restaurant or bar
- Chef, executive chef, sous chef
- Running your own catering business or street food venue
- Working in the travel and tourism industry





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## Further information

- [https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab\\_overview](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_overview)





# National Careers Service

This link will take you to a government website that is designed to help you explore careers.

<https://nationalcareers.service.gov.uk/>

Have a look at careers you are interested and what advice they give you about possible GCSEs and A-levels you should be interested in.

