

DESIGN & TECHNOLOGY

HOSPITALITY & CATERING

EDUQAS

Content of the Course

This qualification provides the opportunity to learn about the Hospitality and Catering Industry. Students will learn through both practical and written tasks about the key aspects of being successful in the industry. The course links to local businesses making the work realistic and relevant, this also allows students to build and develop a range of skills and knowledge which could support employability.

Students will learn through a range of different scenarios and tasks which explore the following key areas:

- Professional food safety and hygiene
- How Hospitality and Catering businesses operate
- Working environments
- Customer needs
- Nutrition and menu planning
- Using a range of skills and techniques to prepare a variety of ingredients/commodities

Assessment:

Unit 1 - Exam 40%

Unit 2 - Assignment 60%

How will the final grade be decided?

Unit 1 - The Hospitality and Catering Industry

This will be a 90 minute online or written exam worth 90 marks. This will comprise of short and extended questions assessing knowledge of the industry and what has been learnt in lessons.

Unit 2 - Hospitality and Catering in Action

This will be a written and practical assignment, where students will be expected to produce products using a range of skills and knowledge to suit customer needs for a local business.

Career Prospects

There are many routes to take after this course.

- Further learning for Level 3 courses or apprenticeships
- Career possibilities such as: chef, product developer, food critic, nutritionist, restaurant/kitchen manager, food and beverage operations and many more.

You also develop the generic problem solving and technological skills which you can use in any pathway that you decide to follow.

