



Co-op Academy
Priesthorpe

Key Stage 4
Information
Evening
2023

Hospitality & Catering

Links to key websites

[Hospitality & Catering Specification](#)

<https://www.jamieoliver.com/recipes/category/healthy-recipes/>

<https://www.bbc.co.uk/bitesize/subjects/zdn9jhv>

<https://www.bbc.co.uk/bitesize/subjects/zbtvxyc>

<https://www.bbcgoodfood.com/>

IS THE COURSE RIGHT FOR ME?

The skills required to be successful in Hospitality and Catering at Key Stage 4 are no different that those in the workplace: Good Punctuality Observe Health and Safety at all times Wear the correct protective equipment Be responsible for managing your own work Use materials sensibly and economically Clean up yourself, your area and any surrounding areas Deadlines MUST be met

WHERE NEXT?

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age groups, according to a report by People 1st. There are many jobs available in the Hospitality and Catering sector: Hospitality and Catering: Barista / Catering Manager / Chef / Publican / Restaurant Manager Health and Well-being: Dietitian / Environmental Health Officer / Health Promotion Specialist / Nutritionist / Personal Trainer/ Teacher Food Development and Production: Consumer Scientist / Food Laboratory Technician / Food Processing Worker Food Scientist/Technologist Food

WHAT WILL I STUDY?

This qualification is made up of 2 units,

Unit 1: The Hospitality and Catering industry You will:

Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.

Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

Unit 2: Hospitality and Catering in action Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

HOW WILL I BE ASSESSED?

You will be assessed through a written examination and an assignment.

Unit 1 will be assessed through an exam, which is worth 40% of your qualification.

In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.