

# **Hospitality and Catering**

## **Eduqas WJEC**

### **BTEC**



#### ***Course Description***

Catering allows students to extend their practical cooking skills, whilst applying their understanding of food theory. The course is ideal for students who enjoy “learning through doing”, with a combination of practical cookery, food based activities and theory.

#### ***What topics will I be covering?***

Topics include: Cooking and food preparation; investigation into different ingredients and the main food groups; nutrition, diet and good health; the science of food and cooking and where food comes from.

#### ***How much of the course is examination or Controlled Assessment?***

The course is divided into internally assessed units as well as a formal written examination.

#### ***How much work is required after school?***

Students will be set theory homework as well as preparation for practical and research tasks. Opportunities to further develop cooking skills are carried out by catering for Academy events and charity fund raising. Students will also study for their food hygiene certificate Level 1, needed to work in the catering industry.

#### ***How is the work assessed and when?***

Assessment is on going through a combination of practical briefs, designed to prepare students for their non-examined assessed tasks, and written “exam style” assessment, which is marked against the WJEC exam board mark schemes, and prepares students for the written exam.

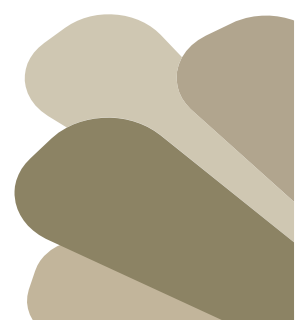
#### ***What do I need to achieve a good grade?***

You will need to:

- be keen to learn and develop practical cooking skills;
- be interested in finding out “why” changes happen to food when cooked;
- be enquiring and analytical in your research;
- be able to work independently and meet deadlines;
- be able to research, plan, evaluate your work and describe improvements

#### ***If I want to study the subject after GCSE, what grade must I get?***

Grade “5” or above would offer progression to A level and Level 2 Vocational qualifications and is an excellent starting point for students who are interested in further study with food.



***What career options lead from this subject?***

Everybody needs to eat! As a student and an adult, confidence in cooking is a great social skill. It can also lead to a range of careers including chef, hotel management, events management, food technologist, dietician, food scientist, food product development, food teacher or restaurant owner.

