



HOSPITALITY AND CATERING

AWARDING BODY: EDEXCEL

QUALIFICATION: BTEC LEVEL 1

AVAILABLE: ALL STUDENTS

COURSE OUTLINE

- Provide learners with knowledge of the parameters of basic food safety practices as relevant to the catering industry.
- Enable the learner to develop a broad understanding of the hospitality and catering industry.
- Basic knowledge and understanding of the principles of health and safety in the workplace.
- Gain knowledge on a range of equipment and utensils and to be able to use safely in order to apply this to professional working practices.
- Develop the skills and knowledge required to prepare and cook foods using the following method of cookery:
 - Boiling, poaching and steaming methods of cookery.
 - Baking, roasting and grilling methods of cookery.
 - Deep frying and shallow frying methods of cookery.
 - Preparing and presenting cold foods.

Areas studied:

- Food safety in catering
- Introduction to employability in the catering and hospitality industry
- Health and safety awareness for catering and hospitality
- Introduction to kitchen equipment
- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by baking, roasting and grilling
- Cold food preparation

This subject is most suitable for students who:

- Want to learn through doing.
- Are considering a career in the catering industry and would like to progress to Level 2 vocational qualification or enter an apprenticeship



ASSESSMENT METHOD

Unit 202: Food safety in catering	Multiple choice test
Unit 602: Employability in the hospitality and catering industry	Assignments / Practical activities
Unit 605: Introduction to kitchen equipment	Assignments / Practical activities
Unit 607: Prepare and cook by boiling, poaching and steaming	Individual practical tasks
Unit 609: Prepare and cook food by baking, roasting and grilling	Individual practical tasks
Unit 612: Cold food preparation	Individual practical tasks

SKILLS ACQUIRED

You'll gain a high standard of cookery skills and have the option to learn other workplace essentials like health and safety in a kitchen. This will provide you with the foundation to progress to a Level 2 vocational qualification or an apprenticeship in the hospitality and catering industry.

Specification: <http://www.eduqas.co.uk/qualifications/hospitality-and-catering/WJEC-Level%201-2%20Award-Hospitality-and-Catering-Spec-A.pdf>

Assessment: <http://www.eduqas.co.uk/qualifications/hospitality-and-catering/WJEC-Level-1-2%20Award-Hospitality-and-Catering-Unit-1-eSAM.pdf>

Assessment: <http://www.eduqas.co.uk/qualifications/hospitality-and-catering/WJEC-Level-1-2-Award-Hospitality-and-Catering-Unit-2-iSAM.pdf>