

Why study GCSE Hospitality and Catering?

Having knowledge of food and nutrition is a must in this modern day world in which we live. Cookery is a life skill, so whether the subject is pursued with an intention to develop it as a career, or just to use the knowledge and techniques for one's own pleasure and benefits, it allows for an appreciation of skills and processes, which will remain with you for life.

What will I learn?

You will study a wide range of Catering skills, both practically "hands on" and in theory classes. Areas of learning will include: Health, Safety and Hygiene, The Catering Industry, Menu Planning, Equipment, Cooking methods, Food preparation and service to name but a few. The emphasis is on learning through a "hands on" approach in a safe working environment. Class sizes are small to ensure safety and good supervision whilst you hone your cooking techniques.

How is GCSE Hospitality and Catering assessed?

The Single Award in Catering consists of two units:
Unit 1: TWO practical tasks (controlled assessments) selected from six that are set by the WJEC.
Unit 2: ONE written paper of 1¼ hours externally set and marked.
The Single Award in Hospitality consists of two units:
Unit 3: ONE event based task selected from a list set by the WJEC.
Unit 4: ONE written paper of 1¼ hours externally set and marked.
The Double Award in Hospitality and Catering consists of all four units.

Where will GCSE Hospitality and Catering lead?

Course progression	Career opportunities
An Introduction to Catering college to attend either part time or day release studies, these in turn will lead to NVQ Levels 1 and 2. These two basic certificates in turn will go a long way to helping you move forward in your catering career.	The study of Hospitality and Catering will certainly help you develop transferable skills and the ability to work with others as a team, all of which you can take forward into the industry. These might include careers in such fields as food retail itself, Restaurants and Hotels, Ships liners, Sales and marketing, Food service or many aspects of Tourism.

What do students say about GCSE Hospitality and Catering?

"It improved my Communications skills and gave me confidence."
"It's good to cook, fun and enjoyable."
"It's a very good kick start to a career that I wish to take up when I leave school."
"It's a good way to express myself through Food"