

# CATERING L1/2

## Level 1/2 Vocational Award in Hospitality and Catering

<b>When Delivered:</b>	One afternoon per week over two years
<b>Qualification title:</b>	Level 1/2 Vocational Award in Hospitality and Catering
<b>Awarding Body:</b>	WJEC

### Introduction to the subject

The qualification is aimed at pre 16 learners enabling them to gain experience, skills and knowledge in the Hospitality & Catering industry.

### Course Content

This is a GCSE-graded subject which covers all aspects of the industry such as:

- Understanding the hospitality and catering industry
- Food safety
- Micronutrients and Macronutrients and their importance for a balanced diet
- Different cooking methods and their effects on nutrition
- Plan and cooking dishes for specific life stages and dietary requirements
- Learn how to design a dish for presentation skills
- Analyse, review and evaluate the dishes you have produced
- Career opportunities within the industry

During the course the pupils will have access to the new, state of the art Coleg Cambria industry standard kitchens and equipment.

All the chef lecturers are industry-trained and have worked in various catering establishments around the UK and the World. They have close links with the industry and will be able to incorporate study visits/speakers from the industry if required.

All the ingredients for the practical skills development sessions will be provided for each learner, they just need to bring a container to take their food home safely.

### Costs

Learners will be required to purchase the correct personal protective equipment for the course. A student uniform list will be provided prior to starting the course.