



## WJEC HOSPITALITY AND CATERING

The UK's hospitality industry is estimated to be worth around £5 billion and according to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry, which accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector. This busy and bustling industry has a myriad of categories, and the customer service and food and beverage sector very much dominates.

Maybe you would like to work in a busy city centre restaurant as a manager or chef, or run your own coffee shop or hotel. Some enjoy the flexibility of this industry and opt to work abroad in tourist hotspots or aspire to chef on a cruise liner. Other options exist in the world of food development and production- you could become a research and development technologist in a lab or a food hygiene officer on the factory floor. You could also combine an interest in business with your interest in food and follow a career pathway into food retail, possibly as an independent baker or as a supermarket manager. If you have interests in health and well-being you might consider studying Hospitality and Catering alongside Health and Social Care, with a plan to become a nutritionist, health advisor or work in a hospital as a dietician advising patients on how to modify their eating patterns. These career opportunities could all begin with studying Hospitality and Catering as part of your Key Stage 4 curriculum. You should be aware that not all careers linked with the hospitality industry involve catering and not all catering jobs require working on the front line delivering hospitality, so this qualification gives some flexibility with future career choices.

The WJEC Level 1/2 Vocational Award in Hospitality and Catering is made up of **two mandatory units**:

- Unit 1 The Hospitality and Catering Industry (Exam 40% of final grade).
- Unit 2 Hospitality and Catering in Action (Coursework and practical work 60% of final grade).

This structure has been designed to develop knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. Learners will study food preparation and cooking skills as well as the transferable skills of problem solving, organisation and time management, planning and communication. Furthermore, students will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression.

### **Career Progression ideas:**

Some individuals may decide to peruse jobs specifically in the hospitality and / or catering sector. Therefore, successful completion of this qualification could support entry to qualifications that develop specific skills such as:

- Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills
- Level 2 Certificate in Professional Food and Beverage Service Skills

- Level 1 or Level 2 NVQ Diploma in Professional Cookery

Where the WJEC Level 1/2 Award in Hospitality and Catering is achieved together with other relevant Level 1/2 qualifications, such as GCSEs in English and Maths and Science, learners may be able to access Level 3 qualifications relevant to the hospitality and catering sector, such as:

- WJEC Level 3 Food, Science and Nutrition (certificate and diploma)
- Level 3 NVQ Diploma in Advanced Professional Cookery
- Level 3 Advanced Diploma in Food Preparation and Cookery Supervision

Alternatively, students may explore apprenticeship routes into employment in hospitality and / or catering.

*This qualification is delivered by the Health Science Department.*