

Frequently Asked Questions for Hospitality and Catering

1. What is the exam board?

WJEC (Welsh Joint Education Committee).

2. What qualification is this and what is it worth?

This is the WJEC Level 1/2 Vocational Award in Hospitality and Catering, which is equivalent to one GCSE.

It introduces students to the exciting and fast-paced hospitality and catering industry, one of the UK's largest employment sectors, employing around 2.9 million people and ranking as the third largest private sector employer in the country.

3. What will students study on the course?

The course is divided into two units:

Unit 1 – The Hospitality and Catering Industry

Students learn about:

- Different types of hospitality providers, including hotels, restaurants, cafés and event catering
- How hospitality and catering businesses operate
- Career opportunities within the industry
- Health, safety and food hygiene regulations
- How providers meet the needs and expectations of different customers

Unit 2 – Hospitality and Catering in Action

Students put theory into practice by:

- Studying nutrition and planning balanced menus for different customer groups
- Developing food preparation, cooking and presentation skills
- Planning and producing dishes in response to a set brief
- Working efficiently and professionally in practical sessions
- Reviewing and evaluating their own performance

4. How is the course assessed?

- Unit 1 (40%): Written examination (1 hour 20 minutes)
- Unit 2 (60%): Controlled assessment, where students plan, prepare and evaluate dishes in response to a brief

5. Is there any coursework?

Yes. 60% of the qualification is assessed through controlled practical assessment completed in school under supervised conditions.

6. What skills will students develop?

Students will develop:

- Practical cooking techniques, from basic to more complex skills
- Knowledge of food safety, hygiene and nutrition
- Organisation and time management skills
- Problem-solving and decision-making skills
- Creativity in food preparation and presentation
- The ability to evaluate their own work and improve performance

These skills are valuable in many different careers, not just hospitality.

7. How often are students assessed during the course?

Students will complete:

- End-of-unit assessments
- Practice exam questions
- Mock examinations in Years 10 and 11
- Ongoing assessment of practical skills during lessons

This ensures regular monitoring of progress and preparation for both assessment units.

8. Where could this qualification lead?

This qualification can lead to a wide range of careers, including:

- Chef (commis chef, chef de partie, pastry chef, head chef)
- Restaurant or hotel manager
- Catering manager
- Food technologist
- Nutritionist or dietitian
- Event coordinator
- Food safety officer

It also provides an excellent foundation for apprenticeships, college courses or further study in hospitality, catering, food technology or business management.

9. What key qualities are needed to do well in Hospitality and Catering?

Students who are successful often:

- Enjoy cooking and practical work
- Are organised and manage their time well
- Work effectively under pressure
- Follow instructions carefully
- Show creativity and attention to detail
- Enjoy working with people

10. Is this course suitable if a student does not want to become a chef?

Yes. While cooking is a key part of the course, students also develop transferable skills such as organisation, teamwork, communication and problem-solving, which are useful across many industries.

11. Is this course right for me?

This course is suitable for students who:

- Enjoy cooking and want to develop their skills
- Are interested in food, nutrition and presentation



- Like practical, hands-on learning
- Are organised and work well under pressure
- Are interested in a dynamic, people-focused industry

**OUR
VALUES**

**DETERMINATION
RESPONSIBILITY
ADAPTABILITY
CURIOSITY
RESPECT**