ARE YOU A STAR Baker ?

Hospitality & Catering

wjec cbac

UNIT 1 (EXAM 90 minutes)

THE HOSPITALITY & CATERING INDUSTRY

- **The Industry**
- **Hygiene & Safety**
- **Types of Service**
- **Job Roles**
- **Food poisoning**
- **Laws**
- **Environmental Health Officer**

UNIT 2 (NEA 9 hours)

HOSPITALITY & CATERING IN ACTION

- **Nutrition**
- **Dietary requirements**
- **Diets**
- **Menu planning**
- **Environmental considerations**
- **Skills & techniques**
- **Commodities**
- **Serving & presentation**

The **HOSPITALITY & CATERING** sector includes all businesses that provide food, beverages, and/or accommodation services. This includes **restaurants, hotels and bars.** It also includes **airlines, tourist attractions, hospitals and sports venues;** businesses where hospitality and catering is not their primary service but is increasingly important to their success.

According to the British Hospitality Association, hospitality and catering in Britain's **4th** largest industry and accounts for around **10%** of the total workforce. Since 2010, **over 25%** of all new jobs have been within the hospitality & catering sector with the majority of new roles falling within the 18-24 age group, according to a report by People 1st.

The **WJEC Level 1 / 2 award in Hospitality & Catering** has been designed to support learners who want to learn about this vocational sector and the potential it can offer them for their careers or further study. This further study would provide learners with the opportunity to **develop a range of specialist and general skills** that would support their progression to employment. In addition to this learners will learn a range of life skills.

Employment in hospitality & catering can range from;

- **waiting staff,**
- **receptionist,**
- **catering assistants,**
- **chefs,**
- **hotel and bar managers**
- **and food technologists in food manufacturing.**

N.B STUDENTS WILL BE EXPECTED TO COOK EVERY TWO WEEKS TO DEVELOP SKILLS – THIS WILL OBVIOUSLY HAVE FINANCIAL IMPLICATIONS