

EXAMINATION BOARD &
SPECIFICATION NUMBER:

EDUQAS
SPECIFICATION A

HOSPITALITY AND CATERING TECHNICAL AWARD



COURSE CONTENT

This vocational food based course builds on previous KS3 work. It encourages students to apply the principles of food safety, nutrition and healthy eating to the food they cook and also considers how these are applied to the food industry. This is an essential life skill for all pupils, as well as a career choice for some.

Students will develop food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management.

Students will get the opportunity to cook most weeks developing a wide array of culinary skills including dough-making (bread, pastry, pasta), sauce making (velouté, béchamel, reduction) and meat and fish preparation. They will practise and hone these techniques throughout the 2 year course.

Students following this course are encouraged to take part in 2 national cookery competitions: the Rotary Young Chef of the year and the Future Chef competition.

Equipment and materials required: There will be food practical lessons most weeks and students will be expected to provide the food ingredients for this. However, they will also be bringing home delicious food to eat! Students will also need a food grade hat and apron and a ring binder file to store their theory work and recipes.

ASSESSMENT

Unit 1: The Hospitality and Catering Industry will be externally assessed with an online examination in year 11 that lasts 90 minutes. This forms 40% of the final grade.

Unit 2: Hospitality and Catering in Action is internally assessed: this involves completing a non-exam assessment in school under examination conditions. A task will be set by the exam board and students will have to safely plan, prepare, cook and present nutritional dishes. This forms 60% of the final grade.

Grading: Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction.
The Level 2 pass is the equivalent of a GCSE pass grade 4.

PROGRESSION & FUTURE CAREERS

Students can progress to college to study catering and professional cookery courses, then university to study Hospitality, Food Technology, Nutrition and Food Sciences at degree level. The food and drink industry is the largest manufacturing and service sector in the UK with careers that include: development chefs, nutritionists, dietician, educators, food standards and environmental health, events provision.

More information can be found on: www.keswickfood.weebly.com

WEBSITE

Examination Board: <https://www.eduqas.co.uk/>