

Hospitality & Catering

Level 2 Qualification



Written Examination: 40%

You will be tested on your knowledge of the hospitality and catering industry, including commercial practice, career opportunities in the catering sector and importantly food hygiene and safety.



Non-exam Assessment 60%:

You will be challenged to safely plan, prepare, cook and present nutritional dishes for a given occasion, showcasing the skills you personally have developed during the course such as making sauces, pastry, cakes, mousses, bread dough and pasta etc. You will also learn to apply your technical and practical expertise to ensure that food made meets customer needs and preferences and is appropriate for a given occasion.



Year 10 Work

We will learn by creating a wide range of quality dishes learning skills and techniques including: ravioli making, chocolate work, hollandaise sauce, choux pastry, breads, Swiss roll etc. Through this you will also learn about cooking methods, ingredients, commercial practice, catering career opportunities and food hygiene and safety.



Skills for life:

Practical Cooking Skills and an improved awareness of Food and Health issues.

Future Studies:

Vocational Hospitality or Catering qualifications at local Colleges or Catering Apprenticeships. Level 3 Food courses at our sixth form.

Higher Educational Studies:

This course can lead onto Level 3 National Diplomas such as a Diploma in Professional Cookery or Diploma in Professional Patisserie.

Where can success take me?

Many different careers in hospitality and catering (management, baker, restaurateur, professional cookery, chef, patisserie, confectionary, front of house); caring and health related professions (EHO, nursing, child care); food science or dietetics, work in the food industry (manufacturing, quality control, sales, product development, buyer, store manager); or simply just developing practical cooking skills for life.