

Hospitality and Catering at Armthorpe



Level 1/2 Vocational Award
Hospitality and Catering (Technical
Award)



Hospitality and Catering

What you will learn

- 1.1 Hospitality and catering provision
- 1.2 How hospitality and catering providers operate
- 1.3 Health and safety in hospitality and catering
- 1.4 Food safety in hospitality and catering

- 2.1 The importance of nutrition
- 2.2 Menu planning
- 2.3 The skills and techniques of preparation, cooking and presentation of dishes
- 2.4 Evaluating cooking skills



Hospitality and Catering @ Armthorpe

How you are assessed

Summary of Assessment

Unit 1: The hospitality and catering industry

Written examination: 1 hour 20 minutes

40% of qualification

80 marks

Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.

Unit 2: Hospitality and catering in action

Controlled assessment: approximately 12 hours

60% of qualification

120 marks

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How you are assessed

| | AO1 | AO2 | AO3 | Total |
|-------------------|-----|-----|-----|-------|
| Unit 1 | 17% | 14% | 9% | 40% |
| Unit 2 | 8% | 36% | 16% | 60% |
| Overall weighting | 25% | 50% | 25% | 100% |

AO1

Demonstrate knowledge and understanding from across the specification.

AO2

Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.

AO3

Analyse and evaluate information, making reasoned judgements and presenting conclusions.

Food & Nutrition @ Armthorpe

Future pathways in Hospitality and catering



Hospitality and Catering

