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2024



Level 1/2 Vocational Award Hospitality and Catering

- A Vocational Award in Hospitality and Catering will develop students' knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills.

Exam Board: **WJEC**

Exam breakdown:

- Unit 1 The Hospitality and Catering Industry = 40%
- Unit 2 Hospitality and Catering in Action = 60%



What will my child gain from WJEC Level 1 / 2 Award Hospitality and Catering?

The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study.

It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment.

Each of the units of the WJEC Level 1/2 Award in Hospitality and Catering has been designed so that knowledge, skills and understanding are developed through tasks that have many of the characteristics of real work in the sector.

This includes:

- The skills required for independent learning and development
- A range of generic and transferable skills
- The ability to solve problems
- The skills of project-based research, development and presentation
- The fundamental ability to work alongside other professionals, in a professional environment

Unit 1 (40%) : The Hospitality and Catering Industry

In this unit learners will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.

Course topics included are:

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

This unit will be externally assessed, with both short and extended answer questions that are based around applied situations.

Learners can not use classroom materials/books to help answer questions.

This is sat in: June 2026

Unit 2 (60%) : Hospitality and Catering in Action

In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. Learning the skills needed to prepare, cook, present dishes and evaluate own performance.

Course topics included are:

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

An assignment brief will be provided by WJEC, which will include a scenario and several tasks. The assignment brief will be set annually by WJEC.

This unit is internally assessed. Learners will compile a coursework portfolio (9 hours total) and complete a practical exam (3 hours). Learners may use written notes completed in lessons/homework to help answer certain units.

This is due in on: February 2026



Basic preparation skills and techniques:

Blending, beating, chopping, grating, hydrating, juicing, marinating, mashing, melting, peeling, proving, sieving, tenderising, trimming, and zesting.

Medium preparation skills and techniques:

Baton, chiffonade, creaming, dehydrating, deseeding, dicing, folding, kneading, measuring, mixing, puréeing, rub-in, rolling, skinning, slicing, spatchcocking, toasting (nuts/seeds) and weighing.

Complex preparation skills and techniques:

Brunoise, crimping, de-boning, filleting, julienne, laminating (pastry), melting using bain-marie, mincing, piping, and segmenting, shaping, unmoulding and whisking (aeration)



Basic cooking skills and techniques:

Basting, boiling, chilling, cooling, dehydrating, freezing, grilling, skimming, and toasting.

Medium cooking skills and techniques:

Baking, blanching, braising, deglazing, frying, griddling, pickling, reduction, roasting, sautéing, steaming, stir-frying, and using a sous vide (water bath)

Complex cooking skills and techniques:

Baking blind, caramelising, deep fat frying, emulsifying, poaching, and tempering

L2 Courses – Grades explained

L2 D* = Level 2 Distinction Star

L2 D = Level 2 Distinction

L2 M = Level 2 Merit

L2 P = Level 2 Pass

Below this line is not a good pass. This will mean colleges will not take you on courses of your choice and you will need to redo the L2 part of the course if they can find a suitable course for you. This also means that you start on a lower point than other apprentices who have L2 grades above this line.

L1 D* = Level 1 Distinction Star

L1 D = Level 1 Distinction

L1 M = Level 1 Merit

L1 P = Level 1 Pass

L2 Courses – Grades explained

WJEC Grades	GCSE grade equivalent
Distinction* at Level 2	8.5
Distinction at Level 2	7
Merit at Level 2	5.5
Pass at Level 2	4
Distinction* at Level 1	3
Distinction at Level 1	2
Merit at Level 1	1.25
Pass at Level 1	1



This L2 course allows you to start your journey in a number of exciting careers ranging from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers, and food technologists working for supermarket chains.

Some of these roles require further education and training either through apprenticeships or further and higher education.

The food industry is one of the biggest industries allowing you to travel the world and excellent salaries.

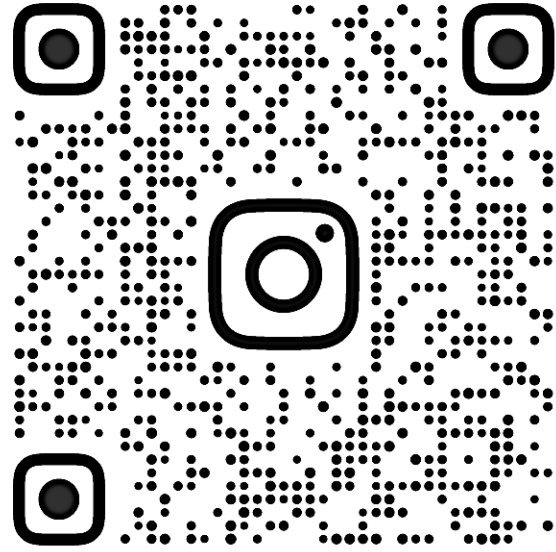
The average salary for a **chef** is **£29,846** per year in United Kingdom.

The average salary for a **head chef** is **£36,711** per year in United Kingdom.

The average salary for a **food technologist** is **£31,962** per year in United Kingdom.

The average salary for a **hotel manager** is **£35,596** per year in United Kingdom.

Updated at 23 September 2024



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