

# Early Entry GCSE Food Technology - Eduqas Level1/2 hospitality & catering

## Course Description:

Early Entry Food Technology students will be studying for the Eduqas Level1/2 hospitality & catering.

The Year 9 Early Entry is our foundation course year during which students will develop their practical skills through a range of cooking activities and focused practical activities to ensure they can confidently complete the Unit 2 Non-examination Assessment (see below).

During year 10 and 11 you will continue to prepare for then complete the two examined assessments:

- Unit 1 The Hospitality and Catering Industry – this is a theory unit and you will cover areas like food safety, nutrition, legislation and different roles in the industry. You will sit a written examination in year 10 (you can re-sit this in year 11 if you need to and the best mark will be used for your final grade). This exam is worth 40% of overall qualification.
- Unit 2 Hospitality and Catering in Action – this is a Non-examination Assessment (coursework unit) which will be completed in controlled conditions in your lessons. This is worth 60% of your overall qualification and will be based on practical sessions creating nutritious dishes that you think could be served in the catering outlet. You will write up the process from proposal to outcome in your coursework.

## Qualification Details:

Full course details can be found at:

<https://www.eduqas.co.uk/media/0dzpiezk/wjec-level-1-2-award-in-hospitality-and-catering-spec-a-from-2016-e-29-11.pdf>

## Why should you choose Early Entry Food Technology Eduqas Level1/2 hospitality & catering?

If you have enjoyed Food Technology, and you would like to work in the catering or hospitality industries then this course is an excellent step to support you. It is a very practical course and you will become more confident in cooking and preparing exciting and nutritious dishes.

## Any more reasons to take the subject?

This Vocational Award will equip you with theoretical knowledge about the industry as well as enabling you to develop your practical skills in planning, preparing and cooking a variety of dishes.

## Career Opportunities from WJEC Level1/2 hospitality & catering include:

There are excellent career opportunities. According to the British Hospitality Association, "...hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry... Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age group" WJEC CBAC 2020

## Success criteria for the course:

- Students will need to enjoy cooking a range of different dishes. They should be willing to try new ideas and experiment different ways of preparing food.
- Students need to be able to write up their practical work to explain the processes they have been through and to evaluate their successes and areas for further development.
- They should be interested in learning about the catering and hospitality industries.

For more detail, please email Ms John,  
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