



WJEC Vocational Award in Hospitality and Catering

STATEMENT OF PURPOSE

The hospitality and catering sector includes all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success. According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. 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 groups, according to a report by People 1st.

The WJEC Vocational 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. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists working for supermarket chains. All of these roles require further education and training either through apprenticeships or further and higher education.

There are no formal entry requirements for this qualification. It is most likely to be studied by 14-16 year olds in schools alongside GCSEs.

This is the qualification structure:

WJEC Vocational Award in Hospitality and Catering				
Unit number	Unit title		Assessment	GLH
1	The hospitality and catering industry	Mandatory	External	48
2	Hospitality and catering in action	Mandatory	Internal	72

Learners must complete both units.

This structure has been designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem-solving, organisation and time management, planning and communication.

Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression. Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering such as:

- Level 2 Diploma in Professional Cookery
- Level 2 Certificate in Hospitality and Catering Principles (professional cookery)
- Level 2 Diploma in Hospitality and Catering Principles (professional cookery).

Where the WJEC Vocational Award in Hospitality and Catering is achieved together with other relevant Level 2 qualifications, such as GCSEs in English and Maths and Science, learners may be able to access Level 3 qualifications relevant to the hospitality and catering sector, such as:

- WJEC Applied Certificate / Diploma in Food, Science and Nutrition
- Level 3 Diploma in Hospitality and Tourism Management
- Level 3 Diploma in Hospitality, Supervision and Leadership principles
- Level 3 Certificate in Hospitality and Catering Principles (professional cookery)
- Level 3 Award in Practical Food Safety Supervision for Catering.

Each of the units of the WJEC Vocational Award in Hospitality and Catering have been designed so that knowledge, skills and understanding is developed through tasks that have many of the characteristics of real work in the sector. Each unit has what is referred to as an applied purpose which acts as a focus for the learning in the unit. This approach is called applied learning. The units have been devised around the concept of a 'plan, do, review' approach to learning where learners are introduced to a context for learning, review previous learning to plan activities, carry out activities and review outcomes and learning. This approach mirrors many work related activities in hospitality and catering and also provides for learning in a range of contexts. As such, the qualification provides learners with a broad appreciation of work in hospitality and catering and wider opportunities for progression into further education, employment or training.

This approach also enables learners to learn in such a way that they develop:

- 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.