

Further information about the course

During the course students will be expected to carry out a variety of work. Some of their time will be spent in the work-place including Hinchingbrooke Catering. This will give them firsthand experience of hospitality catering.

They will also be catering for events in school to gain customer service experience.

To help with the planning, preparing, cooking and serving food unit students will be cooking weekly. They will be expected to bring in ingredients for this and take the work home. In some cases ingredients will be provided.

What type of student will enjoy BTEC Hospitality

BTEC Hospitality appeals to students who:

- ♦ like the vocational aspect of education
- ♦ have an interest in food and its production
- ♦ want to have a practical element in their studies
- ♦ want to broaden their curriculum
- ♦ like to research for new ideas
- ♦ want to develop the skills learnt in food at KS3 or in Jamie's Home Cooking Skills

Any problems please contact:

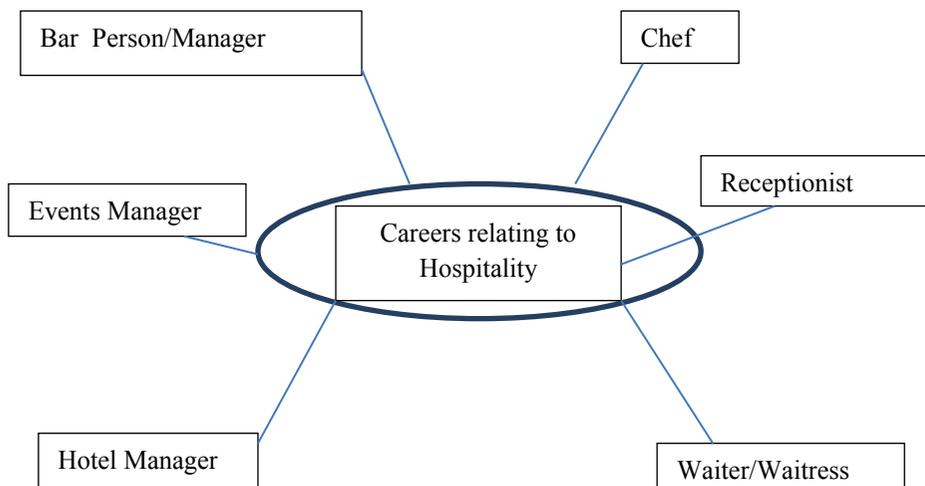
Ask any member of the food and textiles department,
telephone Mrs Crabtree or Mrs Sheehan on 01480 375700
Ext 5769 or e-mail alc@hinchbk.cambs.sch.uk or
JS@hinchbk.cambs.sch.uk

HINCHINGBROOKE SCHOOL Food and Textiles



BTEC First Award Level 2 Hospitality and Catering Course Outline

Careers Relating to Hospitality



Aims of Course

- To prepare students for working in the hospitality industry
- To increase their understanding of careers in the hospitality sector
- To enable students to develop a broad knowledge and understanding of the hospitality industry.
- To develop an awareness of Health and Safety requirements
- To work both individually and as a team to provide customer service
- To acquire a basic knowledge of planning, preparing, cooking and finishing a range of foods.

| Core Units | Assessment | When | % Assessment |
|--|---------------|---------------------------|--------------|
| Introducing the Hospitality Industry | External Exam | June 2014 | 25% |
| Working in the Hospitality Industry | Assignment | June 2014 – November 2014 | 25% |
| Mandatory Unit | | | |
| Food Safety and Health and Safety in Hospitality | Assignment | January 2014 – March 2014 | 25% |
| Optional Unit | | | |
| Planning, Preparing, Cooking and Finishing Food | Assignment | January 2015 – March 2015 | 25% |