

Subject/Qualification	Combined Studies – Course One -Food - Hospitality & Catering Level 1/2 Award
What is the course about?	Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, it's time to – find out more about this exciting qualification today!
How is it assessed?	<p>Unit 1: The Hospitality and Catering industry: Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health. Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.</p> <p>Unit 2: Hospitality and Catering in Action: Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.</p>
What can you do with this qualification?	Studying this course is rewarding in itself as there is a practical aspect to it but it can also be useful to further study relating to this area as well as apprenticeships & jobs within the Hospitality & Catering industry.
Is there a main selling point?	If you enjoy cooking & want to learn & develop the skills needed to cook a range of starters, mains & desserts as well as learn about the Hospitality & Catering industry – this course is for you!

