



GCSE Hospitality and Catering

Key contacts: Mrs C Northey
Exam Board: WJEC

Overview of the course:

The **WJEC GCSE in Hospitality and Catering** is a vocational qualification that introduces students to the hospitality and catering industry, helping them develop practical skills and theoretical knowledge relevant to careers in this sector.

Course Structure:

The qualification is split into two main units:

Unit 1: The Hospitality and Catering Industry (External Assessment)

This written examination tests students' understanding of how the industry operates, including job roles, types of establishments, health and safety, and the importance of meeting customer needs.

Unit 2: Hospitality and Catering in Action (Internal Assessment)

This is a practical, coursework-based unit where students plan, prepare, cook, and present a range of dishes based on a given brief. It also includes written work on menu planning, nutrition, and evaluation.

Skills Developed:

- Food preparation and presentation
- Nutrition and healthy eating
- Time management and organisation
- Understanding food safety and hygiene
- Problem solving and teamwork

What will you study?

This course opens doors to one of the UK's largest and fastest-growing industries, offering clear routes into further education, apprenticeships, or employment in areas like catering, event management, hospitality, and tourism. It also helps students develop teamwork, problem-solving, and communication skills that are valued in all careers.

1. Learn real-life skills

You will gain hands-on experience in planning, preparing, and cooking meals — skills that are useful for everyday life as well as future work. Students gain valuable skills for everyday life including meal planning, budgeting, and food safety.

2. Explore a growing industry

The hospitality and catering sector is one of the largest employers in the UK and worldwide, offering a huge range of exciting career paths, from chef and event planner to hotel manager or nutritionist.

3. Develop essential employability skills

You will build teamwork, communication, organisation and problem-solving skills — all highly valued by employers.

4. Combine theory and practical work

The course balances written learning about nutrition, customer service and safety with creative, hands-on cooking tasks.

5. Prepare for future study or careers

It is a great foundation for further courses in **catering, hospitality, food science, or tourism**, and can open doors to apprenticeships or college-level qualifications.

Ideal course for: Students who enjoy practical, hands-on learning, creative challenges, and working with food.

Assessment:

- **Unit 1:** Written examination (40%)
- **Unit 2:** Controlled assessment (60%)

Possible Career Paths:

Studying Hospitality and Catering can lead to a wide range of exciting and rewarding careers in one of the UK's largest industries. Students can progress to further education, apprenticeships, or direct employment in roles such as:

Food Preparation and Service

- Chef/Commis Chef
- Pastry Chef/Baker
- Kitchen Assistant
- Catering Manager
- Restaurant or Café Supervisor

Hospitality and Events

- Hotel Receptionist or Manager
- Events or Wedding Planner
- Conference or Banqueting Coordinator
- Front of House Manager

Food and Nutrition

- Nutritionist or Dietetic Assistant
- Food Technologist
- Product Development Chef

Tourism and Customer Service

- Travel and Tourism Assistant
- Cruise Ship or Airline Catering Staff
- Customer Service Manager

This qualification also builds transferable skills such as teamwork, organisation, time management, and communication — valuable in **any future career**.