



Food Studies
Options Information

Catering and Hospitality
Mrs Kerns

Catering and Hospitality

- In food studies next year we will be offering a combination of two qualifications.
- WJEC Food preparation, cooking and serving.
- ASDAN Hospitality taster.

Who are these courses for?

- Young people of all abilities.
- Gives a taster to young people thinking of a career in Catering and Hospitality.
- This option is suitable for all pupils who wish to go into Catering and Hospitality in the workplace or at College.
- Help young people to make informed decisions about their post-16 destinations.
- Offers practical life skills in food preparation.



WJEC Food Preparation, Cooking and Serving

Course content:

- Use basic food preparation skills when cooking.
- Weigh and measure food.
- Select the correct equipment with guidance.
- Handle equipment safely and hygienically.
- Prepare cook and serve a selection of different dishes.

ASDAN Hospitality Taster

- Course Content:
- This vocational taster contains six modules, corresponding to different aspects of hospitality:
- Hospitality services
- Food and beverage service
- Housekeeping and front office services
- Events
- Food safety and health and safety in hospitality
- Careers in hospitality

