



Mount St Mary's Catholic High School

Educating The Individual For The Benefit Of All

Why Study BTEC Hospitality and Catering?

BTEC Hospitality and Catering is a dynamic, vibrant and innovative sector delivering vital jobs, growth and investment in the heart of our local communities – important culturally, socially and economically.

This course is the perfect mix between academic and practical work, learning and gaining confidence to trial a wide range of skills and dishes, gaining cookery skills and nutritional knowledge that you will use throughout your life



Careers Options

The hospitality and catering industry is one of the largest in the UK. Many jobs within it require different sets of skills to make the industry effective and successful.

- Management
- Administration
- Wedding Co-ordinator
- Receptionist
- Security Staff
- Chef
- Restaurant Management
- Barista/Bartender
- Hotel/Restaurant Manager
- Event Planner
- Front of House
- Porters
- Food and Beverage
- Kitchen Brigade
- Waiters/Waitress

**BTEC Hospitality and
Catering**

What you will study

This is a course to develop a variety of skills, including food preparation and cooking skills, organisation, time management, planning, communication and problem solving.

Success in this course will enable you to progress onto further training if you decide to choose a career in this industry.

Why choose this course?

This qualification will help you develop the essential skills to move into employment, training and further education. You could move onto BTEC Hospitality and Catering courses, Level 3 Food Science and Nutrition as well as the vast range of employment opportunities available. The hospitality and catering industry is one of the biggest employers in the UK. The sector is a major contributor to the UK economy, employing 2.9 million people and generating £130bn in economic activity. There is also a shortage of qualified food scientists and technologists.

Other jobs in the Food industry include:

Dietician/Nutritionist
Molecular Gastronomist
Restaurant Designer
Food Buyer

Chef
Food Photographer
Food Stylist
Armed Forces Chef

Waiter/Waitress
Journalist
Food Product Developer



How is the subject assessed?

UNIT 1 - External assessment (EXAM 1hr 20 minutes)

THE HOSPITALITY & CATERING INDUSTRY (40%)

- 1.1 Hospitality & Catering provision
- 1.2 How Hospitality and Catering providers operate
- 1.3 Health & Safety in Hospitality and Catering
- 1.4 Food Safety in Hospitality & Catering

UNIT 2 - (NEA 12 hours)

HOSPITALITY & CATERING IN ACTION (60%)

This assignment is provided by the exam board. They will issue a scenario and task to be completed by students.

- 2.1 The importance of Nutrition
- 2.2 Menu Planning
- 2.3 The skills and techniques of preparation cooking and presentation of dishes
- 2.4 Evaluating cooking skills

For further information contact:

A.Murphy (Joint Curriculum Lead - Technology) - a.murphy@mountstmarys.org

M. Rimoldi (Faculty Director - Vocational Qualifications) - m.rimoldi@mountstmarys.org



