Hospitality and Catering

Hospitality and catering is a dynamic, vibrant, and innovative sector that delivers vital jobs, growth, and investment in the heart of our local communities, which are important culturally, socially, and economically. The sector is a major contributor to the UK economy, employing 2.9 million people and generating £130 billion in economic activity while paying £38 billion in taxation to fund important local and national services.

The hospitality sector stands as the third largest private sector employer in the UK, outpacing financial services by double and exceeding the combined sizes of the automotive, pharmaceuticals, and aerospace industries. This sector encompasses a variety of businesses, including hotels, restaurants, coffee shops, pubs, bars, leisure parks, stadiums, nightclubs, contract catering services, food service providers, and entertainment attractions. Employment opportunities span a range of positions from receptionists, and catering assistants to chefs, hotel and bar managers, and food technologists for supermarket chains. Many of these roles require additional education and training, often through apprenticeships or higher education. Hospitality and Catering is a technical award that complements GCSEs and is evaluated through two units:

Unit 1: The Hospitality & Catering Industry

Written exam: 1 hour 20 minutes *(40% of qualification)*

- Hospitality and Catering Provision
- How hospitality and catering providers operate
- Health and safety in hospitality and catering
- Food safety in hospitality and catering

Unit 2: Hospitality & Catering in Action

Controlled assessment: approx. 12 hours *(60%)*

- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation of dishes
- Evaluating cooking skills

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