Curriculum Overview 2025 - 2026 **Hospitality & Catering**



Exam	Board
WJEC	

Exam Specification 5409QA



Qualification Type Level 1/2 Tech Award

Departmental Staff

- Mrs Fradley
- Mrs Gould
- Mr Vint

Examined by:





Exam	Non-exam assessment
Unit 1: The hospitality & catering industry	Unit 2: Hospitality & catering in action
1 x 1hr 20 min exam	controlled assessment: approx. 12 hrs
40%	60%
In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision	In this topic learners will gain knowledge and understanding of the following areas: 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

Hospitality & Catering

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. The sector is a major contributor to the UK economy, employing 2.9 million people and generating £130bn in economic activity.

Businesses which make up the hospitality sector include hotels, restaurants, coffee shops, pubs and bars, leisure parks, stadia, nightclubs, contract caterers, food service operators, entertainment and visitor attractions. Employment can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers, and food technologists working for supermarket chains.