

Food and Catering Studies: BTEC First Extended Certificate in Hospitality (Level 2)

Equivalent to 2 GCSEs grades A*-C
Coursework 100%
No written examination

Where would we be without new ideas?

This course suits students who enjoy cooking and tasting their food, working on their own and as part of a team. It is designed to provide an introduction to the hospitality industry and a specialist work-related qualification for the industry which you could use for a part time job whilst studying or for a full time career. Students wishing to further their studies could move onto do NVQ's in catering at Derby College) or at Buxton College, or go on to do a 2 year apprenticeship in the catering industry, NVQ or City and Guilds in Catering.

Assessment is on-going, based on a portfolio covering theory and practical work. The assessment approach allows you to receive feedback on your progress throughout the course as you provide evidence towards the grading criteria. Evidence for assessment may be generated through a range of activities including practical cooking, theory, planning and organising an event (such as a party or a charity event), workplace assessment, role-play and oral presentation.

The main areas covered on this course are:

- Exploring the hospitality industry
- Healthy foods and special diets
- Planning and running a hospitality event
- Contemporary world food
- Basic culinary skills and healthy eating

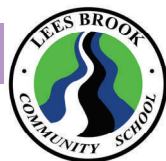
You will need to supply ingredients for your practical cooking lessons, but not for the hospitality events. Practical lessons are most weeks, but not every week.



Pupils can go onto do NVQ Level 1- 3. Derby College and Buxton College provide these courses. You can also go on to do apprenticeships or NVQ's in catering, NVQ or City and Guilds in Catering.

"I chose this subject as I love cooking and it is one of my hobbies. I like that the course is a BTEC, so there is no exam. A merit or distinction are very easily achieved. It is something I am going to go on to do to at college"

Please see a member of the Technology Team for more information



The Skills Academy

