

BTEC Hospitality Level 2

Design & Technology



Exam Board: EDEXCEL

Duration: 1 Year

What is it worth? 1 GCSE

Why take this course? Who is it for?

The BTEC Level 2 First Certificate in Hospitality is an exciting way to improve and build on practical cookery skills by learning how to cook dishes from around the world.

It is designed to introduce learners to what it would be like working in the Hospitality industry and to prepare them for further study in this area, such as a BTEC National qualification.

What does this course involve?

The course will include the following areas of study:

- Exploring the Hospitality Industry, know the hospitality industry and its settings
- Know the products and services offered in different hospitality settings
- Understand support given by other industries to hospitality businesses
- Know about staffing in the hospitality industry, the job roles and their requirements.
- know the equipment food items and methods used to prepare and cook different contemporary world dishes.
- know the styles of food and dishes that are prepared and cooked around the world.
- Be able to prepare , cook and present contemporary world dishes.

What possible progression routes are available after taking this course?

This one year course will provide students with the opportunities to develop a range of skills and techniques, personal qualities and attitudes essential for successful performance in working life.

What are the special features?

There will be practical cookery sessions most weeks and visits from chefs and outside speakers as part of the course content.

What possible careers follow on from this course?

Following completion of the BTEC First Certificate in Hospitality, successful candidates would be able to enter initial employment, at a junior level, in such positions as Hotel Receptionist, Bar person or Food Service Assistant.

How you will be assessed?

There is no written exam at the end of the course. Assessment will take the form of set assignments throughout related to the topic areas being covered,

Who do I see for further information? Mrs Raistrick

New Course
2012