

KEY STAGE 4 COURSE INFORMATION 2012 - 2014

Name of course

Hospitality and Catering - Level 1 (7131)

Examination Board

City & Guilds

Qualification title and ref no.

- Level 1 NVQ Certificate in Food and Beverage Service (7131-02)
- Level 1 NVQ Certificate in Food Preparation and Cooking (7131-03)

How is the pupil assessed? (Give details of Criteria / exams / coursework etc)

7131-02- Practical assessment and observations and multi-choice written examinations.

7131-03 - Practical assessment and observations and multi-choice written examinations.

Candidates must achieve a pass for each practical assessment and written exam to within each unit up to a total of 19 (02) & 18 (03) credits. (unit credit varies depending on GLH'S)

The PRACTICAL assessments take place throughout the year until the required level of competence is shown by the candidate for each unit to achieve a pass. The candidate must achieve a minimum of 60% in each unit's written assessment to achieve a pass.

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Depending on the qualification you choose, you complete between two and four mandatory units, including:

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team.

You also complete a number of optional units from a wide range depending on your area of specialism. For a full list of units, download the qualification handbook from the centre documents section.

Key Dates

Student registration for Qualification September 2013

On-going practical and written assessment from November 2013

Helpful websites

<http://www.cityandguilds.com/Courses-and-Qualifications/hospitality-and-catering/hospitality-and-catering/7131-hospitality-and-catering-level-1/level-1>

BBC Food website (good info on cooking techniques)

Craft Guild of Chefs

British Hospitality Association

Wider Reading / Study Guides

We provide all pupils with logbooks, Chefs uniform, service Shirt and apron and cookery textbook.

Summary of course

Level 1 will suit you if you're just starting out - you might still be at school (aged 14+) or starting your first hospitality job. You want a good basic understanding of hospitality work, enough to succeed in a job or move on to further study.

This is two level 1 National Vocational Qualifications taken over two years with each separate course lasting 12 months. It is nationally recognised by industry as the first step to gaining employment within the catering and hospitality industry. Progression can be made onto the new Vocational Diploma Courses (Professional cookery or Food and Beverage Service).

How can parents help?

Helping with preparation for the Practical and theory assessments by encouraging your child to help out and cook at home or in part-time employment.

Provide access to Hospitality and catering literature, encouraging pupils to read them.

Contact us: Gill Dyer Young College Co-ordinator: Truro College
01872 267019