

**Course Name****Catering and Hospitality NVQ Level 1****Why would I want to study this course?**

An NVQ is an industry designed qualification that is recognised by employers, colleges and higher education. It is assessed in a working environment by experienced members of the profession. You will be supported in school to complete your NVQ diary and portfolio which will record your skills development over the two years. You will also receive key skills and curriculum support. An enthusiastic attitude to learning, good attendance and positive interactions with others are the requirements to be accepted onto, and remain following, an NVQ programme.

**What qualification does the course lead to?**

Catering and Hospitality NVQ Level 1

**What will I study?**

This is a practical course, offered one day per week, well suited to students between the ages of 14 and 16. The course provides a basic introduction to the catering industry. You will be placed in both a training and professional environment where you will learn about Health and Safety issues, food preparation, production, and customer care. Students will be continually assessed on their work by their NVQ tutor.

**How will I learn?**

You will learn practically within the workplace or training environment. You will learn through demonstration, problem solving, observation and trial and error. You will be taught by college or workplace tutors and supported by your school vocational learning mentor. You will be transported from school once a week to the various training locations.

**How will I be assessed?**

Assessment is by observation, demonstration and portfolio.

A vocational learning pathway forms part of a student's full Key Stage 4 curriculum. Students follow a combination of GCSE and BTEC programmes of study alongside their National Vocational Qualification (NVQ) which takes up options A and B.