



*Rewarding Learning*

# GCSE Hospitality

STUDENT  
GUIDE



# INTRODUCTION

Studying Hospitality will introduce you to the diverse and global hospitality industry and the skills required for working in it.

Through theory and practical work-related tasks, the specification will help you to develop the knowledge, understanding and skills that can prepare you for further study and/or employment.

## WHY STUDY HOSPITALITY?

By studying this course, you will:

- learn about what the hospitality industry entails and how you can progress to vocational training and employment;
- develop your knowledge in relevant, enjoyable and work-related contexts; and
- develop and practise key transferable skills that are important in working life.

## UNIQUE FEATURES OF THIS QUALIFICATION?

Unit 3 (controlled assessment) of the specification has a new title: Food and Beverage Preparation and Service. We have reduced the number of controlled assessment tasks but they still allow you the opportunity to be assessed on your practical skills; you produce a portfolio of three tasks and then plan and carry out an event or function. We have reduced the content for Units 1 and 2 and as a result the external examinations are shorter.



# WHAT WILL I STUDY?

UNIT	AREAS OF STUDY
<b>Unit 1:</b> <b>The Hospitality Industry</b>	<p>You will study the diversity of the hospitality industry, its place in the economy, careers and job roles as well as healthy eating, health and safety and first aid.</p> <p>This unit is assessed in a 1 hour externally written examination that is worth 25 % of the overall GCSE qualification.</p>
<b>Unit 2:</b> <b>Hospitality and the Customer</b>	<p>You will study how the hospitality industry meets customers' needs and the importance of customer care. You will explore the importance of effective communication, marketing and promotions.</p> <p>This unit is assessed in a 1 hour externally written examination that is worth 25 % of the overall GCSE qualification.</p>
<b>Unit 3:</b> <b>Food and Beverage Preparation and Service</b>	<p>In this practical unit, you will learn how to prepare, present and serve dishes, and work as part of a team to plan and deliver a function or event.</p> <p>This unit is assessed by controlled assessment. You have to produce a portfolio of three tasks and carry out an event or function. It is marked by the teacher and moderated by us and is worth 50 % of the overall GCSE qualification.</p>



Unit 1  
The Hospitality Industry

25%



Unit 2  
Hospitality and the Customer

25%



Unit 3  
Food and Beverage Preparation and Service

50%

# WHAT CROSS-CURRICULAR SKILLS, THINKING SKILLS AND PERSONAL CAPABILITIES WILL I DEVELOP?



Through this course, you will:

- improve your communication skills by learning how to write reports, give presentations and participate in discussions, debates and interviews;
- apply mathematical concepts to problem-solving strategies in a range of simulated and real-life contexts;
- estimate, calculate and cost using notation and computation;
- use ICT in a wide range of contexts to access, manage, select and present information;
- develop your planning, time management and self-evaluation skills;
- learn from others through co-operation, group work and achieving collective goals; and
- increase your use of critical analysis, learn to express ideas and opinions, and make decisions and be able to justify them.

# WHAT CAN I DO WITH A QUALIFICATION IN HOSPITALITY?

Studying this subject will open up opportunities in further learning and career choices in the hospitality industry. These include a range of related courses offered by further education colleges or employment in a variety of jobs in the hospitality industry at home or abroad. It also provides you with a skills base that can be developed as a future employee or employer.



