



HOSPITALITY

Learners will have exposure to a wide range of hospitality and catering topics that will enhance their progression to higher education in this sector, a complementary sector or a contrasting sector, and ultimately lead to employment.



Key Course Information

Assessment

100% Coursework
Continuous assessment

You will experience a range of activities centred on preparing, cooking, presenting and serving food.

You will develop your knowledge, skills and understanding through practical tasks. There is no exam. All assessment is completed through internal coursework assessments.

You will be assessed through a programme of planned assignments, reports, case studies and practical demonstrations.

Subject Combinations

Connected L3 courses

A-level subjects that go well with Hospitality include: English, Business, Geography, Biology, Modern languages and Media. These subject areas overlap with the analytical writing skills developed in Hospitality and require the same attention to detail.

BTEC Media and Art require the same creative flair as recipe development.

The methodical approach of STEM subjects relates closely to the approach learners use when learning recipes and preparation techniques.

Progression

Where can BTEC Hospitality take me?

A Level 3 BTEC in Hospitality can prepare you for a variety of careers in the hospitality industry, including: management, chef, travel, cabin crew among others.

This course can also lead to university degrees in hospitality and related courses.

Some higher education courses include opportunities to travel, participate in residential trips, or complete a placement in a hospitality-related environment.

For more information, contact the NIA DARTs team.

