



PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES

Mahreen Rashdi
Sector Manager (Hospitality, Catering and Retail)
Pearson
Halley Court
Jordan Hill
Oxford, OX2 8EJ

Dear Mahreen

Pearson BTEC Level 2 Technical Certificate in Patisserie and Confectionery
Pearson BTEC Level 2 Technical Extended Diploma in Professional Cookery
Pearson BTEC Level 2 Technical Diploma in Food and Beverage Service

As a representative body of executive chefs and employers in the Hospitality sector, The Royal Academy of Culinary Arts recognises these qualifications as being valuable and relevant in supporting the needs of our sector and the employees within it, as well as those seeking employment in our sector. I can confirm that the following qualifications are suitable for young people between the ages of 16-19, and those aged 19+, who are studying on either a full time or part time basis.

Pearson BTEC Level 2 Technical Certificate in Professional Patisserie and Confectionery

This qualification allows learners to develop skills in working with ingredients and producing finished goods such as cakes, biscuits and sponges and other hot and cold desserts. They will also learn about professional kitchens and how they are structured; how to plan and prepare menus and calculate basic costs, food safety and health and safety. As such, the qualification covers all the required knowledge and skills we would expect of those looking to enter the workforce, and prepares learners when applying for and starting work within a professional kitchen as a junior pastry chef.

Pearson BTEC Level 2 Technical Extended Diploma in Professional Cookery

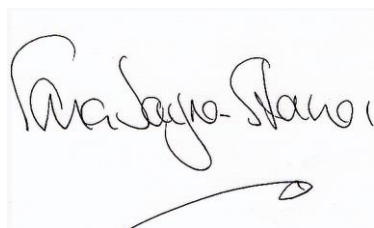
During the course of this qualification, learners will develop a range of skills through live practical tasks in a realistic working environment. This will include: Preparing and cooking a wide variety of ingredients and menu dishes appropriate to a professional kitchen. Learners who achieve this qualification will gain the necessary knowledge and skills expected of those looking to enter the sector, enabling them to confidently apply for jobs within a professional kitchen in roles at commis chef level.

Pearson BTEC Level 2 Technical Diploma in Food and Beverage Service

Achieving this qualification will enable a young person to apply for jobs within the hospitality sector in service roles or Front of House Team Member. Learners will develop their understanding of menus and their compilation and costing, service skills, relevant legislation and the context of the hospitality sector as a whole. They will gain skills relevant to working in a food service environment such as a restaurant, as well as hot and cold drinks service (including bar service).

We support the inclusion of these titles as technical qualifications in the DFE performance tables and would be happy for Pearson to use this letter on their website.

Yours sincerely,

A handwritten signature in black ink that reads "Sara Jayne Stanes". The signature is written in a cursive style. Below the signature is a long, horizontal, slightly curved line that ends in a small loop on the right side.

Sara Jayne Stanes OBE

CEO

The Royal Academy of Culinary Arts