



Pearson

Purpose Statement

Name of regulated qualification	
QN: 603/0383/9	Title: Pearson BTEC Level 2 Technical Certificate in Patisserie and Confectionery (240 GLH)

What is Hospitality?

The hospitality sector is the fourth largest industry in the UK, employing more than 2.9 million people, which is larger than other industries such as financial services, manufacturing, construction, defence and public administration. The sector has created one-third of all new jobs for 16–24 year olds. The hospitality and tourism sector continues to be a large employer and is experiencing significant growth, contributing £46.5 billion to the UK economy.

In 2013, the sector contributed £43.2 billion in Gross Value Added (GVA) to the UK economy, an increase of almost 7 per cent from 2012, representing 4.6 per cent of the country's total GVA. This increase was largely driven by the growth in the restaurant industry.

Who is this qualification for?

This qualification is for you if you want to start a career in hospitality, particularly in the junior roles within this industry. It is designed for post-16 students and can be taken as part of a wider study programme. It is an ideal qualification if you are intending to progress directly to employment within the patisserie and confectionery industry, or to an apprenticeship in patisserie and confectionery.

What does the qualification cover?

This qualification has been developed in consultation with employers within the hospitality sector to ensure you learn the skills and behaviours that will give you the best opportunity to be successful when applying for work.

All the content of the qualification is mandatory and relates directly to the skills, knowledge and behaviours expected by employers in the hospitality sector. The areas you cover include:

- preparing, cooking and finishing biscuits cakes, sponges and hot and cold desserts
- preparing, cooking and finishing dough and pastry products

- health and safety
- safe hygiene practices
- using kitchen tools and equipment effectively
- planning, completing and reviewing a catering event.

You will also enhance your broader skills in literacy and numeracy, which will be invaluable in supporting progression in other areas. In addition, you will develop transferable technical and practical skills in communication (working with colleagues, customers and clients), and research and project work (providing you with an opportunity to demonstrate your reflective practice by suggesting alternative approaches to a problem).

As part of your course, you will be required to engage with sector employers, where opportunities will be given for you to develop practical skills in preparation for employment.

What could this qualification lead to?

Achieving this qualification will give you an advantage when applying for a job in hospitality. The types of role you will be ready for are:

- commis chef
- junior pastry chef
- assistant chef.

When studied as part of a full study programme, typically alongside maths and English, this qualification also gives you a sound basis to progress further within the hospitality sector to Pearson BTEC level 3 qualifications.

Who supports this qualification?

This qualification is supported by the following professional bodies:

- Royal Academy of Culinary Arts
- Professional Association of Catering Education
- The Culinary Association of Wales

This qualification is supported by the following employers:

- The Ritz London
- The Sloane Club

Further information

This qualification can be studied alongside the Pearson BTEC Level 2 Technical Extended Diploma in Professional Cookery, which forms part of this suite of qualifications. In addition, learners can also complement their study by taking courses in food hygiene and hospitality.

There are two additional BTEC Level 2 Technicals available in the hospitality sector:

- Pearson BTEC Level 2 Technical Extended Diploma in Professional Cookery
- Pearson BTEC Level 2 Technical Diploma in Food and Beverage Service

Further information about the qualification can also be accessed at:
<http://qualifications.pearson.com/en/qualifications/btec-technicals/patisserie-and-confectionery.html>