

BTEC Level 2 Technicals for **Hospitality**

Your Level 2 BTECs for Post-16 learners

Welcome to your guide to the BTEC Level 2 Technicals for Hospitality.

BTEC Level 2 Technicals are practical, hands-on qualifications designed to help your post-16 learners master the industry-specific skills and knowledge they will need to start and succeed in their careers.

Developed with the help of leading employers and professional bodies, you'll find the **technical content** and **practical approach** you'll need to help your learners stand out from the crowd and prepare for their next steps, whether that's an **apprenticeship, employment** or **further study** at Level 3.

These flexible qualifications can be taught:

- as part of a full-time 16-19 study programme alongside other qualifications such as GCSEs or,
- as the technical qualification within an apprenticeship or employment.

If you're looking for a post-16 Level 2 course designed around what today's employers expect - **choose BTEC Level 2 Technicals.**

Contents

Introducing BTEC Level 2 Technicals..... 4-5

The skills to succeed - the confidence to progress

Your BTEC Level 2 Technicals at a glance

What are they?



Level 2 courses
in various sectors

16+

For post-16
learners



Designed with input from
tutors, employers and
professional bodies



Developed to meet
performance measures
in England

How do they work?



Build
knowledge



Master skills



Learn from
professionals



Apply in
practice

Where can they lead?



Employment



Apprenticeship



Further technical study
at Level 3

BTEC's tried and trusted learn-by-doing approach means your learners:



Build
knowledge

- ✓ Cover **vital industry knowledge** employers say learners need within mandatory units.
- ✓ Specialise with optional units (where applicable).
- ✓ Draw on and apply all their learning to a real-life situation in the synoptic final unit.



Master
skills

- ✓ Focus on developing competency in **key sector skills**.
- ✓ Must achieve at least a Pass in every unit so they're confident they've mastered the basics they need to succeed.



Learn from
professionals

- ✓ Explore **essential professional behaviours** for the workplace.
- ✓ Have plenty of opportunities to engage with local employers, workplace-based activities, guest lectures and have practitioners setting and marking assignments.



Apply in
practice

- ✓ **Showcase what they know and can do** in different types of assessments based on real-life scenarios.
- ✓ Have evidence of applying what they know to tasks they'll tackle every day in their chosen career.

The hospitality industry is the fourth largest industry in the UK, employing more than 2.9 million people; it has also created a third of all new jobs for 16-24 year-olds.

We've designed BTEC Level 2 Technicals for Hospitality so your learners can get set for success in their chosen field.

Industry support

We've received letters of support for these qualifications from a range of employers and industry specialists including:

The Ritz London, The Sloane Club, Royal Academy of Culinary Arts and more - see your qualification page for the full list at quals.pearson.com/BTECL2TechnicalGuide.

Qualifications available:

Why choose BTEC Level 2 Technicals for Hospitality

We've designed **BTEC Level 2 Technicals for Hospitality** so your learners can acquire the skills and knowledge they will need to succeed in their chosen field of study.

BTEC Level 2 Technicals for Hospitality:

- are **for post-16 learners** wishing to master sector-specific skills and knowledge
- have been designed to meet DfE criteria and are eligible for 16+ and 19+ funding in England
- take a **learn-by-doing approach** to cement practical skills and build confidence
- include larger units allowing **depth of learning** and project based delivery
- have employer involvement to enrich learning and provide a tangible link between study and work
- offer routes to **apprenticeships, employment** and **further study**.

BTEC Level 2 Technical Diploma in Food and Beverage Service (360 GLH)

This is the perfect course for learners aiming to progress to employment within food and beverage services, or to a food and beverage level 2 apprenticeship.

The qualification has been developed in consultation with employers within the hospitality sector to ensure learners obtain the skills and behaviours that will give them the best opportunity to be successful when applying for work

Unit 1: Working in the Hospitality Industry	60 GLH	Mandatory
Unit 2: Food and Beverage Service Principles	60 GLH	
Unit 3: Enhancing the Customer Experience	30 GLH	
Unit 4: Food Service Skills	60 GLH	
Unit 5: Hot and Cold Beverage Service Skills	60 GLH	
Unit 6: Handling Payments and Maintaining a Payment Point	30 GLH	
Unit 7: Running a Hospitality Event	60 GLH	

Learners need to complete and achieve all mandatory units.

Next steps for your learners...

Equipped with the technical skills and behaviours required for the hospitality sector, BTEC-qualified candidates can choose where they go next.

» Apprenticeship

- » Food and Beverage
- » Hospitality Team Member

» Employment

- » Food and Beverage Assistant
- » Food and Beverage Server
- » Trainee Barista
- » Silver Service Waiter
- » Bartender
- » Events Coordinator
- » Front-of-House Specialist

» Level 3 study

- BTEC Level 3 Technical:
- » Food and Beverage Service Supervision

BTEC Level 2 Technical Certificate in Patisserie and Confectionery (240 GLH)

This is an ideal qualification for learners interested in a career in the patisserie and confectionery industry, or to an apprenticeship in patisserie and confectionery.

The course has been developed in consultation with employers in the hospitality sector to ensure learners acquire the skills and behaviours that will provide the best opportunity to be successful when applying for work.

Unit 1: Working in the Hospitality Industry	60 GLH	Mandatory
Unit 2: Produce Biscuits, Cakes, Sponges and Desserts	60 GLH	
Unit 3: Produce Dough and Pastry Products	60 GLH	
Unit 4: Patisserie and Confectionery Catering Operations	60 GLH	

Learners will need to complete and achieve all units.

Next steps for your learners...

Equipped with the skills, knowledge and experience to succeed in the hospitality sector, BTEC-qualified candidates can choose where they go next.

» Apprenticeship

- » Patisserie and Confectionery
- » Commis Chef
- » Hospitality Team Member

» Employment

- » Baker
- » Commis Chef Patisserie
- » Contract caterer specialising in patisserie and confectionery products
- » Junior Pastry Chef

» Level 3 study

- BTEC Level 3 Technical:
- » Professional Cookery for Professional Chefs (Chef de Partie/Kitchen and Larder/Patisserie and Confectionery)

BTEC Level 2 Technical Extended Diploma in Professional Cookery (450 GLH)

This is an ideal qualification for learners planning to progress directly to employment within professional cookery services, or to a level 2 apprenticeship in professional cookery.

Unit 1: Working in the Hospitality Industry	60 GLH	Mandatory
Unit 2: Kitchen Operations	60 GLH	
Unit 3: Prepare and Cook Stocks, Soups and Sauces	60 GLH	
Unit 4: Prepare and Cook Fruit and Vegetable Dishes	30 GLH	
Unit 5: Prepare and Cook Meat, Poultry and Offal Dishes	60 GLH	
Unit 6: Prepare and Cook Fish and Shellfish Dishes	30 GLH	
Unit 7: Prepare and Cook Rice, Pasta, Grain and Egg Dishes	30 GLH	
Unit 8: Produce Hot and Cold Desserts	30 GLH	
Unit 9: Produce Pastry Products	30 GLH	
Unit 10: Provide a Professional Kitchen Service	60 GLH	

Learners need to complete and achieve all mandatory units and two optional units.

Next steps for your learners...

Equipped with the skills, knowledge and experience to succeed in the hospitality sector, BTEC-qualified candidates can choose where they go next.

- » Apprenticeship**
 - » Professional Cookery Commis Chef
 - » Hospitality Team Member
- » Employment**
 - » Cook's Assistant
 - » Commis Chef
 - » Wok Chef
- » Level 3 study**
 - BTEC Level 3 Technical:
 - » Professional Cookery for Professional Chefs (Chef de Partie/Kitchen and Larder/Patisserie and Confectionery)

Course materials

To help you and your learners every step of the way, we've developed the course materials you need and more of what you told us you value most.

Whether you're an experienced BTEC tutor or are new to the suite, you'll find free content to help you plan, teach and prepare for assessment, as well as training events to get you set for the courses.

Plan

Get to know your courses

> Specifications

Detailed structure and unit-by-unit breakdown of content, learning aims and suggestions for activities.

> Sample Assessment Materials

Provide you with examples of what will be required for externally assessed units.

Teach

Support for teaching and learning

> Schemes of Learning

Provide suggested teaching and learning activities along with estimated teaching time required for each unit.

> Delivery plans

Include examples of 6 month and 12 month options each with week-by-week breakdowns to help with planning and assessment.

Assess and Track

Progress monitoring and preparation for assessments

> Guidance

- Quality Assurance Handbook
- Standardisation Training
- Standards Verifier Visit
- Quality Review Visit

> Examples of the Standard

- Authorised Assignment Briefs
- Sample Marked Learner Work

> Templates and Tools

- myBTEC: Assignments Wizard
- myBTEC: Progress Tracking

Develop

Training to help you make the most of your courses

> Training Events

We offer a range of training events both online and face-to-face including Network events where you can share ideas and best practice. See page 17 for details.

> CPD

Our training events can also help towards your continued professional development.

myBTEC

We know that as a teacher workload can be an issue, that's why to help you save time we have designed myBTEC, a unique free service that aims to reduce your admin workload.

What myBTEC can do for you:

- **Saves you time** – for example when Internally Verifying an assignment brief, at least 50% of the questions are answered for you
- **Reduces your workload** – for example your assessment plan is produced automatically from your assignment briefs in myBTEC
- **Automatic grade tracking calculations**, so you know your students are on track
- **Easily export and download all documents**, information and results
- **Gives you the complete visibility of all courses**, assessment, internal verification and results at your centre, so you can check progress at anytime.

Simply login at mybtec.pearson.com with your Edexcel online details.



Training

We offer a range of events to help you in every aspect of planning, teaching and assessing your BTEC courses.

To make it as easy as possible for you to benefit from our training, many of our face-to-face events are available as online sessions, and you can request any of our events to be delivered as paid-for events in your centre.

Our programme of events:

- make it easy for you to access BTEC training how, when and where you need it
- offer qualification-based and role-based courses so you can choose which event is right for you
- are delivered by experts passionate about training
- provide opportunities to network and share ideas and best practice.

What's more, our flexible range of high quality training events not only support your delivery of BTEC courses, but also help towards your continued professional development.





New to BTEC?

If you're thinking about delivering BTEC Level 2 Technicals and want to know more about what's involved and the support we can provide, see our step-by-step guides at: quals.pearson.com/stepbystepBTEC

We've included guidance on:

- How to get started
- Building your BTEC team
- Quality assurance
- Internal assessment
- External assessment

Already teaching BTEC?

Remember you can find detailed information about key BTEC processes, forms and guidance materials at: quals.pearson.com/BTECsupport

You'll also find all of the essential tools and forms on each of our dedicated qualifications pages, alongside your specifications and any additional resources specific to your BTEC.



Specialist help and advice

You've also access to our Hospitality sector specialist subject advisor who will be happy to help with any support and advice you may need to help you deliver your BTEC Level 2 Technicals.

Hospitality Team

- 📞 UK: 020 7010 2179
- 📞 Intl: +44 (0)20 7010 2179
- ✉️ TeachingBusinessHospitality@Pearson.com



Assessment

The combination of assessment types for BTEC Level 2 Technicals means your learners can draw on and apply all their knowledge and skills to realistic time-based tasks they'll also encounter in the workplace.

Assignments

Set and marked by you (internal assessment)

- The well-known BTEC assessment style.
- Resubmission of evidence (to improve grade) may be allowed within 15 days of learners receiving their original grade.
- If a submission or resubmission is not passed, one retake of a new assignment capped at Pass level may be allowed.

Task

Set and marked by Pearson (external assessment)

- Completed in controlled conditions including on-screen tests.
- Available four times a year from January 2018.
- One resit is allowed.

Note: Assessments will vary for each course. See your specifications for more assessment details.

Grading

A learner's final grade reflects their achievements across all units in their BTEC Level 2 Technical course.

- Every unit is individually graded as Pass, Merit or Distinction and this grade is then converted to a point score.
- The total points scored across all units make up the final qualification grade.
- To achieve an overall qualification grade, learners must gain at least a Pass grade in all units.

This means that tutors and employers can be confident that learners have understood and mastered the key technical and transferable skills, and industry knowledge to progress with their next steps.

Example of qualification grade calculation for BTEC Level 2 Technicals

Diploma	
Grade	Points threshold
PP	96
MP	112
MM	128
DM	152
DD	176

Calculation of qualification grade table

Unit	GLH	Type	Grade	Points
1	60	External	Merit	24
2	60	External	Merit	24
3	60	Internal	Distinction	32
4	60	Internal	Distinction	32
5	60	Internal	Distinction	32
6	60	Internal	Distinction	32
	360		DD	176

Example

The learner has sufficient points for a DD grade.

Grade calculation valuations will vary for each course. See your specifications for more details.

BTEC for Level 2

In addition to the new BTEC Level 2 Technicals, our tried-and-trusted BTEC Firsts are also still available.

Also available for your post-16 Level 2 learners

BTEC Firsts

BTEC Firsts continue to be popular, offering learners progression routes to further study, an apprenticeship or employment.

If you're already teaching BTEC Firsts, you can continue to offer these for learners registering in September 2018 and 2019 or you can choose to progress to the new BTEC Level 2 Technicals.

For more information contact our subject advisors who will be happy to help with any information about delivering these qualifications, or any questions you may have about teaching the new BTEC Level 2 Technicals. (See page 26 for their contact details.)

Available in a range of sizes, the following BTEC Firsts are available for the hospitality sector*:

- **BTEC Firsts in Hospitality (2013)**



*Please see web page for details of last registration dates.

BTEC for Levels 1 and 3

We've also developed a range of BTEC Hospitality sector qualifications for Level 1 and Level 3 learners.

For Level 1 post-16 learners

BTEC Level 1 Introductory qualifications

Graded, unit-based qualifications designed to develop transferable and sector skills so your post-16 learners can progress to further study, apprenticeships or training.

BTEC Level 1 Introductory qualifications are available for:

- **Hospitality and Tourism**
- **Vocational Studies**



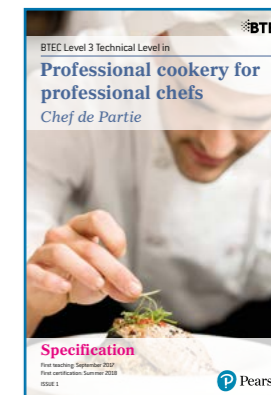
For Level 3 post-16 learners

BTEC Level 3 Technicals

Specialist, work-related qualifications with clear purpose and defined progression routes into employment.

BTEC Level 3 Technicals for the hospitality sector are Tech Level style qualifications and are available for:

- **Food and Beverage Service Supervision**
- **Professional Cookery for Professional Chefs (Chef de Partie)**
- **Professional Cookery for Professional Chefs (Kitchen and Larder)**
- **Professional Cookery for Professional Chefs (Patisserie and Confectionery)**



Next Steps...

- 🌐 Explore the specifications and sample assessment materials at quals.pearson.com/BTECL2TechnicalGuide
- ✉️ Sign up for updates at quals.pearson.com/BTECL2TechnicalUpdateGuide
- 🐦 Follow us [@teachBTEC](https://twitter.com/teachBTEC)

Ask away...

If you've got any questions about teaching the new courses, your Subject Advisors are here to help:

Hospitality team

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