

Pearson Higher Nationals Recognition of Prior Learning (RPL)

MAPPING DOCUMENT

QCF Pearson BTEC Level 4 Higher National Certificate in
Hospitality Management mapped to the RQF Pearson BTEC
Level 4 Higher National Certificate in Hospitality Management

For use with the following qualifications:

Pearson BTEC Higher National Certificate/Higher National Diploma in Hospitality
Management

Issue 1



Edexcel, BTEC and LCCI qualifications

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HNC in Hospitality Management: Unit Mapping Overview

P – Partial mapping (some topics from the old unit appear in the new unit)

X – Full mapping + new (all the topics from the old unit appear in the new unit, but new unit also contains new topic(s))

N – New unit

Unit no.	Unit title New RQF HN programme	Maps to unit number on existing QCF HN programme	Level of similarity between units
1	The Contemporary Hospitality Industry	1 19	X P
2	Managing the Customer Experience	3	P
3	Professional Practice and Identity	41 7 42	P P P
4	The Hospitality Business ToolKit	4 9 1 17	P P P P
5	Leadership and Management	7	P
6	Managing Food and Beverage Operations	5 26	P P
7	Managing Accommodation Services	6 18	P P
8	Managing Conference and Events	13 14	P P
9	Managing Food Production	26	X
10	International Gastronomy	28 27	X P
11	Creative Patisserie and Artisan Bakery	29	P
12	Butchery and Fishmongery	N	N
13	Work Experience	10	P
14	Management Accounting	2 12	P P

15	Hospitality Marketing Essentials	8	X
16	Human Resource Management	9	X
17	Entrepreneurship and Small Business Management	N	N

Unit Mapping in Depth

The RQF Pearson BTEC Level 4 HNC Certificate in Hospitality Management mapped against the current QCF Pearson BTEC Level 4 HNC Certificate in Hospitality Management units (specification end date 31/12/18).

RQF HNC Units		QCF HNC units		Mapping comments	
No	RQF unit title	No	QCF unit title	QCF LOs	RQF LOs
1	The Contemporary Hospitality Industry	1	The Contemporary Hospitality Industry	1-4	1-4
		19	External Business Check	1 & 2	3
2	Managing the Customer Experience	3	Customer Service	2 & 4	1
3	Professional Identity and Practice	41	Personal and Professional Development	1	3
				2	1
				3 3 & 4	
		7	The Developing Manager	2	3
		42	Employability Skills	1 2	2 3
4	The Hospitality Business Toolkit	2	Finance in the Hospitality Industry	2-4	1
		9	Human Resource Management for the Service Industries	3 & 4	2
		1	The Contemporary Hospitality Industry	3	3
		17	Quality Management in Business	4	4
5	Leadership and Management	7	The Developing Manager	1 2 3 4	1 3 4 3
6	Managing Food and Beverage Operations	5	Food and Beverage Operations Management	1	2
		26	Planning and Managing Food Production and Beverage Service	3	2

7	Managing Accommodation Services	6	Rooms Division Operations Management	1 2 3	2 & 3 2 & 3 3 & 4
		18	Facilities Management	1 & 3	4
8	Managing Conference and Events	13	Conference and Banqueting Management	1 4	1 2
		14	Hospitality Contract and Event Catering	2	3
9	Managing Food Production	26	Planning and Managing Food Production and Beverage Service	1-4	1-4
10	International Gastronomy	28	World Food	1-4	1-4
		27	Contemporary Gastronomy	1 3 4	1 3 4
11	Creative Patisserie and Artisan Bakery	29	Creative Patisserie	1-4	1 & 2
13	Work Experience	10	Work- based Experience	3 4	3 4
14	Management Accounting	2	Finance in the Hospitality Industry	3 5	3 & 4 2
		12	Hospitality Operations Management	4	4
15	Hospitality Marketing Essentials	8	Marketing in Hospitality	1 2 & 3 3	1 & 3 2 3
16	Human Resource Management	9	Human Resource Management for Service Industries	1 2 3 4	1 3 1 & 4 2