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Tara Powerville  
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17/07/2015

Dear Tara

**Letter of recognition for:**

**Inclusion on DFE performance tables and SFA standalone 19+ funding.**

- 1. Pearson BTEC Level 1 Certificate in General Beverage Service Skills (QCF) - 601/6950/3**
- 2. Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills (QCF) - 601/6947/3**
- 3. Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills (QCF) - 601/6952/7**
- 4. Pearson BTEC Level 3 Diploma in Advanced Professional Cookery (Kitchen and Larder) (QCF) - 601/6949/7**
- 5. Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF) - 601/6953/9**
- 6. Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF) - 601/6946/1**
- 7. Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service (QCF) - 601/6951/5**
- 8. Pearson BTEC Level 2 Diploma in Professional Cookery (QCF) - 601/6948/5**
- 9. Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (QCF) - 601/6945/X**
- 10. Pearson BTEC Level 2 Diploma in Professional Food and Beverage Service (QCF) - 601/6944/8**

As a Professional Body in the Hospitality sector we recognise these qualifications as valuable and relevant in supporting the needs of business and employees within our member organisations. The following ten qualifications are suitable for young people between the ages of 16-19 and those aged 19+ who are studying full time/part time.

**THE CRAFT GUILD OF CHEFS**

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1. The **Pearson BTEC Level 1 Certificate in General Beverage Service Skills (QCF)** prepares individuals to enter into the Beverage service sector, working as an assistant bar tender in a pub, cafe, restaurant or club working under supervision. Learners will develop skills in serving hot and cold beverages including coffees, beers, wines, spirits and cocktails. They will also learn how to maintain cellars and kegs as well as using a payment point. Learners will develop an understanding of bar work and providing customer service. Learners will also develop behavioural skills in working as a team, how to talk to customers and serve drinks at a pace suitable to the environment they are working in. These are essential basic skills that cover the fundamentals of bar work.

For this reason we value the qualification. It supports both the business and the employees who take them as it ensures staff are appropriately prepared for the job and are able to start working in the sector.

It would also give holders of the qualification an advantage when applying for related jobs or progressing on to Apprenticeship opportunities in Beverage Service (comprising of qualifications **Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Beverage Service) (QCF) - 600/0995/0** and **Pearson Edexcel Level 2 NVQ Diploma in Beverage Service (QCF) - 500/9903/6**) and support them should they should they chose to undertake further training, to ensure progress into higher roles such as full bar tender.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

2. The **Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills (QCF)** prepares individuals to enter the catering industry or supports those who are already employed but may be very new to a cooking role or have only very basic skills that need improving to meet employer requirements such as a trainee chef. The qualification helps to develop skills in basic food preparation and cooking; an introduction to kitchen equipment as well as health and safety awareness. Learners can also cover wet and dry cooking methods such as boiling, poaching, steaming, stewing, braising, baking, roasting, frilling, frying. They will also develop skills in preparing cold food and regenerating food that has previously been prepared. The units they choose will reflect areas required for improvement. Learners will generate knowledge of the types and uses of kitchen equipment, food safety, how food can be adapted/prepared or cooked differently to form part of a healthier or special diet. Learner's behaviours will be developed to work in a more food safety and health and safety conscious manner. Learners taking the employability unit will develop an awareness of the hospitality industry, how it is structured, what services are offered by the industry as well as the types of working cultures they can expect to find themselves in. In addition they will develop an understanding and skills in personal qualities such as keeping their appearance tidy, time management and working to deadlines, working as a team and communication with others. This qualification covers



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the fundamental starting skills of someone entering the industry as a trainee chef and gives them a solid foundation on which to enhance their skills and knowledge either through further qualifications; training and experience.

For this reason we value the qualification. It supports both the business and the employees who take them as it ensures staff are appropriately prepared for the job and are able to start working in the sector.

It would also give holders of the qualification an advantage when applying for related jobs or progressing on to Apprenticeship opportunities in Kitchen Services (comprising of **Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services (QCF) - 500/9788/X** and **Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) (QCF) - 600/0873/8**) or Food production and Cooking (comprising of **Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (QCF) - 600/0837/4** and **Pearson Edexcel Level 2 NVQ Diploma in Food Production and Cooking (QCF) - 500/9790/8**) and support them should they should they chose to undertake further training, to ensure progress into higher roles such as Commis Chef.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

3. The **Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills (QCF)** prepares individuals who work in, or who want to work in the food and beverage industry in roles such as front of house junior team member, trainee waiter or bar assistant that serves food within a hospitality environment. The qualification gives learners the opportunity to gain specific types of knowledge needed to underpin the learners competence as well as the wider sector-related knowledge related to job roles in the food and beverage services industry. The qualification covers food safety in catering; introduction to employability in the catering and hospitality industry which covers knowing the different sectors and knowing what is required to develop a career in the industry as well as fundamental skills in serving food and beverage. This qualification allows learners to select the units most suited to their current or intended job role which could be quite narrow depending on the size and scope of the establishment they are working in. Hence; learners may take 4 credits worth of optional units in areas such as bar service; hot beverage service; dealing with payments;



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understanding menus; legislation in food and beverage or health and safety awareness in catering.

For this reason we value the qualification. It supports both the business and the employees who take them as it ensures staff are appropriately prepared for the job and are able to start working in the sector.

It would also give holders of the qualification an advantage when applying for related jobs or progressing on to Apprenticeship opportunities Food and Beverage Service (comprising of **Pearson Edexcel Level 2 NVQ Diploma in Food and Beverage Service (QCF) - 500/9937/1** and **Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Food and Beverage Service) (QCF) - 600/0847/7**) or Front of House Reception (comprising of **Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Front of House Reception) (QCF) - 600/0842/8** and **Pearson Edexcel Level 2 NVQ Diploma in Front of House Reception (QCF) - 500/9905/X**) and support them should they should they chose to undertake further training, to ensure progress into higher roles such as Hospitality Team Member or Waiter.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

4. The **Pearson BTEC Level 3 Diploma in Advanced Professional Cookery (Kitchen and Larder) (QCF)** prepares individuals to progress in to employment as a Demi Chef de Partie or, if they achieve highly, a Chef de Partie. The majority of the qualification skills and techniques in producing dishes utilising a wide range of ingredients and food types. However, learners will also develop an understanding of the influences on eating and drinking and will be able to evaluate different dining experiences. Additionally, they will develop and understanding of supervising food safety alongside practical supervisory skills and practices.

For this reason we value the qualification. It supports both the business and the employees who take them as it ensures staff are appropriately prepared with skills for the job at this level and are able to start working in the sector.

It would also give holders of the qualification an advantage when applying for related jobs or progressing on to Apprenticeship opportunities in Craft Cuisine (comprising of **Pearson Edexcel Level 2 Diploma in Craft Cuisine (QCF) - 600/2004/0** and Pearson **BTEC Level 2 Certificate in Hospitality and Catering Principles**



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**(Professional Cookery) (QCF) - 600/0833/7** , or Professional Cookery (comprising of **Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF) - 500/9916/4** and **BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF) - 600/0833/7**) and support them should they should they chose to undertake further training, to ensure progress into higher roles such as full Chef de Partie or Sous Chef.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

5. The **Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)** prepares individuals to progress in to employment as a full time Pastry Chef/ Chef Patisserie. Learners will develop an understanding of the influences on eating and drinking and will be able to evaluate different dining experiences. They will also develop and understanding of supervising food safety alongside practical supervisory skills and practices. The majority of the qualification will enable the learner to develop advanced skills in producing a wide range of patisserie products including Petit Fours, Display pieces and decorative items, biscuits cakes and sponges and dough and batter products.

For this reason we value the qualification. It supports both the business and the employees who take them as it ensures staff are appropriately prepared with skills for the job at this level and are able to start working in the sector.

It would also give holders of the qualification an advantage when applying for related jobs or progressing on to Apprenticeship opportunities in Professional Cookery (Patisserie and Confectionery) (comprising of **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) (QCF) - 500/9323/X** and **Pearson BTEC Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF) - 600/0872/6**) and support them should they should they chose to undertake further training, to ensure progress into higher roles such as Senior Pastry Chef running a pastry section or a Sous Chef.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

6. **Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF)** will place a young person in a favourable position when applying for jobs within the hospitality sector as a trainee chef or progressing on to the **Pearson BTEC Level 2 Diploma in Professional Cookery (QCF)**.

It supports progression to the Level 2 qualification by providing learners with the opportunity to develop skills in different preparation and wet and dry cooking methods



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such as boiling, poaching, steaming, stewing, braising, baking, roasting, frilling, and frying. They will also develop skills in preparing cold food and regenerating food that has previously been prepared. Learners will generate knowledge of the types and uses of kitchen equipment, food safety, how food can be adapted/prepared or cooked differently to form part of a healthier or special diet. Learner's behaviours will be developed to work in a more food safety and health and safety conscious manner. Furthermore, they will develop an awareness of the hospitality industry, how it is structured, what services are offered by the industry as well as the types of working cultures they can expect to find themselves in. In addition they will develop an understanding and skills in personal qualities such as keeping their appearance tidy, time management and working to deadlines, working as a team and communication with others. These are underpinning foundations of the skills, behaviours and knowledge developed within the Level 2 qualification.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

7. **Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service (QCF)** will place a young person in a favourable position when applying for jobs within the hospitality sector within a food or beverage trainee role or progressing on to the **Pearson BTEC Level 2 Diploma in Professional Food and Beverage Service (QCF)**

It primarily supports progression to the Level 2 qualification by providing learners with the opportunity to develop skills in food safety in catering; introduction to employability in the catering and hospitality industry which covers knowing the different sectors and knowing what is required to develop a career in the industry as well as fundamental skills in serving food and beverage, bar service; hot beverage service; dealing with payments; understanding menus; legislation in food and beverage or health and safety awareness in catering. These are underpinning foundations of the skills, behaviours and knowledge developed within the Level 2 qualification.

This qualification, unlike the similarly titled Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills (QCF) contains all mandatory units as opposed to a group of optional units which means learners are prepared in a wide range of skills and functions that will prepare them for the next level of learning and more possibilities in the job market.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.



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8. **Pearson BTEC Level 2 Diploma in Professional Cookery (QCF)** will place a young person in a favourable position when applying for jobs within the hospitality sector within a professional kitchen, such as a commis chef or progressing on to the **Pearson BTEC Level 3 Diploma in Advanced Professional Cookery (Kitchen and Larder) (QCF)**

At level 2 learners will undertake practical tasks in the kitchen covering preparation and cooking activities using a wide variety of ingredients and food types to meet an end goal such as preparing and cooking 3 or 5 course meals for example, for lunch or dinner as well as events. This will include costing and menu planning. The qualification will develop underpinning knowledge understanding and skills in food safety, health and safety and how to cater for healthier or special diets. The qualification will also allow learners to develop behavioural skills around maintaining their personal appearance, managing their time and their own development.

It supports progression to the Level 3 qualification by providing learners with intermediate skills, behaviours and knowledge that will be further developed to an advanced level within the Level 3 qualification. The qualification establishes the basis on which some of the level 3 qualification depends – for example at level 2, learners create different dining experiences with a range of dishes and at level 3, learners will evaluate those experiences. They will also be supervising processes and functions they learn at Level 2.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

9. **Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (QCF)** will place a young person in a favourable position when applying for jobs within the hospitality sector within a professional kitchen, such as a junior pastry chef, or progressing on to the **Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)**

At level 2 learners will develop skills in working with ingredients and producing finished products that would be found in a patisserie such as cakes, biscuits and sponges and other hot and cold desserts. Learners will also work with fermented dough and paste. They will also develop and understanding of how professional kitchens are structured; how to plan and prepare menus and calculate basic costs. The qualification will develop underpinning knowledge understanding and skills in food safety, health and safety and how to cater for healthier or special diets. The qualification will also allow learners to develop behavioural skills around maintaining their personal appearance, managing their time and their own development.

It supports progression to the Level 3 qualification by providing learners with intermediate skills, behaviours and knowledge that will be further developed to an advanced level within the Level 3 qualification. The qualification establishes the basis on which some of the level 3 qualification depends – for example at level 2, learners



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develop pastry and paste skills and at level 3, learners will apply advanced levels of those techniques to produce Petit Fours. They will also be supervising practical skills and functions and food safety elements they learn at Level 2.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

10. **Pearson BTEC Level 2 Diploma in Professional Food and Beverage Service (QCF)** will place a young person in a favourable position when applying for jobs within the hospitality sector, such as a waiter or Front of House Team Member or progressing on to the **Pearson BTEC Level 3 Diploma in Food and Beverage Service Supervision (QCF) - 600/2244/9**

At level 2 learners will undertake units covering understanding menus and their design, legislation, the industry as a whole and dealing with payments. Learners will further their development by undertaking practical elements around bar and hot drinks service whilst also working in a food service area such as a restaurant. The qualification will also allow learners to develop behavioural skills around maintaining their personal

It supports progression to the Level 3 qualification by providing learners with intermediate skills, behaviours and knowledge that will be further developed to an advanced level within the Level 3 qualification. The qualification establishes the basis on which some of the level 3 qualification depends – for example at level 2, learners develop knowledge and skills of functions and at level 3, learners will be developing supervisory skills relating to those functions and how to promote the service and products they offer.

We support the inclusion of this qualifications for the DFE performance tables and for recognition by SFA for 19+ funding.

We are happy for Pearson to share this letter, if needed, with the Department of Education and/or the Skills Funding Agency, and publish it on the Pearson website so learners are able to access it.

Yours sincerely

Christopher Basten FCGC  
**National Chairman Craft Guild of Chefs (Company Reg No: 43 SA)**