

Statement of Purpose

600/2243/7 – Pearson BTEC Level 3 Certificate in Food and Beverage Service Supervision (QCF)

The hospitality sector spans a range of 20+ industries, including hospitality services, contract food services, holiday parks, hotels and other venues, events management and visitor attractions. Together, the sector contributes over £63 billion in Gross Value Added each year and employs approximately 2.4 million people in more than 419,000 establishments. The majority of the organisations are private sector.

The hospitality and tourism sector employs 7% of the working population (1 in every 14 jobs). Longer-term employment projections suggest that by 2020 the sector's workforce will have grown by 6% (660,200 people), which is higher than the projected increase for the economy as a whole. Labour market reports from People 1st also suggest that the investment required to improve quality and standards in a service-driven sector, such as hospitality and tourism, should focus on increasing the skills of those working in the sector.

The Pearson BTEC Level 3 Certificate in Food and Beverage Service Supervision (QCF) is part of a larger suite of Hospitality qualifications, in a range of sizes, which share the common purpose of helping people to become occupationally ready to take up employment in the Hospitality sector at the appropriate level. This can follow either directly after achieving the qualification or via the stepping stone of Higher Education (HE) on an undergraduate programme or via Higher Apprenticeships in university or college. By studying a Pearson BTEC Level 3 Certificate, learners develop knowledge, understanding and skills required by the sector, including essential employability skills, and apply them in real work contexts. Learners can operate at a standard that can reasonably be expected of an 18 year old in full-time education or employment.

Within this suite, the Pearson BTEC Level 3 Certificate in Food and Beverage Service Supervision (187 GLH) is a vocational qualification, equivalent in size to an AS level, which is designed to be taken alongside one or more substantial qualifications within a 16–19 study programme. The qualification provides learners with an element of sector specialism as part of their wider programme by developing a primary common core of knowledge in the sector through mandatory content. This common core covers the content, such as the principles of supervising food and beverage services, which is regarded as most important by employers.

As the qualification was designed in close collaboration with industry, it is fully supported by the Sector Skills Council (SSC) for the sector, People 1st. This means it is a highly respected route for those who wish to move into employment in the sector, either directly or following further study.