



22-28 Broadway, London SW1H 0BH

James Emmett
Head of Stakeholder Engagement (Employers)
Pearson
Regulatory Stakeholder Relations
Quality, Standards and Research Division
One90 High Holborn
London
WC1V 7BH

13 September 2017

Dear James

Letter of support for the Pearson Level 3 Hospitality and Catering qualifications

As an employer in the sector, we recognise the following qualifications as being fit for purpose:

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Chef de Partie)

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Kitchen and Larder)

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Patisserie and Confectionery)

Pearson BTEC Level 3 Technical Level in Food and Beverage Service Supervision

The qualifications will support learners to progress to employment or within employment in a range of job roles across the industry, including Supervisory, Chef de Partie, Patisserie and Confectionery, Restaurant Supervisor roles where a broad range of communication, interpersonal, practical skills and knowledge will be required including food preparation, food and drink service, customer service, teamwork, food handling and food production skills.

More specifically for the following qualifications, we acknowledge that these could lead to employment in specific occupations for that sub-sector.

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Chef de Partie)

This qualification will support learners who wish to work in the Hospitality sector as a Chef de Partie, station or section Chef. As a Chef de Partie, you will require an in-

depth knowledge of how to run a whole section of a professional kitchen which includes supervising staff, maintaining budgetary control and Food Safety, as well as developing culinary skills in a wide range of produce such as meat, poultry, fish, vegetables, dough and batters and a range of hot and cold desserts. Progression from this qualification would be to a Senior Chef or Restaurant Manager after further training and experience.

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Kitchen and Larder)

This qualification will support learners who wish to work in the Hospitality Sector as a Chef in a production or small restaurant kitchen. Typically they will work in a station specialising in creating main dishes and thus will learn specialist skills in preparing meat, fish, shellfish, poultry, game and vegetables. This qualification, after further training will allow a learner to progress to a Chef de Partie role or to a Senior Chef role within a kitchen environment.

Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Patisserie and Confectionery)

This qualification will support learners who wish to specialise in the production of patisserie and confectionery items. They will develop in-depth knowledge and skills in different forms of patisserie including pastry and cake items as well as confectionery including sugar craft and chocolate work in order to produce Petit Fours, decorative and display items. Progression opportunities from this role will be to specialise in various forms of patisserie or confectionery including becoming a Chocolatier or a Patisserie Chef with further training and experience.

Pearson BTEC Level 3 Technical Level in Food and Beverage Service Supervision

This qualification will support learner who wish to work in the front of house in the hospitality sector. The qualification will provide in-depth knowledge and skills in supervising a team, health and safety and maintaining and serving a variety of food dishes as well as hot and cold beverages, including alcoholic drinks. It will also concentrate on providing high level of service to customers during restaurant covers and at hospitality events. Future progression from this qualification for these learners will be to Hospitality Management roles after a period of further training and experience.

For such roles, we believe that these qualifications provide an appropriate level of knowledge and skills, meeting the needs of the sector and the individual, ensuring employees are appropriately skilled for the job and able to deliver to the standard that the sector expects.

The qualification will also support the individual, should they chose to progress in to further training, employment or an Apprenticeship at an appropriate level.

We are happy for Pearson to use this letter in support of its work with government and its agencies, to ensure that this invaluable qualification can continue to be recognised for college performance tables and 19+ funding.

Yours sincerely,

Michael Riordan
Executive Chef