

Purpose Statement

Name of regulated qualification	
QAN: 603/1206/3	Title: Pearson BTEC Level 3 Technical Level in Food and Beverage Service Supervision

What is hospitality?

Hospitality is the fourth largest industry in the UK, employing more than 2.9 million people, which makes it larger than other major industries such as financial services, manufacturing, construction, defence and public administration. The sector has created one-third of all new jobs for 16–24 year olds. The hospitality and tourism sectors continue to be large employers and are experiencing significant growth, contributing £46.5 billion to the UK economy.

In 2013, the hospitality sector contributed £43.2 billion in Gross Value Added (GVA) to the UK economy, an increase of almost 7 per cent from 2012, representing 4.6 per cent of the country's total GVA. This increase was largely driven by the growth in the restaurant industry.

Who is this qualification for?

The Pearson BTEC Level 3 Technical Level in Food and Beverage Service Supervision is 360 guided learning hours. This qualification is for you if you want to enter a career within the hospitality industry in a front-of-house role, particularly if you wish to progress in to a senior role managing front of house staff and its operations. It is designed for post-16 students and can be taken as part of a wider study programme. It is an ideal qualification if you are intending to progress directly to employment within hospitality and catering services.

What does the qualification cover?

This qualification has been developed in consultation with employers within the hospitality sector to ensure you develop the skills and behaviours that will give you the best opportunity to be successful when applying for work.

All the content of the qualification is mandatory and relates directly to the skills, knowledge and behaviours expected by employers in the hospitality sector. The areas you will cover include:

- principles of food and beverage service needed to supervise an efficient food and beverage service
- knowledge and skills to operate a restaurant as a profitable business; such as marketing, managing staff, customer care and managing costs and income

- effectively supervising a restaurant and its reception; managing booking systems, planning the work of a team, payments, analysing and using sales information
- planning, organising and running a successful event, from the perspective of a front-of-house supervisor
- investigating factors that affect the dining experience, and major contributors to gastronomy
- complying with current and relevant legislation relating to food safety, and health and safety, and following appropriate procedures
- developing knowledge relating to leadership and supervision of people, budgets and resources to better your understanding of the role and responsibilities of a supervisor within the hospitality industry.

You will also enhance your broader skills in literacy and numeracy, which will be invaluable in supporting progression in other areas. In addition, you will develop transferable technical and practical skills in communication (working with colleagues, customers and clients), and research and project work (providing you with an opportunity to demonstrate your reflective practice by suggesting alternative approaches to a problem).

What could this qualification lead to?

Achieving this qualification will assist you when applying for a job in hospitality. The types of role you will be ready for are:

- head waiter
- maitre d' or host/hostess
- restaurant supervisor
- bar supervisor.

When studied as part of a full study programme, alongside other qualifications including maths and/or English, this qualification also gives you a sound basis to progress to higher education.

Why choose this qualification?

You would choose this qualification if you are looking to develop a rounded knowledge of front-of-house in the hospitality sector in a supervisory role that includes developing specialist supervisory skills.

As part of the delivery of this qualification, there is a requirement for the involvement of employers. This can take the form of providing meaningful work experience or providing masterclasses or guest lectures in specific topics (i.e. stock management in a restaurant).

Who supports this qualification?

This qualification is supported by the following employers:

- Conrad Hotels & Resorts
- Hotelcare
- Park Plaza Hotels & Resorts
- Red Carnation Hotel Collection
- The Goring
- The Royal Automobile Club.

Further information

The Pearson BTEC Level 3 Technical Level in Food and Beverage Service Supervision could also be complemented by qualifications such as the:

- Pearson BTEC Level 3 Award in Supervising Food Safety in Catering
- Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles.

Further information about the qualification can also be accessed at:

<http://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/food-and-beverage-service-supervision.html>