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Tony Johnstone-Burt  
CB, OBE

Tara Powerville  
Pearson Work Based Learning & Colleges  
Halley Court  
Jordan Hill  
Oxford  
OX2 8EJ

15/04/15

Dear Tara

**Letter of recognition for:**

- ***500/9790/8 - Pearson Edexcel Level 2 NVQ Diploma in Food Production and Cooking***
- ***500/9788/X - Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services***
- ***500/9951/6 - Pearson Edexcel Level 2 NVQ Diploma in Hospitality Services***
- ***500/9937/1 - Pearson Edexcel Level 2 NVQ Diploma in Food and Beverage Service***
- ***500/9903/6 - Pearson Edexcel Level 2 NVQ Diploma in Beverage Service***
- ***500/9916/4 - Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery***
- ***600/6684/2 - Pearson Edexcel Level 4 Diploma in Hospitality Management***
- ***600/0871/4 - Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles***
- ***600/0833/7 – Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery)***
- ***600/0852/0 - Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Hospitality Services)***
- ***600/0847/7 - Pearson BTEC Level 2 Certificate in Hospitality & Catering Principles (Food & Beverage Service)***
- ***600/0873/8 - Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) (QCF)***

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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 **Pearson Edexcel Level 2 NVQ Diploma in - Professional Cookery (500/9916/4)** confirms competency for the role of Production Chef/Head cook. The content of this qualification is relevant as it covers the preparation, cooking and finishing of a wide range of basic dishes using, for example, meat; shellfish; poultry; fish; vegetables; rice; pulses; grains; sauces which Production Chef/Head cooks will need to be proficient in. In addition, this qualification enhances skills and knowledge in ordering stock; setting up and closing the kitchen and completing kitchen documentation.

For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Professional Cookery or Craft Cuisine and support them should they should they chose to undertake further training, to ensure progress into higher roles such as Advanced Professional Chef or Kitchen Supervisor.

The **Pearson Edexcel Level 2 NVQ Diploma in Food Production and Cooking (500/9790/8)** confirms competency for the role of **Demi chef de partie**. The content of this qualification is relevant as it covers the production of a wide range of basic dishes using, for example, meat; poultry; fish; vegetables; rice; pasta; bread and pastry which (**job role**) will need to be proficient in. In addition, this qualification enhances skills and knowledge in using food resources efficiently; producing healthier meals and modifying dishes as well as presenting menu items to a defined brand standard.

For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Food Production and Cooking or Professional Cookery and support them should they should they chose to undertake further training, to ensure progress into higher roles such as **Chef de Partie or Junior Sous chef**.

The **Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services (500/9788/X)** confirms competency for the role of kitchen assistant. The content of this qualification is relevant as it covers the preparation of food items that the Production Chef/Head Cook (above) will either finish or use as accompaniments to their dishes. Kitchen assistants will also prepare simple dishes themselves, such as simple salads; sandwiches and basic hot and cold desserts and this qualification caters for those areas too. The qualification acts as a stepping stone in to more advanced chef roles by giving someone an introduction to cooking and working in a professional kitchen and working to a level 2 standard but within much narrower parameters than a Production Chef.

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It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Kitchen Services or Food Production and support them should they should they chose to undertake further training, to ensure progress into higher roles such as a Production Chef.

The ***Pearson Edexcel Level 2 NVQ Diploma in Hospitality Services (500/9951/6)*** confirms competency for the role of Demi chef de rang or chef de rang. The content of this qualification is relevant as it covers a wide array of hospitality areas from basic food preparation and the production of simple dishes such as sandwiches and fruit salads; food and drink service; preparation and cleaning of areas for table or counter service to collecting linen and making beds; maintaining housekeeping supplies; dealing with bookings and providing a reception service. Employees will need to take a combination of these units which is not available in any other hospitality qualification. Staff in these multi-functional roles provide support to other areas within the business in order to help out in busy periods or turn their hand to another task in quieter periods.

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Hospitality Services, Accommodation Services, Front of House Reception, Food and Beverage or Food Production and Cooking. It will also support them should they should they chose to undertake further training, to ensure progress into higher roles such as **restaurant supervisor**.

The ***Pearson Edexcel Level 2 NVQ Diploma in Food and Beverage Service (500/9937/1)*** confirms competency for the role of Demi chef de rang or chef de rang. The content of this qualification is relevant for this role as it covers a wide array of job specific responsibilities such as maintaining food safety when storing or holding food; serving food at a table; providing a counter or takeaway service or table service; serving alcoholic and soft drinks; preparing and serving cocktails and wines; dispensing hot drinks and using specialist equipment; cleaning drinks dispense lines; receiving, storing and issuing drinks stock; preparing and clearing the bar or service area. It also covers more generic hospitality skills which are needed in this role, for example, resolving customer service problems, maintaining and dealing with payments; working as an effective team and giving customers a positive impression.

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Food and Beverage Service. It will also support them should they should they chose to

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undertake further training, to ensure progress into higher roles such as Senior Team member or Hospitality Supervisor.

The ***Pearson Edexcel Level 2 NVQ Diploma in Beverage Service (500/9903/6)*** confirms competency for the role of Demi chef de rang or chef de rang. The content of this qualification is relevant for this role as it covers a wide array of job specific responsibilities such as serving alcoholic and soft drinks; preparing and serving cocktails and wines; dispensing hot drinks and using specialist equipment; cleaning drinks dispense lines; maintaining cellars and kegs; receiving, storing and issuing drinks stock; preparing and clearing the bar area. It also covers more generic hospitality skills which are needed in this role, for example, resolving customer service problems, maintaining and dealing with payments; working as an effective team and giving customers a positive impression.

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Beverage Service. It will also support them should they should they chose to undertake further training, to ensure progress into higher roles such as Senior Team member or Hospitality Supervisor.

The ***Pearson Edexcel Level 4 Diploma in Hospitality Management (600/6684/2)*** confirms competency for the role of Hospitality Manager. The content of this qualification is highly relevant as it covers the main responsibilities required for the role, such as: managing the performance of teams and individuals; working as part of a hospitality management team to achieve strategic goals; managing compliance with regulatory and legislative requirements; managing own professional development as well as devising and implementing training and development plans for their team. The qualification also confirms competence in managing hospitality functions and staffing rotas; purchasing costs; payroll costs and their ability to maximise sales and profit.

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs such as Senior / Strategic Hospitality Management

The ***Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) (600/0871/4)*** supports and aids advancement in to the role of Catering Manager. The content of this qualification is relevant as it covers the principles of leading a team; understanding of supervising different operations as well as the principles behind supervising customer service performance in the hospitality sector. It is the only supervisory qualification within the hospitality sector that includes the supervision of people as opposed to

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the Hospitality Retail Outlets Supervision qualification that covers the supervisory of functions and process (but not people).

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Hospitality Supervision and Leadership and support them should they chose to undertake further training, to ensure progress into higher roles such as Hospitality Manager.

The ***Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (600/0833/7)*** supports and aids advancement in to the role of Demi chef de partie. The content of this qualification is relevant as it covers the principles of food safety, teamwork, health and hygiene, maintenance and handling of knives as well as the principles of preparing, cooking and finishing a broad range of ingredients and dishes.

For this reason we value the qualification. It supports both the businesses and the employees who take it as it ensures staff hold the appropriate knowledge and understanding for the job and are able to apply that to their job role to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Professional Cookery or Craft Cuisine and would support them should they chose to undertake further training, to ensure progress into higher roles such as Senior Professional Cook/Head Chef.

The ***Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Hospitality Services) (600/0852/0)*** supports and aids advancement in to the role of Demi chef de rang or chef de rang The content of this qualification is relevant as it covers a wide array of hospitality areas from the principles of areas such as: basic food preparation; food and drink service; preparation and cleaning of areas for table or counter service; collecting linen and making beds; maintaining housekeeping supplies; dealing with bookings and the arrival of customers. Employees will need to take a combination of these units which is not available in any other hospitality qualification. Staff in these multi-functional roles provide support to other areas within the business in order to help out in busy periods or turn their hand to another task in quieter periods.

For this reason we value the qualification. It supports both businesses and the employees who take it as it ensures staff hold the appropriate knowledge and understanding for the job and are able to apply that to their job role to the standard we expect.

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It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Hospitality Services; Food and Beverage Service or Housekeeping and would support them should they should they chose to undertake further training, to ensure progress into higher roles such as Senior Team member or Hospitality Supervisors.

The ***Pearson BTEC Level 2 Certificate in Hospitality & Catering Principles (Food & Beverage Service) (600/0847/7)*** supports and aids advancement in to the role of Demi chef de rang. The content of this qualification is highly relevant as it covers a wide array of knowledge that is fundamental to our employees working in this role. For example, the qualification allows the learner to develop understanding and knowledge of the principles of areas such as: food safety; effective teamwork; giving customers a positive impression; service of food at a table; serving alcoholic and non-alcoholic drinks; serving hot drinks using specialist equipment; preparing and clearing areas for table service; promoting additional services and products to customers; dealing with payments; maintaining customer service through effective handover and resolving customer service problems. Our employees will need to take a combination of these units depending on their individual needs and particular area of responsibility.

For this reason we value the qualification. It supports both the businesses and the employees who take it as it ensures staff hold the appropriate knowledge and understanding for the job and are able to apply that to their job role to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Hospitality Services or Food and Beverage Service and would support them should they should they chose to undertake further training, to ensure progress into higher roles such as Senior Team member or Food and Beverage Service Supervisors.

The ***Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) (QCF) - 600/0873/8*** supports and aids advancement in to the role of kitchen assistant. The content of this qualification is relevant as it covers the principles of food safety, effective teamwork and working safely and hygienically, as well as the principles of preparing a range of ingredients such as fish, meat, poultry and preparing basic dishes such as hot and cold desserts, cold starters and salads. There is also the opportunity to cover the principles of completing kitchen documentation and setting up and closing the kitchen. These are key functions required by our kitchen assistants and means they will know and understand how they can support our chefs in meal preparation and other kitchen duties.

For this reason we value the qualification. It supports both the businesses and the employees who take it as it ensures staff hold the appropriate knowledge and understanding for the job and are able to apply that to their job role to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Kitchen Services or Food Production and Cooking and would support them should they

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should they chose to undertake further training, to ensure progress into higher roles such as Professional Chef or Hospitality Supervisor.

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

Mr Christopher Basten

National chairman of the Craft Guild of Chefs (Company Reg No: 43 SA)  
Senior lecturer at Westminster Kingsway College

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