

## Assessment details for Level 2 units

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The units listed below within these qualifications have the option of being assessed through a portfolio of evidence or onscreen multiple choice testing.

The units are criterion referenced, based on the achievement of all the specified learning outcomes.

Each of the units within the qualifications has specified assessment criteria. The overall grading in this qualification is a pass, based upon the successful completion of the external assessment(s) or a portfolio of evidence or a combination of both.

From 1st May 2011 – the three units below will be assessed through a portfolio of evidence as well as onscreen.

**Phase 1 for 1st May 2011 will enable all mandatory units for existing technical certificates to be taken onscreen. It will also allow for Food and Beverage, Food Service to have fully tested routes available.**

- Principles of Customer Service in Hospitality, Leisure, Travel and Tourism
- Principles of How to Maintain, Handle and Clean Knives
- Principles of Preparing and Clearing Bar Areas

**Phase 2 for 1st June 2011 will enable all existing technical certificates to have a fully tested route (but only if the learners take the tested optional units).**

- Principles of Preparing, Cooking and Finishing Basic Hot Sauces
- Principles of Preparing, Cooking and Finishing Basic Soups
- Principles of Making Basic Stocks
- Principles of Completing Kitchen Documents
- Principles of Setting up and Closing the Kitchen

On completion of the above units, Professional Cookery and Professional Cookery (Food Production and Cooking) will have fully tested routes available.

- Principles of How to Maintain an Efficient Use of Resources in the Kitchen
- Principles of Producing Basic Fish Dishes
- Principles of Producing Basic Meat Dishes
- Principles of Producing Basic Poultry Dishes
- Principles of Producing Basic Vegetable Dishes
- Principles of Providing a Counter and Takeaway Service
- Principles of Preparing and Serving Dispensed and Instant Hot Drinks
- Principles of Receiving, Storing and Issuing Drinks Stock
- Principles of Promoting Additional Services or Products to Customers

On completion of the above units, Food Production and Cooking and Kitchen Services, Beverage service and Front of House Reception will have fully tested routes available.

### **Phase 3 for September – November 2011.**

- Principles of Providing a Silver Service
- Principles of Preparing and Serving Hot Drinks Using Specialist Equipment
- Principles of Preparing and Clearing Areas for Table Service
- Principles of Maintaining Cellars and Kegs
- Principles of Cleaning Drink Dispense Lines
- Principles of Resolving Customer Service Problems
- Principles of Maintaining Customer Service Through Effective Handover
- Principles of Preparing and Serving Wines
- Principles of Producing Basic Pasta Dishes
- Principles of Providing a Buffet and Carvery Service
- Principles of Cleaning and Protecting Floors, Carpets and Soft Furnishings
- Principles of Storing and Retrieving Information

### **Phase 4 to be confirmed by January 2012.**

- Principles of Producing Basic Pastry Products
- Principles of Preparing, Cooking and Finishing Basic Rice Dishes
- Principles of Preparing, Cooking and Finishing Basic Egg Dishes
- Principles of Preparing, Cooking and Finishing Basic Pastry Products
- Principles of Cleaning Windows From the Inside
- Principles of Collecting Linen and Making Beds
- Principles of Carrying out Periodic Room Servicing and Deep Cleaning
- Principles of Producing Basic Cakes, Sponges and Scones
- Principles of Producing Basic Hot and Cold Desserts
- Principles of Producing Cold Starters and Salads
- Principles of Producing Flour, Dough and Tray Baked Products
- Principles of Preparing and Serving Cocktails
- Principles of Producing Basic Rice, Pulse and Grain Dishes.