

**Pearson BTEC Level 2 Extended Certificate in Principles of Working in Hospitality and Catering (Food and Beverage Service) (QCF)**  
**Qualification Number: 601/6922/9**

**What is the purpose of this qualification?**

The Pearson BTEC Level 2 Extended Certificate in Principles of Working in Hospitality and Catering (Food and Beverage Services) (QCF) is intended as a Technical Certificate, and is designed to provide students with occupationally relevant, specialist knowledge and skills to enable entry on to the Food and Beverage Service Intermediate Apprenticeship.

Achievement of this qualification also prepares the individual to enter the Hospitality sector in the potential job roles listed below at this level, from where they can take further qualifications to confirm occupational competence.

**What does this qualification cover?**

This qualification is related to the National Occupational Standards for the Hospitality Sector as defined by People 1st, the Sector Skills Council.

A minimum of 22 credits are required to achieve this qualification (169 - 198 Guided Learning Hours). It fits comfortably into the first year of a study programme, alongside English and/or maths where those subjects are still needed, or alongside qualifications such as a complementary Food and Beverage Service competency qualification or a related vocational qualification in areas such as Customer Services; professional cookery or culinary skills or Tourism etc.

All students must engage directly with employers as part of their course. Centres and training providers must therefore partner with local employers to enhance the knowledge and training delivery. Students will complete a 6 credit Planning and Participating in Work Experience unit where they will undertake a work placement programme. Here they can expect to learn through experience their role in food and beverage, and to validate the theory and knowledge delivered in a classroom setting.

The remaining 16 credits relate to vocational occupational knowledge where students will complete a further five mandatory units in Safe, Hygienic and Secure Working Environments in Hospitality; Effective Teamwork; Giving Customers a Positive Impression; Food Safety in Catering and Principles of Customer Service in Hospitality Leisure Travel and Tourism. Students will then choose from a range of optional units that align to the duties of the food and beverage service role or aspiring role such as, Service of food at a table; Principles of Providing a Silver Service; Service of alcoholic and non-alcoholic drinks; Preparation and clearing of service areas; Dealing with payments and Principles of Resolving Customer Service problems.

**How is this qualification assessed?**

This qualification is assessed through internal assessment (centre devised assessments including written assignments, practical tasks, portfolio of evidence etc). There is also the option to undertake Multiple Choice Tests for some of the units.

**Who could take this qualification?**

This qualification is for all students aged 16-18 who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification, but students should have some broad achievement in GCSEs or equivalent qualifications at level 1 and perhaps level 2.

Students are likely to be those not yet employed in the industry and seeking work within the hospitality sector within a food and beverage service intermediate level role, or those looking to progress into the Food and Beverage Service apprenticeship programme.

### What could this qualification lead to?

Students who have achieved this qualification could progress to an Intermediate Apprenticeship in Food and Beverage Service or when studied with other qualifications that demonstrate occupational competency, such as Pearson Edexcel Level 2 NVQ Diploma in Food and Beverage Service, students could progress directly into employment in potential job roles such as:

Waiter or Silver Service Waiter

Front of House Team Member

The job roles will see employees taking food and drink orders, maintaining a high standard of customer care and taking opportunities to maximise sales in a discreet manner, ensuring that tables are cleaned quickly and efficiently, preparing and checking bills and receiving payment.

This qualification is also designed to support students to progress into further learning at Level 3, for example, **Pearson BTEC Level 3 Certificate in Food and Beverage Service Supervision (QCF)** or a **Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF)**. It supports progression to the Level 3 qualifications by providing students with intermediate skills, behaviours and knowledge in areas that they will then develop more advanced skills in and/or learn how to provide a supervisory function for. The mandatory units at Level 2 particular align with the Level 3 units of Principles of leading a team in the Hospitality Industry and Principles of Supervising Customer Service Performance in Hospitality Leisure Travel and Tourism. The optional units in the Level 2 qualification are based on developing operational skills across the different functions of the business and at level 3; students will develop an understanding of Supervision of Operations in the Hospitality Industry or more specifically Principles of Supervising Food and Beverage Service and Principles of Food Safety Supervision in Catering.

### Alternative qualifications and why students should choose this qualification:

Students would choose the L2 Extended Certificate in Principles of Working in Hospitality and Catering (Food and Beverage Service) if they are ready to reach level 2 requirements; are looking to develop skills and knowledge in food and beverage service but not to demonstrate occupational competence (either owing to not being employed in the sector yet or not able to meet the assessment requirements). Otherwise students may choose other qualifications in the food and beverage suite to match their requirements and situation; such as:

**Pearson Edexcel Level 1 NVQ Certificate in Food and Beverage Service (QCF)** is for learners that wish to demonstrate occupational competence in a lower entry role, for example, if they are working as Trainees. These roles will be very limited in scope and will require a lot of supervision from more senior team members and colleagues. Alternatively, if they are not employed, but wish to enter an entry level role or need further learning before the progress on to the Level 2 qualification, they could choose the **Pearson BTEC Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills (QCF)**. These qualifications are recommended to students that may not be ready to reach Level 2 requirements within a higher level qualification.

**Pearson Edexcel Level 2 NVQ Diploma in Food and Beverage Service (QCF)** is for learners that are already employed and wish to demonstrate occupational competence in an intermediate role, such as Waiter or Front of House Team Member.

Alternatively, students who have demonstrated a good range of achievement in the Level 2 qualification and are ready to move in to a more supervisory based role and want a college based course may choose the **Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF)** or the **Pearson BTEC Level 3 Certificate in Food and Beverage Service Supervision (QCF)**. This will prepare students for roles such as Chef de Rang or Front of House Manager.

### Who supports this qualification?

This qualification is highly valued by The Craft Guild of Chefs. Established in 1965 as a Guild of the Cookery and Food Association, the Craft Guild of Chefs has developed into the leading Chefs'

Association in the UK and has many members worldwide. Members come from all aspects of the foodservice and hospitality sectors working in a wide variety of positions from students and trainees to top management.

The letter of recognition is available at: <http://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/btec-specialist-principles-of-working-in-hospitality-and-catering-food-and-beverage-service-l2.html>