

SVQ in Hospitality and Catering Qualification Descriptions

SVQ 2 Front of House Reception at SCQF Level 5

This qualification is suitable for many hotel staff, particularly in small hotels, guest houses or B&Bs, and for those who are employed as receptionists in larger hotels. It may also be suitable for receptionists employed to do similar tasks in other establishments, such as care homes or private hospitals.

SVQ 2 Beverage Service at SCQF Level 5

This qualification is suitable for hotel, café, takeaway or bar staff who are involved with serving both alcoholic and non alcoholic drinks, and/or hot drinks like teas and coffees to customers part of a team. It is also suitable for those employed in workplace canteens, or coffee shops where hot and cold drinks are served and/or sold to customers. If you work with cash or payments, you should consider doing the payments unit to demonstrate your cash handling skills.

SVQ 2 Food and Beverage Service at SCQF Level 5

This qualification is for staff who work as part of a team, providing food, soft drinks, coffees or alcoholic beverages for their customers. You are likely to work in cafes, restaurants hotels, or pubs. If you work behind a bar, you should select mainly bar units, if most of your work is waiting on, you should select mainly food service units. If you do both, you should choose a mix of the two, and consider in addition, the payments unit, which demonstrates that you have cash handling skills.

SVQ 2 Food Service at SCQF Level 5

This qualification is for staff who work as part of a team, providing food and sometimes beverages for their customers. You are likely to work in cafes, restaurants hotels, or pubs. You should also consider the payments unit as an option, if you are handling cash, to demonstrate this skill.

SVQ2 in Food Production and Cooking at SCQF level 5

This qualification is suitable for you if you are carrying out the routine production of food, for example in a works canteen, school meals, in a hospital, or possible in a residential care home. The food you are producing is simple, and items may be pre cooked or prepared. If you are also working with customers, serving food, and handling cash, you should consider the payments unit – if you help to set menus, then demonstrate this by doing one of the ‘new menu items’ units.

SVQ 2 Hospitality Services at SCQF Level 5

This qualification is most suitable for staff working in small hotels, restaurants or cafes. You may have a very broad job role, which covers housekeeping, reception, food service and food preparation, and this SVQ has the scope to let you choose units from each of your different roles.

SVQ 2 Housekeeping at SCQF Level 5

This qualification is most suitable for staff working as housekeepers or cleaning staff in small hotels, guest houses, B&Bs, care homes or other private residential establishments.

SVQ 2 Kitchen Services at SCQF Level 5

This qualification is suitable for you if you work in one of the high street branded chain restaurants, preparing and serving mainly pre prepared or pre cooked items. It is also suitable for the majority of small hot food takeaway restaurants, such as fish and chip shops, burger vans etc.

SVQ 2 Professional Cookery at SCQF Level 5

This qualification is suitable for trainee chefs or cooks involved with the preparation and/or cooking of food for customers, as part of a team. You may be doing this course at college, or in workplaces such as cafes, restaurants, hotels, workplace canteens, or residential homes.

SVQ 3 Professional Cookery at SCQF Level 6

This qualification is suitable for chefs who have already completed level 2, and/or are experienced in producing basic dishes and are moving on to the production of complex skills and dishes. You may be doing this course at college, or in workplaces such as fine dining restaurants, or good quality hotels.

SVQ 3 Hospitality Supervision and Leadership at SCQF Level 7

This qualification is for supervisors and junior managers in the hospitality industry. You must be supervising other staff as part of your job role to achieve this course. It is suitable for supervisors in restaurants, bars, housekeeping, reception, kitchen, or, indeed, for general or customer liaison managers. This may be in small or large hotels, restaurants, cafes, workplace canteens, residential homes or any other outlets which involve the provision of hospitality services to the public.