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City & Guilds

600/0841/6 Level 2 Certificate in Hospitality and Catering Principles (Food and Beverage Service)

OVERVIEW

· What does this qualification cover?

This qualification covers the required knowledge for working in the Hospitality & Catering Industry. It is designed to meet the needs of learners who want to work in the industry on the service side.

The following areas that can be covered within this qualification:

- Safe, hygienic and secure working environments in hospitality
- Effective teamwork
- · Giving customers a positive impression
- · Service of food at table
- Principles of providing a silver service
- Principles of providing a buffet and carvery service
- Principles of preparing and serving wines
- · Principles of preparing and serving dispensed and instant hot drinks
- Principles of preparing and serving hot drinks using specialist equipment
- Service of alcoholic and non-alcoholic drinks

Learners will complete the required mandatory units plus the required units selected from the range of optional units to achieve the full qualification.

This is a Framework qualification.







· Who could take this qualification?

This qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector. Learners might already be in employment or undertaking a full time course.

This qualification is suitable for anyone from 16 years old or over to take this qualification.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs in/as:

- Food service assistant
- Hotels
- Restaurants
- Hospitality events

The learner could progress onto qualifications such as:

- Level 3 Award in Hospitality Supervision and Leadership Principles
- Level 3 Diploma in Hospitality Supervision and Leadership (NVQ)

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by City College Plymouth, City of Bath College, Boston college