

# Level 2 Award in Barista Skills launch webinar

September 2026

Information is correct at time of sharing but may be subject to change

# Housekeeping



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# City & Guilds Hospitality & Catering team



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# Agenda

1

Introductions

2

What's changed in the updated qualification

3

Key content and assessment update

4

Approval process

5

Support and resources, next steps



# 7102-63 Level 2 Award in Barista Skills

- Live for funding in England on 11<sup>th</sup> September 2026
- Seeking QW & CCEA funding approval
- Available to deliver Internationally
- [Barista Skills qualifications and training courses | City & Guilds](#)

## **City & Guilds Level 2 Award in Barista Skills (7102-63)**

Version 1.0 September 2026

**Qualification handbook**

# 7102-53 in comparison to 7102-63

## 7102-53

**20 GLH**

**1 unit – 201**

**D/M/P/F**

Theory assessment via SAQ  
paperbased, marked internally  
Practical assessment via on  
observation, marked and QA internally

EQA

## 7102-63

**24 GLH**

**1 unit – 201**

**Pass/Fail**

Theory assessment via MCQ online  
using evolve system, marked externally

Practical assessment Via an  
observation, marked and QA internally

EQA

# Practical Assessment

Separated into 4 tasks

- set up/calibration
- customer service/taking drinks order
- preparation of drinks
- clean down and reset

The preparation of drinks required has been updated to reflect more current trends

Resit opportunity made much clearer and easier to manage

Observation and grading documentation available in assessment pack

## Resit opportunities

| Task                                                            | Resit opportunity                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Setting up and calibration of the grinder and coffee machine | No resit opportunity                                                                                                                                                                                                                                                                                                                                              |
| 2. Customer service                                             | No resit opportunity                                                                                                                                                                                                                                                                                                                                              |
| 3. Preparation and service of menu items                        | Where a candidate is unsuccessful in preparing one or two individual drinks in Task 3, the centre will permit the candidate to repeat the assessment of only the unsuccessful drink(s).<br>This reassessment of individual drink(s) may take place on the same day (for example, later in the assessment session) or on a later date, at the centre's discretion. |
| 4. Clean down and reset                                         | No resit opportunity                                                                                                                                                                                                                                                                                                                                              |

To achieve an overall Pass in this assessment, you must achieve a pass in all assessment tasks.

If you do not achieve the required standard in the reassessed drink(s), or if you do not meet any other assessment requirements, you will be required to complete the entire assessment again following a period of further training.

# Test Specifications of MCQ Exam

| Test:<br>MCQ<br>250 | Duration: 45 minutes                                                                    |                     |              |
|---------------------|-----------------------------------------------------------------------------------------|---------------------|--------------|
| Unit                | Outcome                                                                                 | Number of questions | Percentage % |
| 201                 | 1. Know the types, characteristics and processing methods of coffee, tea and chocolate. | 14                  | 47%          |
|                     | 2. Understand how to operate and maintain machinery safely and efficiently.             | 6                   | 20%          |
|                     | 3. Know how to prepare and present a range of hot and cold beverages.                   | 7                   | 23%          |
|                     | 4. Understand how to provide excellent customer service.                                | 3                   | 10%          |
| Total               |                                                                                         | 30                  | 100%         |

| Learning outcomes                                                                        | Assessment type      |                      |
|------------------------------------------------------------------------------------------|----------------------|----------------------|
|                                                                                          | Multiple-choice test | Practical assessment |
| LO1 Know the types, characteristics and processing methods of coffee, tea and chocolate. | ✓                    |                      |
| LO2 Understand how to operate and maintain machinery safely and efficiently.             | ✓                    |                      |
| LO3 Know how to prepare and present a range of hot and cold beverages.                   | ✓                    |                      |
| LO4 Understand how to provide excellent customer service.                                | ✓                    |                      |
| LO5 Prepare and maintain the beverage service area.                                      |                      | ✓                    |
| LO6 Produce and serve a range of beverages demonstrating customer service.               |                      | ✓                    |
| Overall grading: pass/fail                                                               |                      |                      |

# Available resources



**City & Guilds Level 2 Award in  
Barista Skills  
(7102-63)**

Version 1.0 (September 2026)

**Practical Assessment**  
Candidate Pack

**City & Guilds Level 2  
Award in Barista Skills  
(7102-63)**

Version 1.0 September 2026

**Qualification handbook**

## Barista Skills qualifications and training courses | City & Guilds



**City & Guilds Level 2 Award in  
Barista Skills  
(7102-63)**

Version 1.0 September 2026

**Sample MCQ 7102-250**  
Sample paper, multiple-choice answer sheet and mark  
scheme



**City & Guilds Level 2 Award  
in Barista Skills  
(7102-63)**

Version 1.0 (September 2026)

**Assessment Pack 7102-260 – for  
Assessor use only**

# Approval

Fast track – 7102-53

Full Approval via Walled Garden

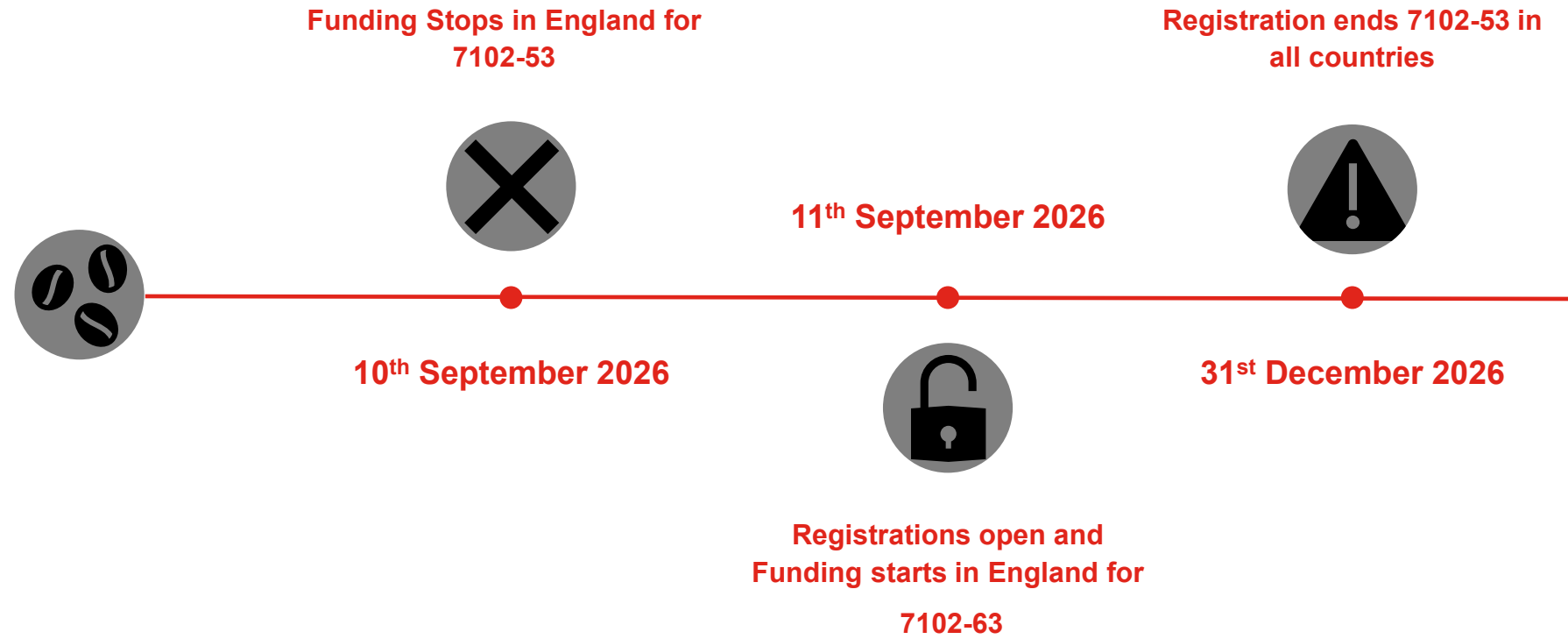
Registrations - £65.00

Resits Evolve test - £25.00

Staff resources



# 7102 Timeline



Q&A

## 7125-11 Level 2 Award in Food Allergens

- 1 unit - 4 learning Outcomes
- 16 plus
- 8 GLH
- Multiple choice test via evolve ( 250)
- Pass/Fail
- England and International
- Fast track approval is you deliver 7150
- [Food Allergens qualifications and training courses | City & Guilds](#)
- [Level 2 Award in food allergens webinar](#)
- [Level 2 Award in food allergens webinar](#)

## City & Guilds Level 2 Award in Food Allergens (7125-11)

Version 1.0 (September 2026)

### Qualification handbook



Thank you

## About City & Guilds

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We work with Governments, employers, training providers, colleges and industry stakeholders to design and deliver high-quality training, qualifications, assessments and credentials that lead to meaningful career progression. We understand the life changing link between skills development, social mobility and success. Our solutions span critical sectors including construction, engineering, transport, energy and electrical, serving over 1 million learners annually.

Through our comprehensive portfolio of brands and trusted global network, we set industry-wide standards for technical, behavioural and commercial skills to improve performance and productivity. We believe you can achieve your potential - and we're here to help make it happen.

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