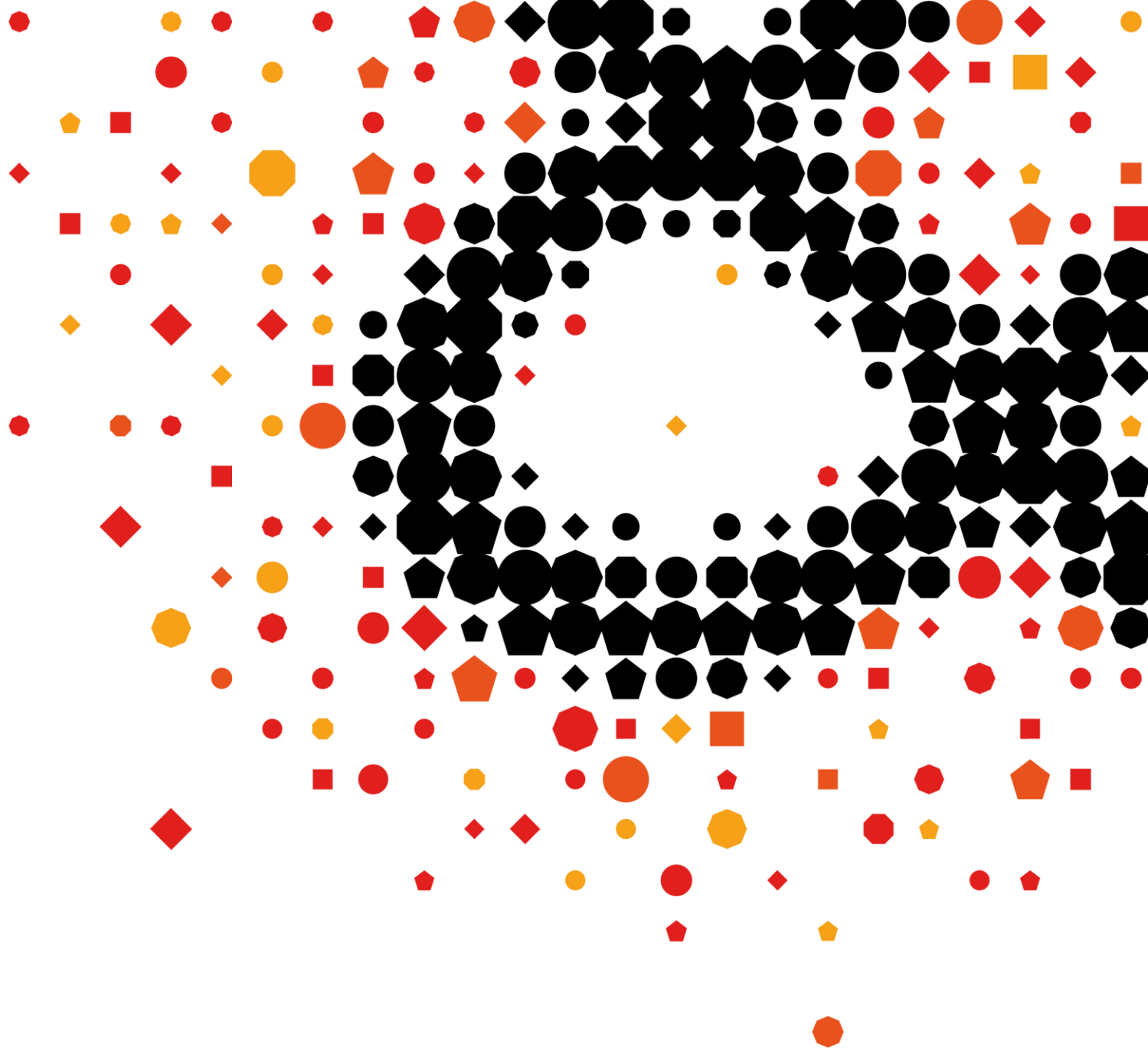


Hospitality & Catering

Level 2 and Level 3

Technical Qualifications



Content

Slides

1. Overview of qualification titles, numbers
2. Links to specific qualification website
3. Special considerations for 6100,6103,6106 and 7178
4. Exam Timetable – Knowledge test





Level 2 – Technical Qualifications

Level 2 Technical Award in Cookery and Service for the Hospitality Industry (6106-20)



Level 2 Technical Certificate in Professional Cookery (450) (6100-20)

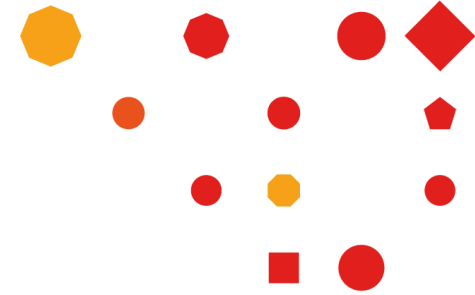


Level 2 Technical Certificate in Food Preparation and Service (450) (7178-20)



Level 2 Technical Certificate in Food and Beverage Service (450) (6103-20)





Level 3 – Technical Qualifications

Level 3 Advanced Technical Diploma in Professional Cookery (450)
(6100-30)



Level 3 Advanced Technical Diploma for Professional Chefs (540) (6100-31)



Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionery) (450) (6100-32)



Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450) (6100-33)












Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services (450) (6103-30)












6100 – Technical Qualifications

- 6100 Level 2 
 - Assessment materials 
 - Centre documents 
- 6100 Level 3 
 - 6100 30 
 - 6100 31 
 - 6100 32 
 - 6100 33 
- Purpose and Recognition 

[Link to QHBs and assessments](#)




6103 – Technical Qualifications


- 6103 Level 2 
 - Assessment materials 
 - Centre documents 
- 6103 Level 3 
 - Assessment materials 
 - Centre documents 
- Purpose and Recognition 

[Link to QHBs and assessments](#)




6106 – Technical Qualifications

Level 2 

Assessment Materials 

Centre Documents 

Purpose and Recognition 

[Link to QHBs and assessments](#)



7178 – Technical Qualifications

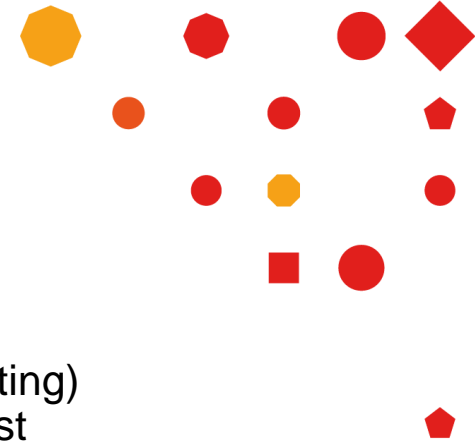
7178 Level 2 

Assessment materials 

Centre documents 

Purpose and Recognition 

[Link to QHBs and assessments](#)

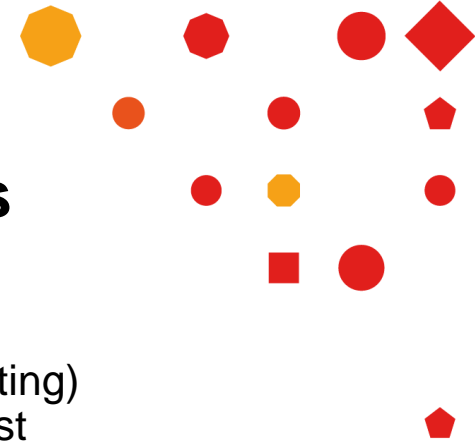


6100 – Technical Qualifications Special Considerations

Assessment for each Technical qualification includes

- Knowledge test – externally set, externally marked – online or paper based (30% weighting) on-line or paper based, short answer and stretch and challenge questions (check against specific qualification)
- Knowledge test for 6100-20 covers only units 201,202,203 and 206
- Knowledge test for 6100-30 covers only units 301,302,306,309 and 311
- Knowledge test for 6100-31 covers only units 314,317,320,325 and 326
- Knowledge test for 6100-32 covers only units 314,315,316,317, 325 and 326
- Knowledge test for 6100-33 covers only units 314,315,316,317 and 320
- Synoptic assignment – externally set, internally marked, externally moderated (70% weighting)
- Employer involvement

Note: Synoptic assignment released to providers at the start of the academic year e.g September

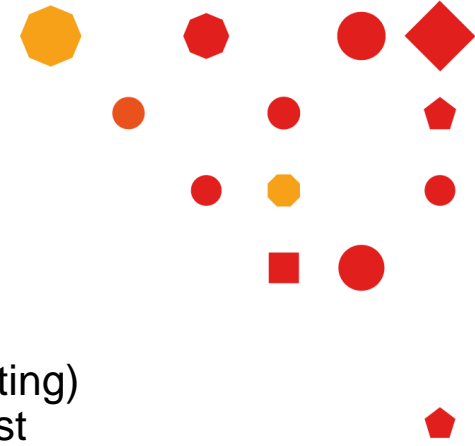


6103 and 7178 – Technical Qualifications Special Considerations

Assessment for each Technical qualification includes

- Knowledge test – externally set, externally marked – online or paper based (40% weighting) on-line or paper based, short answer and stretch and challenge questions (check against specific qualification)
- Knowledge test for 6103-20 covers only units 201,202,203,204, 206 and 208
- Knowledge test for 6103-30 covers only units 302,303,305 and 307
- Knowledge test for 7178-20 covers only units 201,202,203,204 and 207
- Synoptic assignment – externally set, internally marked, externally moderated (60% weighting)
- Employer involvement

Note: Synoptic assignment released to providers at the start of the academic year e.g September



6106 – Technical Qualifications Special Considerations

Assessment for each Technical qualification includes

- Knowledge test – externally set, externally marked – online or paper based (40% weighting)
on-line or paper based, short answer and stretch and challenge questions (check against specific qualification)
- Knowledge test covers all 3 units 201,202 and 203
- Synoptic assignment – externally set, internally marked, externally moderated (60% weighting)
- **No** employer involvement
- Remote Moderation only

Note: Synoptic assignment released to providers at the start of the academic year e.g September

6100 – Exam Timetable

Industry, and sub-industry (if applicable)	Qualification number and title	Exam title	e-volve, Paper based exam numbers	Exam type	Spring exam date	Summer exam date	Exam time	Exam duration
Hospitality and Catering, Chefs	6100-20 Level 2 Technical Certificate in Professional Cookery	Level 2 Professional Cookery - Theory exam (1)	021, 521	Written	17-Mar-20	16-Jun-20	09:30 - 12:10	2 hrs 40
	6100-30 Level 3 Advanced Technical Diploma in Professional Cookery (450)	Level 3 Professional Cookery - Theory exam (1)	030, 530	Written	10-Mar-20	09-Jun-20	13:30 - 15:50	2 hrs 20
	6100-31 Level 3 Advanced Technical Diploma for Professional Chefs (540)	Level 3 Professional Chefs - Theory exam (1)	032, 532	Written	11-Mar-20	10-Jun-20	09:30 - 11:50	2 hrs 20
	6100-32 Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionery) (450)	Level 3 Professional Chefs (Patisserie & Confectionery) - Theory exam (1)	034, 534	Written	12-Mar-20	11-Jun-20	09:30 - 11:30	2 hrs
	6100-33 Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)	Level 3 Professional Chefs (Kitchen & Larder) - Theory exam (1)	036, 536	Written	13-Mar-20	12-Jun-20	09:30 - 11:30	2 hrs

Note: Double check against the checklist and apply to the curriculum planner

6103, 6106 and 7178 – Exam Timetable

Industry, and sub-industry (if applicable)	Qualification number and title	Exam title	e-volve, Paper based exam numbers	Exam type	Spring exam date	Summer exam date	Exam time	Exam duration
Hospitality and Catering, Service	6103-20 Level 2 Technical Certificate in Food and Beverage Service	Level 2 Food and Beverage Service - Theory exam	021, 521	Written	11-Mar-20	12-Jun-20	09:30 - 12:10	2 hrs 40
	6103-30 Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services (450)	Level 3 Supervision in Food and Beverage Services - Theory exam (1)	030, 530	Written	12-Mar-20	11-Jun-20	13:30 - 16:10	2 hrs 40
	6106-20 Level 2 Technical Award in Cookery and Service for the Hospitality Industry	Level 2 Cookery and Service for the Hospitality Industry - Theory exam (1)	002, 502	Written	18-Mar-20	17-Jun-20	13:30 - 15:30	2 hrs
	7178-20 Level 2 Technical Certificate in Food Preparation and Service	Level 2 Food Preparation and Service - Theory exam (1)	021, 521	Written	17-Mar-20	16-Jun-20	09:30 - 12:10	2 hrs 40

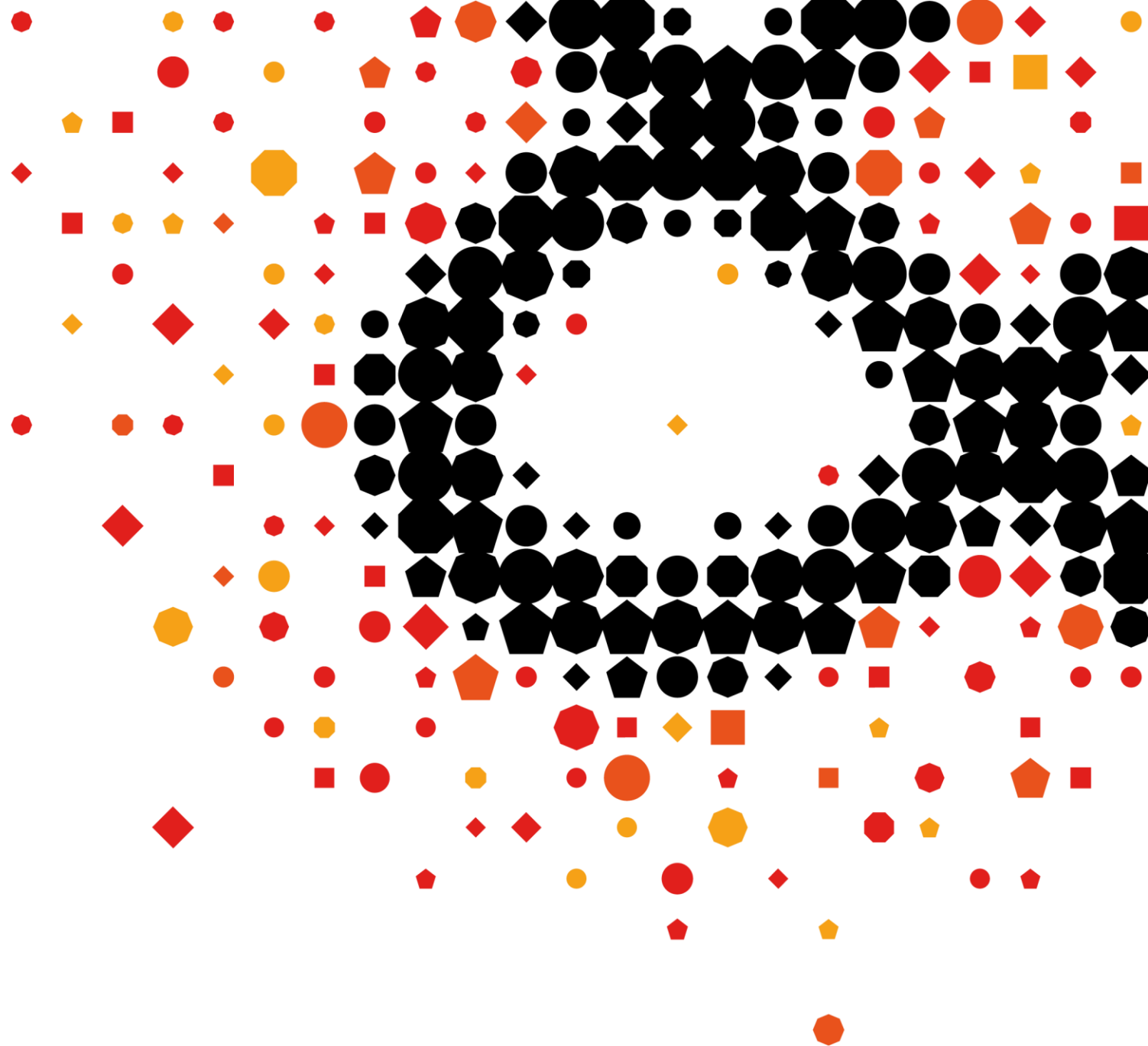
Note: Double check against the checklist and apply to the curriculum planner

Hospitality & Catering

Technical Advisor

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Thank
you

