

# A centre's guide to hospitality and catering entry level awards



# A centre's guide to our newly accredited hospitality and catering entry level awards

City & Guilds has developed a new suite of hospitality and catering qualifications aimed at entry level candidates. They have now been accredited by QCA and are available for funding in September 2003

These qualifications are aimed at a wide market and will help to fulfil a number of current government agendas including widening participation, social exclusion and the 14-16 agenda.

They provide a clear progression route from entry level 1 to S/NVQ and other vocational qualifications at level 1 of the National Qualifications Framework. The new awards allow candidates to develop skills where they are most needed.

## Which qualifications are available in this area?

The three awards available are:

### City & Guilds Entry Level Certificate in Food Studies (Entry 1)

This is suitable for candidates with severe to moderate learning and physical disabilities. It will enable candidates to develop and improve their ability to prepare and cook food for themselves whilst also learning about the catering industry. It's suitable for candidates from all backgrounds and is appropriate for adults as well as young people. The recommended learning hours are 108 hours and it covers the following units:

- Health, safety and hygiene
- Select and use basic kitchen equipment
- Identify food groups
- Prepare food, cook food and clean work areas and equipment

### City & Guilds Entry Level Certificate in Food Studies (Entry 2)

Candidates can progress from the Entry Level 1 award to this award at Entry Level 2 which is also suitable for people with moderate learning and physical disabilities. This award will ensure that candidates are able to prepare, cook and present meals for a variety of occasions. It will also develop their knowledge of the catering industry as well as the skills that are needed. It's suitable for candidates from all backgrounds and is appropriate for adults as well as young people. We recommend 180 hours to cover the following units:

- Health, safety and hygiene
- Demonstrate the use of basic kitchen equipment
- Demonstrate an awareness of balanced diets
- Practical shopping and food storage
- Preparation and cooking food
- Prepare, cook and present meals for a variety of occasions

### City & Guilds Entry Level Certificate in Hospitality and Catering (Entry 3)

This qualification is aimed at candidates who have an interest in the hospitality and catering industry but do not have the confidence or experience to access the S/NVQs. It's suitable for people in full or part time education or those employed. Candidates will develop knowledge and practical skills which provide a natural progression towards further vocational studies such as S/NVQs. The award consists of a variety of mandatory and optional units (detailed below) and we recommend 180 learning hours.

## Mandatory units

- Introduction to the Hospitality and Catering Industry
- Health, Safety and Hygiene
- Communication at work
- Working relationships

## Optional units

- Housekeeping
- Food and drink service
- Counter service
- Food preparation and cooking

## Do the qualifications form part of a recognised framework?

All three awards are now on the National Qualifications Framework.

## Are there any other qualifications that may be of interest?

We have a full suite of qualifications for the hospitality and catering sector. This includes NVQs from level 1-4, Foundation and Advanced Modern Apprenticeships and specialist chef's qualifications as well as Higher Level Qualifications at level 5.

## How can I find out more?

If you'd like information on any other City & Guilds' products and services, log on to our website or contact our Customer Relations team at:

## City & Guilds

1 Giltspur Street

London

EC1A 9DD

T +44 (0)20 7294 2800

F +44 (0)20 7294 2405

[enquiry@city-and-guilds.co.uk](mailto:enquiry@city-and-guilds.co.uk)

[www.city-and-guilds.co.uk](http://www.city-and-guilds.co.uk)

Every effort has been made to ensure that the information contained in this publication is true and correct at the time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept liability for loss or damage arising from the use of information in this publication.

©2003 The City and Guilds of London Institute. All rights reserved.

City & Guilds is a trademark of the City and Guilds of London Institute. City & Guilds is a registered charity established to promote education and training.

1 Giltspur Street, London EC1A 9DD Telephone 020 7294 2468

Facsimile 020 7294 2400 E-mail [enquiry@city-and-guilds.co.uk](mailto:enquiry@city-and-guilds.co.uk)

Website <http://www.city-and-guilds.co.uk>

July 2003

## Key points

- These three new awards have now been accredited by QCA and are available for funding in September 2003.
- The awards help fulfil government agendas such as widening participation, social exclusion and the 14-16 agenda.
- They are suitable for candidates with severe to moderate physical and learning disabilities, as well as those looking for a starting point for a career in hospitality and catering.
- City & Guilds is the UK's leading vocational awarding body.