The following purpose is for the City & Guilds Level 2 Technical Certificate in Food & Beverage Service (603/0370/0)

Area	Description
OVERVIEW	Description
Who is this qualification for?	This Level 2 Technical Certificate in Food and Beverage Service is for you if you are 16 or over and would like to work in the hospitality sector specialising in food and beverage sector. The qualification provides you with a good understanding of the service side of hospitality, providing you with the opportunity to learn essential skills in serving food and beverages, product knowledge, customer service and financial element of running a hospitality business
What does this qualification cover?	By undertaking this qualification you will cover skills and techniques required to deliver food and beverage service to guests/customers. You will develop both the hard and soft skills that will allow you to work in a variety of establishments and settings including hotels, restaurants, and specialist events catering.
	The mandatory content of this qualification includes:
	 Introduction to the industry Customer service Working safely Menu knowledge Food and beverage service Food and beverage product knowledge Food and beverage business finance
	Centres and providers work with local employers who will contribute to the knowledge and delivery of training. The different ways in which centres could support your learning, by working with relevant establishments, such as those identified below, include:
	 structured work-experience or work-placements within their business your attendance at classes or lectures given by industry experts employers input into projects and exercises, or are involved with setting assessments and examinations employers who act as 'expert witnesses' to contribute to the assessment of your work.
	This practical based training is ideal preparation for gaining employment in the hospitality sector or further specialist study.

How does this qualification relate to a wider learning programme?

This qualification provides a real opportunity for you to gain work specific skills and knowledge in Food and Beverage Service as well as studying specific English and Maths that would benefit you in your studies and into employment. It will provide an opportunity to connect your technical learning with real-life work placement through the work experience element of your course. There will be other non-qualification activities which you will engage in whilst studying such as enrichment activities which might include the development of employability skills, team work, customer service, safe working practices and problem solving techniques, which are really important when thinking about working in this industry. You will also receive personal tutorials which will provide opportunities to set meaningful targets for yourself and to carryout self-evaluation and reflection.

WHAT COULD THIS QUALIFICATION LEAD TO?

Will the qualification lead to employment, and if so, in which job role and at what level?

Achieving this qualification will enable you to gain employment in the front of house area, typically in any of the following roles:

- Food and beverage staff
- Waiting staff
- Bar staff
- Host/hostess

These roles could be undertaken in a range of establishments where guests wish to have different dining experiences:

- Restaurants
 - o Independent
 - o Fine dining e.g. Michelin
 - o High street restaurant chains/branded
- Hotels
 - o Large chains
 - o Independent hotels
 - o Boutique hotels
 - o Country house hotels
- Contract catering (fine dining)
- Conferencing and events

Why choose this qualification over similar qualifications?

You are likely to choose this qualification rather than the Level 2 Technical Certificate in Professional Cookery or the level 2 Technical Certificate in Food Preparation and Service as this will focus specifically on delivering food & beverage service.

The alternative qualifications are designed for those wishing to undertake a career as a chef or those wanting a broader qualification to allow flexibility of working in both sides of the catering sector. The skills and knowledge gained in this

	qualification will enable you to deliver quality food and beverage service in a range of establishments.
Will the qualification lead to further learning?	You will have the opportunity to enter employment, or undertake further learning such as:
	 City & Guilds Level 3 Advanced Technical Diploma in Supervision of Food & Beverage Services City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie & Confectionary) There are a number of new and exciting apprenticeships currently being developed, so you could progress to an apprenticeship in Hospitality Supervision

WHO SUPPORTS THIS QUALIFICAITON?	
Employer/Higher Education Institutions	This qualification is supported by: - Academy of Food and Wine Service
FURTHER INFORMATION	Please refer to the Qualification Handbook, available on the City & Guilds website, for more information on the structure of this qualification, the content of the units, and assessment.