

## Purpose statement

The following purpose is for the **Level 2 Technical Award in Cookery and Service for the Hospitality Industry (601/7244/7)**. This qualification is suitable for you if aged 14 – 16.

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This qualification allows you to explore the hospitality industry.</p> <p>If you are interested in exploring what is hospitality, what kinds of technologies are used within the industry, how current trends and developments are changing, what makes someone a vegan, what skills are needed to make an afternoon tea and different types of service, then this qualification is for you.</p>
What will the student study as part of this qualification?	<p>You will understand the hospitality industry within the United Kingdom, taking into consideration trends and developments. You will understand the impact innovation and technology has on the industry, including use of social media. You will understand how commodities are used to produce food for meal occasions and will recognise links between allergens, diets and well-being. You will understand food and beverage service.</p> <p>You will also be provided with opportunities to develop technical skills required to produce food and serve food and beverages.</p> <p>This qualification has three units:</p> <ul style="list-style-type: none"> <li>• Exploring the hospitality industry</li> <li>• Food preparation and cookery</li> <li>• Food and beverage service</li> </ul>
What knowledge and skills will the student develop as part of this qualification and how might these be of use and value in further studies?	<p>The qualification develops the following knowledge, understanding and skills:</p> <ul style="list-style-type: none"> <li>• Importance of the hospitality industry in relation to revenue, employment and society</li> <li>• size, composition and classification of the hospitality industry</li> <li>• organisational structure of different roles and responsibilities within the hospitality industry</li> </ul>

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- effects of trends and developments on hospitality industry operations
  - influence of legislation and impact of non-compliance
  - how social media is used and how new technologies have affected the industry
  - how commodities are characterised into different food groups
  - different allergens and legal requirements for identification
  - how and why dietary requirements impact food consumption choices
  - different styles of food service, their suitability to different establishments
  - different types of beverage and how they are served
  - the importance of customer service skills
  - development of technical skills to produce suitable foods, and serve food and beverages, for meal occasions.

Your understanding and skills can be developed further through progression to other qualifications, such as A levels or specific to a sector, including:

- City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder/ Patisserie and Confectionary)
- City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery
- City & Guilds Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services

You will also find the understanding and skills useful to progress to an apprenticeship.

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Which subjects will complement this course?

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GCSEs in Food and Nutrition, Leisure and Tourism, English, Maths, and Geography will complement this qualification.

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FURTHER INFORMATION

Please refer to the Qualification Handbook, available on the City & Guilds website, for more information.

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