



HOSPITALITY & CATERING NVQs FACTSHEET

| Qualification aim | Qualification level and definition | Progression routes |
|--|---|--|
| These qualifications are ideal for those aspiring to and currently working in the Hospitality and Catering industry. They are relevant to job roles including: chef, kitchen assistant, housekeeper, or front of house or hotel receptionist. They provide the skills required to succeed in the workplace and develop the ability to learn and progress whilst building a successful career. | This suite of qualifications range from Level 1 through to Level 4 and the qualifications are all nationally recognised Certificates or Diplomas. | It is anticipated that learners will progress from Level 1 through to Level 4. Further additional learning can include Cookery, Patisserie and Confectionary as well as Supervisory and Management qualifications. We have Apprenticeship packages for all routes from Level 2 through to Level 4. |

| Framework Qualification | Credit | Fundable | GLH | QAN | City & Guilds number |
|--|--------|----------|---------|------------|-------------------------|
| Level 1 NVQ Certificate in Hospitality Services | 18 | Eligible | 142-157 | 501/0003/8 | 7131-04 |
| Level 2 NVQ Diploma in Professional Cookery | 58 | Eligible | 465-511 | 500/9979/6 | 7132-08 |
| Level 2 NVQ Diploma in Hospitality Services | 37 | Eligible | 266-305 | 500/9981/4 | 7132-09 |
| Level 2 NVQ Diploma in Food and Beverage Service | 37 | Eligible | 279–291 | 500/9544/4 | 7132-05 |
| Level 3 NVQ Diploma in Professional Cookery | 56 | Eligible | 360-487 | 500/9439/7 | 7133-02 |

| Product information | Key features | Key benefits |
|---------------------|---|---|
| Structure | For qualification structures please go to: www.cityandguilds.com | The qualifications have been designed with industry and professional associations and therefore meets the needs of those delivering and achieving the qualifications. |
| Assessments | Assessments are competency based and delivered in the workplace or in a real working environment. | Our assessments have been designed and supported by industry and professional associations, to offer rigour and quality. |
| Support | Our support resources includes: a free Qualification Handbook, online tutor and | Produced in collaboration with lecturers our textbooks cover units at level 2 around cookery and food and beverage service. |
| | learner support via SmartScreen and face to face support. | SmartScreen provides online teaching support tools to save time on lesson preparation and help increase learner success rates. |
| | | Personal support is available from the largest team of subject specific EVs, and dedicated Business Managers. |

| Reasons to choose City & Guilds | | | | |
|---|--|--|--|--|
| Industry recognition | City & Guilds is the recognised brand in catering and these qualifications all actively meet industry needs. We also support all industry associations in this area internationally. | | | |
| Broad range of qualifications and progression options | Our broad range of qualifications and progression routes allow you to offer your learners the widest possible selection of progression options under one awarding organisation. | | | |
| Experience and expertise | We have over 125 years of experience designing and producing qualifications so you can be confident in the quality of our assessment and support materials. | | | |