22 May 2014

City & Guilds

500/9544/4 Level 2 NVQ Diploma in Food and Beverage Service

OVERVIEW

• What does this qualification cover?

This qualification covers the required skills and knowledge for preparing to work in the Hospitality & Catering Industry. It is designed to meet the needs of learners who work or want to work in the industry with a focus on food & beverage service.

The following areas that can be covered within this qualification:

• Maintain a safe, hygienic and secure working environment
• Work effectively as part of a hospitality team
• Give customers a positive impression of self and your organisation
• Maintain food safety when storing, holding and serving food
• Provide a counter and takeaway service
• Serve food at the table
• Provide a silver service
• Provide a buffet and carvery service
• Serve alcoholic and soft drinks
• Prepare and serve cocktails
• Prepare and serve wines
• Prepare and serve dispensed and instant hot drinks
• Prepare and serve hot drinks using specialist equipment

Learners will complete the mandatory units, plus the required optional units to achieve the full qualification.

This is a Framework qualification.
• Who could take this qualification?

For learners who either have gone straight into employment or for those who have achieved their level 1 qualification and want to prepare for further learning or training in the hospitality & catering sector.

This qualification is suitable for anyone from 16 years old or over to take this qualification.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs in:

• Hotels
• Restaurants
• Hospitality events
• Catering events
• Bars

The learner could progress onto an apprenticeship at level 3 in hospitality & catering, or other qualifications such as:

• Level 3 Diploma in Hospitality Supervision and Leadership (NVQ)
• Level 3 Certificate in Food and Beverage Service Supervision
• Level 3 Diploma in Food and Beverage Service Supervision

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by the Craft Guild of Chefs the association for the hospitality & catering industry.