

What is this qualification about?

The following purpose statement relates to the **City & Guilds Level 2 Technical Certificate in Food Preparation and Service (603/0360/8)**

Type of qualification: Technical Certificate

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This Level 2 Technical Certificate in Food Preparation and Service is for you if you are 16 or over and would like to work in the food preparation and service sector.</p> <p>You may have already undertaken the City & Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry. However, it is not necessary to have achieved any prior hospitality and catering qualifications.</p> <p>This qualification is designed to help you enter employment as a Kitchen/Catering Assistant or a Food and Beverage Service Assistant, or alternatively progress on to further relevant learning and qualifications.</p>
What does this qualification cover?	<p>This qualification covers knowledge and skills you will need to progress to further learning and training, or to enter work in the Food Preparation and Service sector.</p> <p>You will learn how:</p> <ul style="list-style-type: none">• the hospitality industry is structured and functions• to prepare savoury products• to prepare sweet products• to prepare beverages• to serve food and beverages to customers• to work safely and hygienically. <p>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:</p> <ul style="list-style-type: none">• 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.

How does this qualification relate to a wider learning programme?

This practical based training is ideal preparation for gaining employment in the hospitality sector or further specialist study.

This qualification provides a real opportunity for you to gain work specific skills and knowledge in Food Preparation and 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, 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?

This qualification will prepare you for employment in roles such as:

- Kitchen/catering assistant
- Food and beverage assistant

You are likely to be able to find work with a variety of employers in the hospitality industry, such as:

- Chain/branded restaurants or outlets
- Cafes/coffee shops
- Chain pubs or bars
- Budget hotels or bed and breakfasts
- Retailers (e.g. department stores)
- Public sector catering (e.g. schools, colleges, universities, hospitals, care homes)
- Employers' staff restaurants
- Holiday parks and resorts
- Event caterers (e.g. sports events, music festivals).

Why choose this qualification over similar qualifications?

This qualification would be an ideal choice over the Level 2 Technical Certificates in Professional Cookery or Food and Beverage Service, as it caters for anyone looking for a career in the hospitality industry with the flexibility of being able to work in both the kitchen and front of house. This opens up a wider range of opportunities to enter the hospitality industry, and still carries with it the potential to specialise at a later stage.

Will the qualification lead to further learning?

You may have the opportunity to undertake further specialist learning, such as:

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- City & Guilds Level 2 Technical Certificate in Professional Cookery (450)
 - City & Guilds Level 2 Technical Certificate in Food and Beverage Service (450)
 - City & Guilds Level 2 Hospitality Team Member Apprenticeship
 - City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery (450)
 - City & Guilds Level 3 Advanced Technical Diploma in Food and Beverage Service Supervision (450)
 - City & Guilds Level 3 Production Cookery Apprenticeship

WHO SUPPORTS THIS QUALIFICATION?

Employers/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.
