

Level 2 Apprenticeship Diploma in Hospitality Services (QCF)

About the course

This course is suited for those who wish to or currently work in the hospitality industry.

- Potential jobs after completion of the course include:
- Chef in a hotel/restaurant
- Events and conference co-ordinator
- Food service in a hotel/restaurant
- Receptionist
- Waiter/waitress

Structure of Course

To achieve the full qualification students must attain 37 credits in total.

- For students NOT working with food - 11 credits from the mandatory units and 26 credits from the optional units in section A
- For students working with food - 15 credits from the mandatory units and 22 credits from the optional units in section A
- Food Service mandatory unit - if the student SERVES food, then they must complete 'Maintain food safety when storing, holding & serving food'
- Food Preparation mandatory unit - if the student PREPARES food, then they must complete 'Maintain food safety when storing, preparing & cooking food.'

Assessment

The overall grade for each qualification is a 'pass'. The learner must achieve all the required units within the specified qualification structure.

To pass a unit the learner must:

- Achieve all the specified learning outcomes
- Satisfy all the assessment criteria by providing sufficient and valid evidence for each criterion
- Show that the evidence is their own.

The qualifications are designed to be assessed:

- In the workplace or
- In conditions resembling the workplace, as specified in the assessment requirements/strategy for the sector, or
- As part of a training programme.

Contact us

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Course Modules

Mandatory Group –

- Maintain a safe, hygienic & secure working environment
- Give customers a positive impression of self & your organisation
- Work effectively as part of a hospitality team

Mandatory Optional Units (students must achieve a minimum of 4 credits):

- Maintain food safety when storing, preparing & cooking food
- Maintain food safety when storing, holding & serving food

Optional Units (A) - Working with food (students must achieve their remaining credits)

- Prepare & clear areas for counter & takeaway service
- Provide a counter & takeaway service
- Maintain food safety when storing, preparing & cooking food
- Maintain food safety when storing, holding & serving food

Remaining units can be found on the providina aualification board's website



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