

Level 2 Certificate in Hospitality and Catering Principles (Hospitality Services) (QCF)

About the course

This qualification in the Hospitality and Catering suite allow learners to demonstrate the skills and knowledge required in the hospitality industry from basic operative roles and craft roles.

Structure of Course

Learners must complete 15 credits to achieve this qualification
A minimum of 7 credits must be achieved from Group Mandatory
A minimum of 6 credit must be achieved from Group 1
A minimum of 0 credits must be achieved from Group 2

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 –

- Safe, Hygienic and Secure Working Environments in Hospitality
- Effective Teamwork
- Giving Customers a Positive Impression
- Principles of Customer Service in Hospitality, Leisure, Travel and Tourism

Group 1 Optional Units:

- Food Safety in Catering
- Preparation and Clearing of Service Areas
- Service of Food at Table
- Principles of Providing a Silver Service
- Principles of Providing a Buffet and Carvery Service
- Principles of Preparing and Serving Cocktails
- Principles of Preparing and Serving Wines
- Service of Alcoholic and Non-alcoholic Drinks
- Principles of Maintaining Cellars and Kegs
- Principles of Cleaning Drinks Dispense Lines

Remaining units can be found on the providing qualification board's website