

# Qualification information sheet

## BIIAB Level 2 Certificate in Hospitality and Catering Principles (Food Service)



# BIIAB

### Qualification type

QCF

### Qualification number

601/5681/8

### Credit Value

14

### Guided Learning Hours

100-128

### Age Ranges

16-18

19+

### Operational start date

1 March 2015

### In an Apprenticeship?

Yes

### Funding

Adult Skills

Apprenticeship

ESF

OLASS

Apprenticeship and funding information relevant to England.

## BIIAB

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Accurate as at 12 December 2016

### Qualification Purpose

To develop knowledge and prepare for further training.

### Qualification Overview

The BIIAB Level 2 Certificate in Hospitality and Catering Principles (Food Service) is designed to allow learners to obtain the knowledge to work at an operational level within Food Service.

Learners will typically be working in or wish to work in roles such as:

- Waiter/Waitress
- Kitchen Assistant

### Qualification Structure

Learners must achieve a minimum of 14 credits of which 8 credits must come from the Mandatory Group and 6 credits from the Optional Groups.

### Assessment

BIIAB has developed Assessment Knowledge Modules for each unit comprising questions to be answered by the learner and marked by the training provider.

### Progression

Achievement of the qualification offers opportunities for progression, including:

- BIIAB Level 2 NVQ Diploma in Food Service
- BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles
- Career progression



**The Awarding Organisation of choice for Work Based Learning Providers and Employers**



Apprenticeships and Qualifications including:

- Customer Service
- Business and Administration
- Hospitality and Catering
- IT, ICT and Telecommunications
- Health and Social Care
- Childcare
- Contact Centre
- Warehousing
- Retail
- Management
- Team Leading
- Sales and Marketing
- Creative Skills and Cultural Heritage
- Licensed Hospitality
- Pub Chef
- Employment Related Services
- Libraries and Archiving
- Supporting Teaching and Learning
- Learning and Development
- Cleaning
- Business Improvement Techniques
- Financial Services

- Education and Training
- Employee rights and Responsibilities
- Nutrition and Health
- Optical Retail
- Equality and Diversity
- Playwork
- Advice and Guidance
- Food Safety
- Health and Safety
- Security
- Functional Skills

BIIAB process to support our Centres:

- Centre approval arranged to meet your schedules
- Advice, guidance and support for your quality assurance process
- Personalised customer service
- Sector based quality assurance
- Online learner management system
- Transfer of Direct Claim Status
- Daily Certificate print runs

Delivered by:

- Industry leading sector specialists
- A team of 20 leading External Quality Assurance experts
- Accessible Business Development and Management team



*‘BIIAB are very supportive and, they have an excellent Customer Services Team who are always very helpful’*

*‘Their Quality Control and products are excellent and straightforward and meets our requirements.’*

**Pat McCann**  
**Apprenticeships and General Manager**  
**V&A Museum**