

**BIIAB**

**Name of Regulated Qualification:** BIIAB Level 2 Certificate in Hospitality and Catering Principles (Food Service) (QCF)

**Level:** 2

**Ofqual Qualification accreditation number:** 601/5681/8

**Minimum credits (Size):** 14

**BIIAB qualification code:** CHCPFS2

**Overview****What is the main (primary) purpose of this qualification?**

- To progress to the next level of vocational learning

**What other purposes does the qualification serve?**

- This qualification allows you to gain and then show the knowledge that is needed to work in the food service sector, at an operational level.
- It allows you to prepare for further learning or training and develop knowledge and skills in a subject area (Food Service).
- It prepares you to enter a specific sector, job role, and/or apprenticeship (eg the Intermediate Level Apprenticeship in Hospitality (Food and Beverage Service)).

**Who is it for?**

For people working, or who want to work, at an operative level in Food Service in the Hospitality sector but who need to obtain or improve their knowledge and obtain a qualification that shows they have knowledge and understanding of the subject.

**How will the qualification help me meet its purpose?**

The qualification has been developed by the Sector Skills Council for this sector, People 1st, and is recognised as the main qualification in the United Kingdom that shows that the person who has it is the knowledge (but not the skills) to work at this level. If you achieve the qualification then it enables you to proceed onto the equivalent NVQ and learn and demonstrate the skills needed to state that you are competent in this job role.

If you wish to undertake the Intermediate Level Apprenticeship in Hospitality (Food and Beverage Service), either now or at a later date, this is the one of the main component parts of the Apprenticeship.

### **Is this qualification at the right level of difficulty for me?**

You should do a qualification at this level (level 2) if you feel that you are ready to use skills, knowledge and understanding to complete routine tasks with some autonomy, some of which may not be familiar to you, and you feel you are ready to take responsibility for your work. You should also have the ability to address problems.

If you feel that you are able to some of the above but not all (eg perhaps you feel that you need supervision, and feel that you may not be ready to deal with problems you should consider undertaking a Level 1 version of this qualification (such as a Level 1 Certificate in General Food and Beverage Service (QCF)).

If you feel that this may be too easy for you, perhaps you also supervise other team members you should perhaps look to do a similar qualification at Level 3 such as the BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 601/5695/8.

### **Is this qualification in an apprenticeship?**

Yes. This qualification is part of the Intermediate Level Apprenticeship in Hospitality (Food and Beverage Service). You may wish to do this qualification as part of the Apprenticeship, or on its own. You may wish to do the qualification on its own (eg outside of an Apprenticeship) if:

- you are not employed and cannot meet the full Apprenticeship requirements and wish to take this qualification with a view to increasing your chances of obtaining employment
- you do **not** want to do the other main qualification that makes up the apprenticeship (a knowledge-based qualification)
- you do **not** have the time to do the other main qualification that makes up the apprenticeship (a knowledge-based qualification)
- you do **not** feel the need to undertake Functional Skills
- you feel you will be unable to achieve the Functional Skills requirements but are able to, and still wish to, achieve a nationally recognised regulated qualification at this level
- you do **not** qualify to undertake an Apprenticeship
- your employer wants you to just do the qualification and **not** undertake a full Apprenticeship.

### **How long will this qualification take me?**

It will take you between 100 and 128 Guided Learning Hours (the number of hours where you will be given guidance, usually by a tutor, in order to achieve the outcomes). The exact number of hours will depend on which optional units you choose. Some additional time may be needed to assess you. Some people learn more quickly or are more experienced than others so it may take you longer or shorter than the guided amount.

### **Is this the right size qualification for me?**

- You should do a qualification of this size (Certificate) if you need or want to undertake between 8 or 11 different areas of food service
- If you feel this is far too much at this time you could consider doing an Award sized qualification
- If you feel you want to undertake a larger qualification you could consider doing a Diploma sized qualification.

### **Do I need to do anything before taking this qualification?**

- You would need a willingness to learn about the principles of serving a variety of different foods.
- You should have the ability to achieve the qualification (after learning and training)
- You do **not** need to have any other qualifications or pass any tests before undertaking this qualification.

### **At what age can I take this qualification?**

The below details if the qualification is suitable for the following age-groups:

- Pre-16 : No
- 16-18 : Yes
- 19+ : Yes.

## What does this qualification cover?

**Overall:** Knowledge and understanding and skills for serving food at level 2.

**Mandatory units:** You will be assessed on the following areas:

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

**Optional units:** In addition, you can choose the additional optional areas you wish to be assessed upon. For full details please refer to the qualification handbook (available within [CentreZone](#)).

**Framework:** This qualification is accredited on the Qualifications and Credit Framework (QCF).

## What could this qualification lead to?

The qualification allows you to show you have level 2 food serving knowledge.

Upon completion, before proceeding to a higher level, you should consider undertaking the BIIAB Level 2 NVQ Diploma in Food Service (QCF) 601/5689/2 or Pearson Edexcel Level 2 NVQ Diploma in Food Service (QCF) 500/9937/1, which will allow you to learn related skills, apply your knowledge and demonstrate full competence.

Alternatively if you currently wish to concentrate solely on gaining knowledge (or in addition after completing the NVQ) you could progress to the next level by undertaking BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 601/5695/8 or Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 600/0871/4.

You could also choose to move on to do an Advanced Level Apprenticeship in Hospitality Supervision and Leadership.

It may also help you to get a job, to improve your performance and or get promoted.

## What jobs could it help me do?

You could, after completion of the NVQ, work as a qualified Waiter or Waitress. The qualification may help you get a job as a trainee in these areas while you learn the related skills.

**Who supports this qualification?**

This qualification is supported by the Sector Skills Council (SSC) for the Sector (People 1st) and employers including Prezzo, Shepherd Neame, Stonegate, Castle Rock and Wadworth. These letters of support are available [here](#).

This qualification is also supported for SFA funding by a number of providers including the University of West London, Charnwood and Leicester College. These letters of support are available [here](#).

**Official Regulated Purpose (for centre use):**

**Ofqual Purpose B.** Prepare for further learning or training and/or develop knowledge and/or skills in a subject area

**Ofqual Sub Purpose B2.** Develop knowledge and/or skills in a subject area