



Catering and Hospitality

Your curriculum planning tool **2019-20**

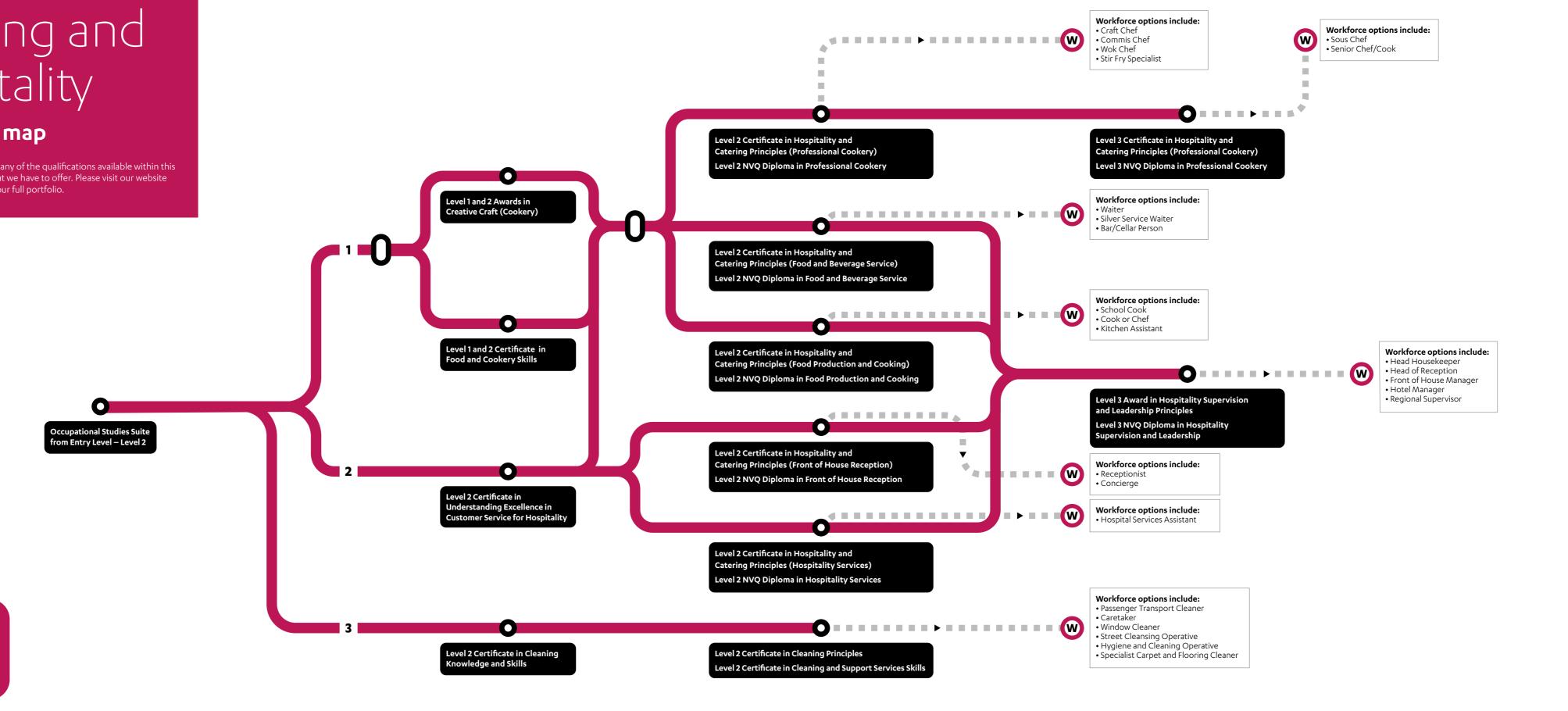
Open up our progression map to plot your learner journeys and plan your curriculum.



Catering and Hospitality

Progression map

This progression map details many of the qualifications available within this sector but is just a taster of what we have to offer. Please visit our website www.QualHub.co.uk to view our full portfolio.





MAP KEY

3 Cleaning

Food and Cookery

2 Catering and Hospitality

For details on the many qualifications that will support learners' general progression, please see our Supporting Qualifications document which provides information on all of the qualifications found below. All gualifications in this map are eligible for funding. Please check the ESFA Hub and relevant Funding Rules or Guidance for confirmation on which funding streams they're eligible under plus the learner eligibility criteria.

Learning to Learn

Personal and Social Development

Functional Skills

English and Maths

Your curriculum planning tool

Whether you're based in a college, training provider or school, this document has been designed to help you plan which qualifications you'd like to deliver.

Remember to visit **www.QualHub.co.uk** to view our full portfolio of qualifications across all sectors.

QualHub is our site for customers to browse and search for qualifications across both NCFE and CACHE brands, submit qualifications for approval and also access all of our delivery support materials.

Using this product guide Qualifications are grouped into subject areas which makes the document easy to navigate. A • Level 2 Certificate in Cleaning Principles D→ Minimum Entry Age: 16 FACTS AND FIGURES Qualification no/Learning Aim Reference: Guided Learning Hours (GLH): Total Qualification Time (TQT): Credit Value: • Learning Resources Available: NCFE / Learning Curve Group Ð If you're interested in this qualification you may also Level 2 Certificate in Cleaning and Support Services Skills

KEY

LRA

Learning Resources Available

Please note, all qualifications in

this guide are eligible for funding. Please check the ESFA Hub and

relevant Funding Rules or Guidance

for confirmation on which funding

streams they're eligible under plus

the learner eligibility criteria.

A This is the qualification title B This is the Qua G If the qualifica D This is the rec The icons in the A about each of UCAS points, left to find out F This feature h complement G The credit value 0 All qualification However, in m including sam NCFE, CACHE are available f

here.

Catering and Hospitality

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601/0791/1	
110	
130	
13	⊢G
be interested in:]

Understanding the qualification pages

ualification Reference Number (QRN).
ation is a V Cert, the V Cert logo will appear here.
commended entry age for the qualification.
this area are intended to give you more information f the qualifications. This includes performance points, learning resources and more. Please see the key on the ut what each icon means.
nelps you to understand which qualifications the one you're looking at.
lue (if applicable) for the qualification will appear here.

Working together

The best teams work together as a unit to achieve outstanding results. That's why we work with a network of established third parties to provide a wide range of materials to support our qualifications. Here you'll find further information about each third party and how they can help you.



educationenquiries@hodder.co.uk

www.hoddereducation.co.uk

Website:

Email:

Phone:

01235 827 720

Hodder Education

Hodder Education, winner of the Bookseller Industry Awards for 'Educational, Academic and Professional Publisher of the Year' 2015 and 2016, publishes a wide range of market-focused innovative print resources and digital services, designed for core UK and key international markets.

Hodder Education is one of the largest school publishers in the UK, trusted to help teachers teach and students learn through its wide range of high-quality resources and training events. Hodder Education supports the curriculum in almost every subject area and at every level, selling to over 140 countries worldwide.



Website: www.learningcurvegroup.co.uk

Email: salesteam@learningcurvegroup.co.uk Phone: 01388 777 129

Learning Curve Group – NCFE's premier partner

Learning Curve Group (LCG) supports over 200 NCFE and CACHE centres with strategies that increase adult learning engagement. Their services include:

- NCFE and CACHE approved learning and assessment content, available both online and in paper formats, for AEB, apprenticeships and loan funded provision.
- an innovative online learning and assessment platform that provides a quick and efficient tracking mechanism, enabling providers to monitor learner progression.
- consultancy services led by respected FE specialist Beej Kaczmarczyk.
- recruitment of applicants for PAYE and self-employed vacancies.

cost-effective delivery of a wide range of NCFE qualifications.

support with links to levy paying employers.

LCG aims to maximise your offer around loans, levy and localism, whilst also enabling best practice that keeps learners safe.

Hallmark Education publishes high-quality learning resources to support the

The team at Hallmark has been helping NCFE centres for over 10 years.

With a wealth of experience in educational publishing, learner recruitment,

tutor training and audit compliance, Hallmark can offer services including:



Website: www.lasersys.co.uk Email: info@lasersys.co.uk

Phone: 01753 584 112

Laser Systems

As well as an industry-leading e-portfolio, Laser Systems also provides highquality online learning resources for full qualifications and CPD short courses. Learning resources combine filmed tutorials with a professional presenter, video good practice examples, reading, extended learning, and an interactive guiz. For full gualifications, available learning resources cover knowledge for each learning outcome. Laser Systems prides itself on its customer service, providing support and guidance for Laser users from day one, and takes part in events and standardisation days alongside NCFE and CACHE.

Hallmark Education

Website:

www.hallmarkeducation.org.uk

Email:

info@hallmarkeducation.org.uk Phone: 01332 410 067

- tutor support consultancy
- employer engagement and learner find.

the **skills** network

Website: www.theskillsnetwork.com Email: enquiries@theskillsnetwork.com Phone: 01757 210 022

The Skills Network

The Skills Network is one of the UK's most successful providers of technology-enabled training and skills solutions.

They support educators, employers and learners across the UK, and internationally, by developing and delivering effective and innovative skills training and published educational content. The Skills Network currently pride themselves on having an overall achievement rate of 91%.

Constantly developing new, innovative and engaging ways to deliver learning and training opportunities, they strive to maintain and improve on their market-leading status.

high-guality learning resources

Hallmark Education

Catering and Hospitality

Laser Systems team members are education professionals with a wealth of knowledge and experience in guality and assessment, and have created an e-portfolio which is intuitive for both assessing teams and learners.

Catering and Hospitality Product guide

We also offer product guides in the following sectors:

- Business Administration and Management
- Children and Young People
- Creative, Design and Digital
- Early Years Education
- Education, Training and Assessment
- English and Maths
- Health and Science
- Health and Social Care
- Retail
- Sport, Public Services and Travel
- Transport, Engineering and Construction

For details on the many qualifications that will support learners' general progression, please see our Supporting Qualifications document.

Occupational Studies

Entry Level 3 Award in Exploring Occupational Studies for the Workplace Entry Level 3 Award/Certificate/Diploma in Occupational Studies for the Workplace

Minimum Entry Age: 14				
FACTS AND FIGURES				
	AWARD (EXPLORING)	AWARD	CERTIFICATE	DIPLOMA
Qualification no/Learning Aim Reference:	601/1073/9	601/1186/0	601/1185/9	601/1015/6
Guided Learning Hours (GLH):	24	40	100	328
Total Qualification Time (TQT):	30	60	130	370
Credit Value:	3	6	13	37

Level 1 Award in Exploring Occupational Studies for the Workplace Level 1 Award/Certificate/Diploma in Occupational Studies for the Workplace

Minimum Entry Age: 14

	AWARD (EXPLORING)	AWARD	CERTIFICATE	DIPLOMA
Qualification no/Learning Aim Reference:	601/1086/7	601/1087/9	601/1088/0	601/1089/2
Guided Learning Hours (GLH):	19	35	88	259
Total Qualification Time (TQT):	30	60	130	370
Credit Value:	3	6	13	37

ctional Skills Qualifications in Information and Communication Technology (ICT) at **Entry Level 3**

/isit: QualHub.co.uk | Email: planning@ncfe.org.uk | Call: 0191 239 8000

Level 2 Award in Exploring Occupational Studies for the Workplace Level 2 Award/Certificate/Diploma in Occupational Studies for the Workplace

Minimum Entry Age: 14

FACTS AND FIGURES				
	AWARD (EXPLORING)	AWARD	CERTIFICATE	DIPLOMA
Qualification no/Learning Aim Reference:	601/1497/6	601/1424/1	601/1423/X	601/1425/3
Guided Learning Hours (GLH):	20	42	92	296
Total Qualification Time (TQT):	30	60	130	370
Credit Value:	3	6	13	37

Food and Cookery

Level 1 Award in Creative Craft (Cookery)

Minimum Entry Age: 14 LRA	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/3360/0/COO
Guided Learning Hours (GLH):	80
Total Qualification Time (TQT):	90
Credit Value:	9
Learning Resources Available: NCFE	
If you're interested in this qualification you may also be interested in:	

If you're interested in this qualification you may also be interested in: Level 2 Award/Certificate in Creative Craft

Level 2 Award in Creative Craft (Cookery)

Minimum Entry Age: 14 LRA	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/3361/2/COO
Guided Learning Hours (GLH):	70
Total Qualification Time (TQT):	100
Credit Value:	10
Learning Resources Available: NCFE	



eLearning assessment solutions for English and maths

Skills Builder from Skills Forward is the perfect eLearning platform for organisations that are teaching English and maths to learners of all ages and levels. It supports both Functional Skills and GCSEs with a host of skills diagnostics, video tutorials, progression tracking, innovative resources and more!

Get in touch to find out how Skills Forward can work for you.

Level 2 Certificate in Creative Craft (Cookery)

Minimum Entry Age: 14 LRA	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/3232/2/COO
Guided Learning Hours (GLH):	110
Total Qualification Time (TQT):	150
Credit Value:	15
Learning Resources Available: NCFE	
If you're interested in this qualification you may also be interested in: Level 2 Certificate in Creative Studies: Craft	



Level 1 Certificate in Food and Cookery Skills

Minimum Entry Age: 14	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	603/3909/3
Guided Learning Hours (GLH):	120
Total Qualification Time (TQT):	180

Level 2 Certificate in Food and Cookery Skills

Minimum Entry Age: 14 V.CELTS
FACTS AND FIGURES
Qualification no/Learning Aim Reference:603/3911/1
Guided Learning Hours (GLH): 120
Total Qualification Time (TQT):180

Level 2 NVQ Diploma in Professional Cookery

Minimum Entry Age: 16

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/0386/3
Guided Learning Hours (GLH):	465
Total Qualification Time (TQT):	580
Credit Value:	58

Level 3 NVQ Diploma in Professional Cookery

Minimum Entry Age: 16

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/8005/5
Guided Learning Hours (GLH):	360
Total Qualification Time (TQT):	560
Credit Value:	56
If you're interested in this qualification you may also be interested in:	

Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)

Catering and Hospitality

Level 2 Certificate in Understanding Excellence in Customer Service for Hospitality

Qualification no/Learning Aim	Reference:	603/2778/9
Guided Learning Hours (GLH):		125
Total Qualification Time (TQT):		155
Learning Resources Available:	Learning Curve Group	

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on your marks, get set...bake!

Take off with our catering and hospitality qualifications and teach the next Great British Bakers.

From professional cookery to creative craft, our qualifications can kick-start your learners' careers in the catering industry.

To find out more email **catering@ncfe.org.uk**



Level 2 Certificate in Hospitality and Catering Principles (Food and Beverage Service) **Level 2** Certificate in Hospitality and Catering Principles (Food Production and Cooking) **Level 2** Certificate in Hospitality and Catering Principles (Front of House Reception) Level 2 Certificate in Hospitality and Catering Principles (Hospitality Services) **Level 2** Certificate in Hospitality and Catering Principles (Professional Cookery)

Level 2 Certificate in Hospitality and Catering

Level 2 Certificate in Hospitality and Catering

Qualification no/Learning Aim Reference:

601/0417/X

105

150

15

601/0416/8

180

260

26

Qualification no/Learning Aim Reference:

Principles: Hospitality Services

Guided Learning Hours (GLH):

Total Qualification Time (TQT):

Principles: Professional Cookery

Guided Learning Hours (GLH):

Total Qualification Time (TQT):

Credit Value:

Credit Value:

Minimum Entry Age: 16

FACTS AND FIGURES

Level 2 Certificate in Hospitality and Catering Principles: Food and Beverage Service

Qualification no/Learning Aim Reference:	601/0510/0
Guided Learning Hours (GLH):	110
Total Qualification Time (TQT):	160
Credit Value:	16

Level 2 Certificate in Hospitality and Catering Principles: Food Production and Cooking

Qualification no/Learning Aim Reference:	601/0511/2
Guided Learning Hours (GLH):	98
Total Qualification Time (TQT):	160
Credit Value:	16

Level 2 Certificate in Hospitality and Catering Principles: Front of House Reception

Qualification no/Learning Aim Reference:	601/0515/X
Guided Learning Hours (GLH):	100
Total Qualification Time (TQT):	140
Credit Value:	14
Credit Value:	14

Level 2 NVQ Diploma in Food and Beverage Service

Minimum Entry Age: 16

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/0382/6
Guided Learning Hours (GLH):	279
Total Qualification Time (TQT):	370
Credit Value:	37

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Get in touch to find out how our Accreditation Services can work for you. **Email:** businessdevelopment@ncfe.org.uk **Call:** 0191 240 8833

Level 2 NVQ Diploma in Food Production and Cooking

Minimum Entry Age: 16

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/0383/8
Guided Learning Hours (GLH):	329
Total Qualification Time (TQT):	400
Credit Value:	40

Level 2 NVQ Diploma in Front of House Reception

Minimum Entry Age: 16

13

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/0384/X
Guided Learning Hours (GLH):	224
Total Qualification Time (TQT):	370
Credit Value:	37

Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)

Minimum Entry Age: 16

FACTS AND FIGURES

Qualification no/Learning Aim Reference:

Guided Learning Hours (GLH):

Total Qualification Time (TQT):

Credit Value:



Level 2 NVQ Diploma in Hospitality Services

Minimum Entry Age: 16

FACTS AND FIGURES

Qualification no/Learning Aim Reference:

Guided Learning Hours (GLH):

Total Qualification Time (TQT):

Credit Value:

Level 3 Award in Hospitality Supervision and Leadership Principles

Minimum Entry Age: 16

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/7882/6
Guided Learning Hours (GLH):	78
Total Qualification Time (TQT):	110
Credit Value:	11

Level 3 NVQ Diploma in Hospitality Supervision and Leadership

Minimum Entry Age: 16	
FACTS AND FIGURES	
Qualification no/Learni	ng Aim Reference:
Guided Learning Hours	(GLH):
Total Qualification Time	(TQT):
Credit Value:	

	601/7915/6	
	186	
	260	
	26	
be interested in:		

601/0385/1	
266	
370	
37	

601/7883/8	
206	
370	
37	

Cleaning

Level 2 Certificate in Cleaning and Support Services Skills

Minimum Entry Age: 16	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	501/0473/1
Guided Learning Hours (GLH):	129
Total Qualification Time (TQT):	180
Credit Value:	18
If you're interested in this qualification you may also be interested in: Level 2 Certificate in Cleaning Principles	

Level 2 Certificate in Cleaning Principles

Minimum Entry Age: 16 LRA	
FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/0791/1
Guided Learning Hours (GLH):	110
Total Qualification Time (TQT):	130
Credit Value:	13
Learning Resources Available: NCFE / Learning Curve Group	

If you're interested in this qualification you may also be interested in: Level 2 Certificate in Cleaning and Support Services Skills

Level 2 Certificate in Cleaning Knowledge and Skills

Minimum Entry Age: 16

15

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/3255/3
Guided Learning Hours (GLH):	154
Total Qualification Time (TQT):	190
Credit Value:	19
If you're interested in this qualification you may also be interested in: Level 2 Certificate in Cleaning Principles	

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fantastically functional.

Choose NCFE for Functional Skills and we'll guide you through the transition of the reform with our dedicated English and maths curriculum experts.

We offer Functional Skills in English and maths from entry level – level 2, all supported by a large number of interactive learning resources that are suitable for both classroom and workplace learning.

Find out more about our qualifications and how we can support you. **functionalskills@ncfe.org.uk**

Event Planning

Level 2 Certificate in Event Planning

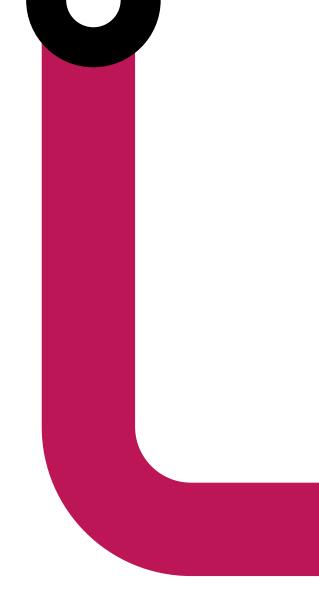
Minimum Entry Age: 16

FACTS AND FIGURES

Qualification no/Learning Aim Reference: Guided Learning Hours (GLH): Total Qualification Time (TQT): Credit Value:



501/1079/2	
128	
160	
16	



NCFE

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*To continue our levels of customer service, telephone calls may be recorded.