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Business Administration and Management

 **Catering and Hospitality**

Children and Young People

Creative, Design and Digital

Early Years Education

Education, Training and Assessment

Health and Science

Health and Social Care

Retail

Sport, Public Services and Travel

Transport, Engineering and Construction

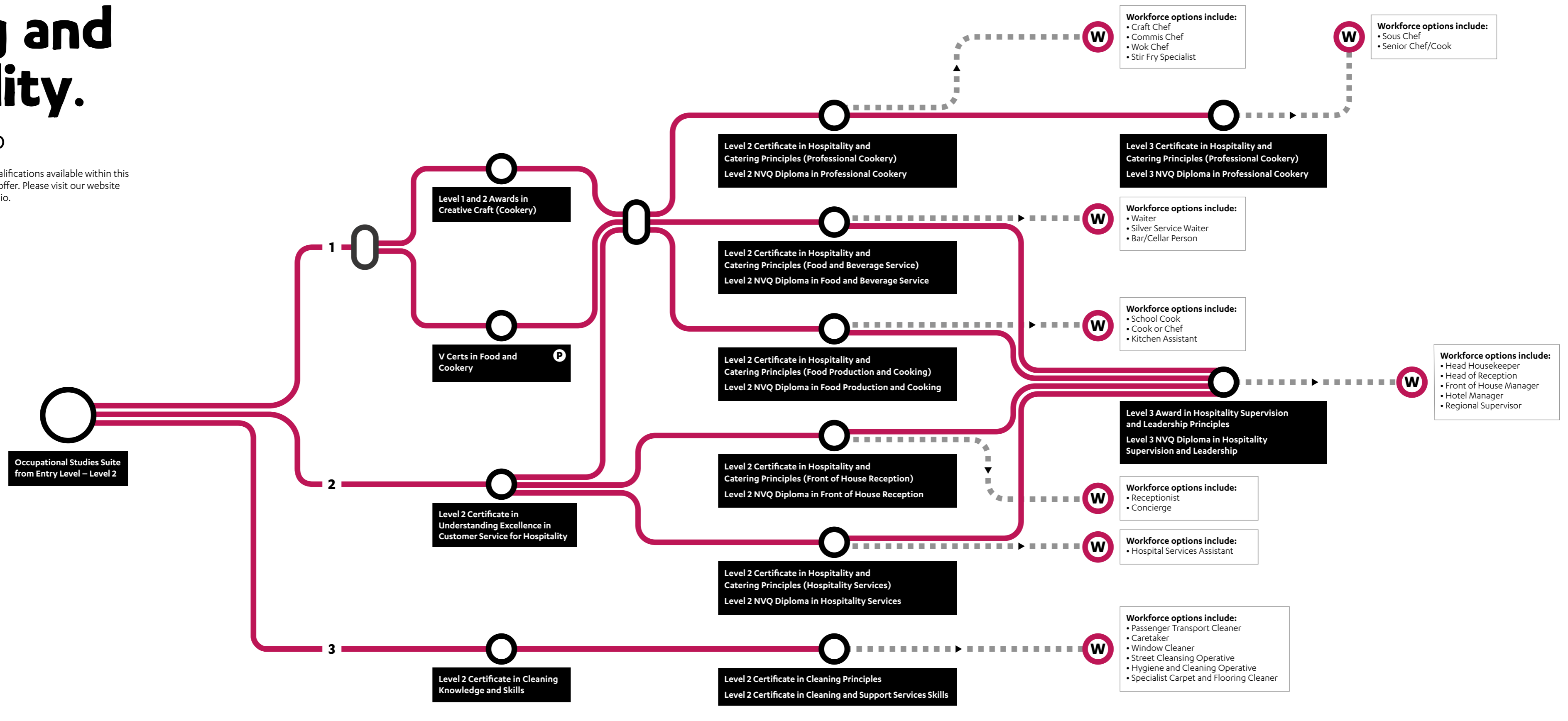
**Open up our progression map
to plot your learner journeys and
plan your curriculum.**



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.





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.

Using this product guide

Qualifications are grouped into subject areas which makes the document easy to navigate.

A **Level 1 Certificate in Food and Cookery**

D **Minimum Entry Age: 14** **LRA** **PP** **v.certs** **C**

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/4661/8 B
Guided Learning Hours (GLH):	121
Total Qualification Time (TQT):	180
Credit Value:	N/A G

H **Learning Resources Available: NCFE**

This V Cert features on the list of DfE approved qualifications and will be recognised in the 2018 and 2019 Key Stage 4 Performance Tables.

F **! If you're interested in this qualification you may also be interested in: Level 2 Certificate in Food and Cookery**

KEY

- LRA** Learning Resources Available
- PP** Performance Points

Understanding the qualification pages

- A** This is the qualification title.
- B** This is the Qualification Reference Number (QRN).
- C** If the qualification is a V Cert, the V Cert logo will appear here.
- D** This is the recommended entry age for the qualification.
- E** The icons in this area are intended to give you more information about each of the qualifications. This includes whether it holds performance points, UCAS points as well as if it's supported by learning resources. Please see the key to find out what each icon means.
- F** This feature helps you to understand which qualifications complement the one you're looking at.
- G** The credit value (if applicable) for the qualification will appear here.
- H** All qualifications are supported by a Qualification Specification. However, in many cases, there are additional materials available including sample portfolios, learning and delivery resources from NCFE, CACHE or third parties. If these additional learning resources are available for the qualification, we'll list who they're supplied by here.

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.

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.



Website:
www.hallmarkeducation.org.uk
Email:
info@hallmarkeducation.org.uk
Phone:
01332 410 067

Hallmark Education

Hallmark Education publishes high quality learning resources to support the cost-effective delivery of a wide range of NCFE qualifications.

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:

- high-quality learning resources
- tutor support
- consultancy
- employer engagement and learner find.



Website:
www.hoddereducation.co.uk
Email:
educationenquiries@hodder.co.uk
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.laserlearning.co.uk
Email:
info@lasersys.co.uk
Phone:
01753 584 112

Laser Systems

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

As well as an industry-leading e-portfolio, Laser Systems also provides high-quality 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 quiz. For full qualifications, 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.



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

Learning Curve Group

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.
- 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.



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.

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
- 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 **LRA**

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

Learning Resources Available: NCFE

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 **LRA**

FACTS AND FIGURES

	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

Learning Resources Available: NCFE



If you're interested in these qualifications you may also be interested in:

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

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:
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

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Visit ncfe.org.uk/functional-skills to find out more

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

Minimum Entry Age: 14 LRA PP **v.certs**

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/4661/8
Guided Learning Hours (GLH):	121
Total Qualification Time (TQT):	180
Learning Resources Available: NCFE	
This V Cert features on the list of DfE approved qualifications and will be recognised in the 2018 and 2019 Key Stage 4 Performance Tables.	

Level 2 Certificate in Food and Cookery

Minimum Entry Age: 14 LRA PP **v.certs**

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/4533/X
Guided Learning Hours (GLH):	122
Total Qualification Time (TQT):	185
Learning Resources Available: NCFE / iAchieve	
This V Cert features on the list of DfE approved qualifications and will be recognised in the 2018 and 2019 Key Stage 4 Performance Tables.	

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 LRA

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	601/8005/5
Guided Learning Hours (GLH):	360
Total Qualification Time (TQT):	560
Credit Value:	56
Learning Resources Available: NCFE	



If you're interested in this qualification you may also be interested in:
Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)

Hospitality and Catering

Level 2 Award in the Principles of Customer Service in Hospitality, Leisure, Travel and Tourism

Minimum Entry Age: 14 LRA

FACTS AND FIGURES	
Qualification no/Learning Aim Reference:	600/5943/6
Guided Learning Hours (GLH):	10
Total Qualification Time (TQT):	10
Credit Value:	1
Learning Resources Available: NCFE	

Level 2 Certificate in Understanding Excellence in Customer Service for Hospitality

Minimum Entry Age: 14 LRA

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



If you're interested in this qualification you may also be interested in:
Level 2 Certificate in Hospitality and Catering Principles (Hospitality Services)
Level 2 NVQ Diploma in Hospitality Services / **Level 3** Award in Hospitality Supervision and Leadership Principles
Level 3 NVQ Diploma in Hospitality Supervision and Leadership

- 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

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: Hospitality Services

Qualification no/Learning Aim Reference:	601/0417/X
Guided Learning Hours (GLH):	105
Total Qualification Time (TQT):	150
Credit Value:	15

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: Professional Cookery

Qualification no/Learning Aim Reference:	601/0416/8
Guided Learning Hours (GLH):	180
Total Qualification Time (TQT):	260
Credit Value:	26

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

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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Visit: ncfe.org.uk **Call:** 0191 240 8833 **Email:** businessdevelopment@ncfe.org.uk

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

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:	601/7915/6
Guided Learning Hours (GLH):	186
Total Qualification Time (TQT):	260
Credit Value:	26



If you're interested in this qualification you may also be interested in:
Level 3 NVQ Diploma in Professional Cookery

Level 2 NVQ Diploma in Hospitality Services

Minimum Entry Age: 16

FACTS AND FIGURES

Qualification no/Learning Aim Reference:	601/0385/1
Guided Learning Hours (GLH):	266
Total Qualification Time (TQT):	370
Credit Value:	37

Level 3 Award in Hospitality Supervision and Leadership Principles

Minimum Entry Age: 16

LRA

FACTS AND FIGURES

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

Learning Resources Available: NCFE

Level 3 NVQ Diploma in Hospitality Supervision and Leadership

Minimum Entry Age: 16

LRA

FACTS AND FIGURES

Qualification no/Learning Aim Reference:	601/7883/8
Guided Learning Hours (GLH):	206
Total Qualification Time (TQT):	370
Credit Value:	37

Learning Resources Available: NCFE

Cleaning

Level 2 Certificate in Cleaning and Support Services Skills

Minimum Entry Age: 16 **LRA**

FACTS AND FIGURES

Qualification no/Learning Aim Reference:	501/0473/1
Guided Learning Hours (GLH):	129
Total Qualification Time (TQT):	180
Credit Value:	18

Learning Resources Available: NCFE



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 **LRA**

FACTS AND FIGURES

Qualification no/Learning Aim Reference:	601/3255/3
Guided Learning Hours (GLH):	154
Total Qualification Time (TQT):	190
Credit Value:	19

Learning Resources Available: The Skills Network



If you're interested in this qualification you may also be interested in:
Level 3 Certificate in Cleaning Principles / Level 2 Award in Cleaning Principles

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- 0191 240 8950
- epa@ncfe.org.uk
- @NCFE

Event Planning

Level 2 Certificate in Event Planning

Minimum Entry Age: 16 **LRA**

FACTS AND FIGURES

Qualification no/Learning Aim Reference:	501/1079/2
Guided Learning Hours (GLH):	128
Total Qualification Time (TQT):	160
Credit Value:	16

Learning Resources Available: NCFE

NCFE

Q6
Quorum Business Park
Benton Lane
Newcastle upon Tyne
NE12 8BT

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