

# Study Programme

## Catering (Level 2)



Bishop Laney  
Sixth Form

### QUALIFICATION

Level 2 Technical Certificate in Food Preparation and Service

### WHY SHOULD I CHOOSE THIS STUDY PROGRAMME?

This qualification is designed to help you enter employment as a kitchen/catering assistant or a food and beverage service assistant, or alternatively progress on to further relevant learning and qualifications.

This qualification covers the knowledge and skills you will need to progress to further learning and training, or to enter work in the Food Preparation and Service sector.

### WHAT WILL I STUDY?

This qualification covers the knowledge and skills you will need to progress to further learning and training. You will learn how:

- The hospitality industry is structured and functions
- To prepare savoury products
- To prepare sweet products
- To prepare beverages
- To serve food and beverages to customers
- To work safely and hygienically

You will gain work specific skills and knowledge in food preparation and service. The course will provide an opportunity to connect technical learning with real-life work placement at Benjies Bistro. There will be other non-qualification activities which you will engage in whilst studying such as enrichment activities which might include the development of employability skills, team work, safe working practices and problem solving techniques, which are really important when thinking about working in this industry.

### WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification is primarily designed to support progression to employment after further study at university. However, it also supports students who may choose to progress directly to employment, as the transferable knowledge, understanding and skills will give learners an advantage in applying for entry level roles or 'school leaver' industry training programmes and higher apprenticeships.

This qualification will prepare you for employment in roles such as:

- Kitchen/catering assistant
- Food and beverage assistant
- Barista
- Training managers
- Concorde programme

### WHAT WILL BE EXPECTED OF ME?

- Read and research
- Keep a record of the information you find and the sources
- Plan your work in a logical order and keep a record of your progress
- Talk to your teachers about your ideas and how to achieve the best results
- Produce drafts and final copies of your work
- Produce good quality work with high standards of grammar and spelling
- Present your work in a suitable format according to the purpose and the audience
- Evaluate your work and make suggestions for improvement
- Meet deadlines
- Keep a record of the work you have completed, including the grades and points you have been awarded

### WHO WILL BE INVOLVED?

- The subject teachers are responsible for planning lessons, preparing resources, assessing work and making sure that the units are completed on time.
- The programme manager is in charge of the course He must make sure that the units are being taught correctly and that sufficient resources are available. He will check (IV) the assessment of all teachers on the course and work with the external verifier.
- The lead internal verifier samples the work of all students on the course and provides written feedback.
- A quality nominee oversees all of the vocational courses to make sure that standards are being met.

### FURTHER INFORMATION

#### How will you be assessed?

Units are assessed using a grading scale of Distinction, Merit, Pass and Unclassified. All mandatory and optional units contribute proportionately to the overall qualification grade, for example a unit of 120 GLH will contribute double that of a 60 GLH unit.

#### To achieve any qualification grade, students must:

- Complete and have an outcome (D, M P or U) for all units within a valid combination
- Achieve the required units at pass or above (Units 201, 202, 203, 204, 205, 206, 207).
- Achieve the minimum number of points at a grade threshold

Qualifications are graded using a scale of PPP to D\*D\*D\*. Depending on total points scored across the course of the year.