

HOSPITALITY & CATERING PROGRESSION PATHWAYS

g gateway
qualifications



ENTRY 3 **ENTRY LEVEL CERTIFICATE IN HOSPITALITY AND CATERING**

Credits: 18
Qualification No: 603/6504/3

Bite-sized programmes can be created using the

ENTRY LEVEL AWARD IN HOSPITALITY AND CATERING

Credits: 6
Qualification No: 603/6503/1

LEVEL 1 **LEVEL 1 CERTIFICATE IN HOSPITALITY AND CATERING**

Credits: 25
Qualification No: 603/6507/9

Bite-sized programmes can be created using the

LEVEL 1 AWARD IN HOSPITALITY AND CATERING

Credits: 6
Qualification No: 603/6506/7

Routes to Employment

Further Study

Kitchen Staff

- Units could include:**
- Basic Cooking
 - Basic Food Preparation
 - Food Hygiene and Safety



- Units could include:**
- Food Allergies
 - Introduction to Food Commodities
 - Dietary Requirements



- E** • Kitchen Assistant
- A** • Commis Chef (Level 2)
• Production Chef (Level 2)



S Further study at Level 2

Bar & Restaurant

- Units could include:**
- Customer Service in the Hospitality Industry
 - Bookings, orders and payments
 - Food Service
 - Preparing and Serving Drinks



- Units could include:**
- Food Allergy and Intolerance
 - Menu Planning
 - Handling Payments



- E** • Bar person
• Server
- A** • Hospitality Team Member – Alcoholic Beverage Service (Level 2)
• Hospitality Team Member – Food and Beverage Service (Level 2)



S Further study at Level 2

Guest Services

- Units could include:**
- Event Planning
 - Guest Services
 - Handling Money and Payments
 - Porter and Concierge Duties
 - Sustainability in Hospitality



- Units could include:**
- Front Office Operations
 - Housekeeping and Guest Services
 - Event Planning
 - Handling Payments
 - Introduction to the Hospitality Industry



- E** • Hotel Receptionist
• Hotel Concierge
• Hotel Housekeeping
- A** • Hospitality Team Member – Housekeeping (Level 2)
• Hospitality Team Member – Reception (Level 2)
• Hospitality Team Member – Guest Services (Level 2)



S Further study at Level 2

This leaflet illustrates a variety of ways that you can build progression pathways using our Hospitality and Catering qualifications.

The pathways shown are suggestions based on our experience and that of providers using these qualifications – you can develop other pathways to meet the local, regional and national employer needs relevant to your learners using the units shown below.

If you'd like a free of charge, no-obligation meeting to discuss your particular needs and how you can tackle your specific challenges, call our Business Development team on 01206 911 211 to arrange a suitable time.

Hospitality and Catering Units

The following units are available within these qualifications to support Hospitality and Catering progression pathways. Please refer to the relevant qualification specification for details of the rules of combination and barred units, as not all units are available in each qualification.

A range of **Digital, Employability, English, Maths** and **Sustainability** units are also available for use within these qualifications. Please visit the website or view the qualification specification for full details.

UNIT NO	TITLE	LEVEL	CREDITS	GLH	UNIT NO	TITLE	LEVEL	CREDITS	GLH
Y/502/4808	Basic Cooking	Entry 3	2	20	K/502/5073	Front Office Operations	I	3	30
J/600/0711	Basic Food Preparation	Entry 3	2	20	Y/618/1197	Handling Payments	I	3	30
D/502/4874	Customer Service in the Hospitality Industry	Entry 3	1	10	Y/503/9583	Health and Safety and Food Safety Awareness in Catering	I	1	8
T/617/4158	Digital Skills for Work	Entry 3	3	30	A/600/1094	Housekeeping and Guest Services	I	3	30
Y/504/8039	Food Hygiene and Safety	Entry 3	2	20	A/502/5059	Introduction to Food Commodities	I	1	10
K/600/1091	Guest Services in the Hospitality Industry	Entry 3	2	20	M/502/4894	Introduction to the Hospitality Industry	I	2	20
H/504/7606	Handling Money in a Sales Situation	Entry 3	3	30	F/504/7659	Meeting Special Dietary Needs	I	2	20
A/502/4834	Introduction to the Hospitality Industry	Entry 3	1	10	F/504/7631	Menu Planning	I	2	20
H/504/7640	Planning a Healthy Diet	Entry 3	2	20	K/504/7641	Planning a Healthy Diet	I	3	30
F/502/4835	Serving Food and Drink	Entry 3	2	20	J/504/7632	Portering and Concierge Duties	I	2	20
R/504/7620	Working with Food in a Retail Environment	Entry 3	2	20	R/618/1196	Prepare and Cook Fish for Basic Dishes	I	3	30
R/617/4152	Working in a Team	Entry 3	3	30	A/618/1192	Prepare and Cook Meat for Basic Dishes	I	4	30
K/502/5042	Basic Food Preparation and Cooking	I	3	30	Y/618/1202	Prepare and Cook Vegetables for Basic Dishes	I	4	30
J/504/7629	Bookings, Orders and Payments	I	2	20	L/502/5051	Preparing and Serving Drinks	I	3	30
J/502/4898	Customer Service in the Hospitality Industry	I	3	20	L/504/7633	Sustainability in Hospitality	I	2	20
M/617/4157	Digital Skills for Work	I	3	30	T/504/7657	Using Kitchen Equipment	I	4	40
A/504/7630	Event Planning	I	3	30	J/618/1194	Vegan Diet	I	3	30
L/618/1195	Food allergy and intolerance	I	2	20	F/618/1193	Vegetarian Diet	I	3	30
K/502/4957	Food Service	I	3	30					