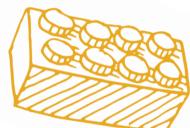


## **Ascentis Entry 3 Award and Level 1 Award and Certificate**

in



# **Introduction to the Hospitality** Industry

## **Rule of Combination**

#### **Ofqual Number:**

Entry 3 Award Level 1 Award Level 1 Certificate 603/5978/X 603/5979/1 603/5980/8

Ofqual Start Date: Ofqual Review Date: Ofqual Certification Review Date: 31st July 2023

1<sup>st</sup> August 2020 31<sup>st</sup> July 2022

## **Qualification Overview**

The Ascentis Entry 3 Award and Level 1 Award and Certificate in Introduction to the Hospitality Industry introduce learners to the hospitality sector, helping them to make the decision about whether or not to undertake further training or employment within this occupational area. It will also give them a practical introduction to the activities that hospitality and catering work involves, which will be useful should they find employment in this area.

There are several features of these qualifications that make them very appropriate for their target learners:

- Unit certification is available for each of the units
- Verification and certification can be offered throughout the year, allowing maximum flexibility for centres
- They can be delivered either as classroom-based courses or as a blended learning programme
- Evidence can be generated within a wide range of organisational contexts, allowing the qualifications to meet the specific occupational requirements of the learners

### Aims

The aims of the qualification are:

- 1 To promote the gaining of work-related skills in the area of hospitality, catering and food
- 2 To encourage the development of generic employability skills
- 3 To prepare learners for further training within this occupational area
- 4 To give learners an insight into core activities within this occupational area in order to allow them to make informed career decisions

## **Target Group**

These qualifications are aimed at young people aged 14+ and adults who have an interest in the hospitality industry as an area of employment and want to develop practical skills in this area.

### **Regulation Codes**

Ascentis Entry 3 Award in Introduction to the Hospitality Industry: 603/5978/X Ascentis Level 1 Award in Introduction to the Hospitality Industry: 603/5979/1 Ascentis Level 1 Certificate in Introduction to the Hospitality Industry: 603/5980/8

## **Assessment Method**

All units are internally assessed through the learner building up a portfolio of evidence that covers the relevant assessment criteria, internally assessed and verified by the centre and then externally verified by Ascentis.

On completion of the learners' evidence for either the individual units or the Entry 3 Award or Level 1 Award or Certificate, the assessor is required to complete the Summary Record of Achievement for each learner. The Summary Record of Achievement asks assessors and the internal verifier to confirm that the rules of combination have been followed. This is particularly important in cases where a learner has taken units at different levels. The Summary Record of Achievement form is provided in Appendix 1.

Centres are required to retain all evidence from all learners for external verification and for four weeks afterwards in case any appeal is made.

# **Rule of Combination**

**Rationale for the Rules of Combination** 

To achieve the Ascentis Entry 3 Award in Introduction to the Hospitality Industry the learner must obtain a minimum of 7 credits. The mandatory unit must be taken from Group A. The remaining credits can be taken from any of the optional units within Group B.

#### Ascentis Entry 3 Award in Introduction to the Hospitality Industry

Learners must achieve 7 credits in total to achieve the Award. At least 1 credit must be taken from Group A. The remaining credits must be taken from Group B.

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Title	Level	Credit Value	тот	Unit ref
Introduction to the Hospitality Industry	E3	1	10	H/505/3213

Group B – Optional Units					
Title	Level	Credit Value	тот	Unit ref	
Basic Cooking	E3	2	20	K/505/3181	
Basic Food Preparation	E3	2	20	M/505/3182	
Customer Service in the Hospitality Industry	E3	1	10	T/505/3183	
Food Safety and Storage	E3	3	30	J/505/8646	
Introduction to Customer Service Skills	E3	3	30	L/505/8597	
Introduction to Food, Drink and Cooking	E3	3	30	Y/504/8509	
Serving Food and Drink	E3	2	20	T/505/6133	
Guest Services in the Hospitality Industry	E3	2	20	K/600/1091	

PLEASE NOTE: Unit certification is available for all units

**Rationale for the Rules of Combination** 

To achieve the Ascentis Level 1 Award in Introduction to the Hospitality Industry the learner must obtain a minimum of 7 credits. The mandatory unit must be taken from Group A. The remaining credits can be taken from any of the optional units within Group B.

### Ascentis Level 1 Award in Introduction to the Hospitality Industry

Learners must achieve 7 credits in total to achieve the Award. At least 1 credit must be taken from Group A. The remaining credits must be taken from Group B.

Group A – Mandatory Unit

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Title	Level	Credit Value	тот	Unit ref
Introduction to the Hospitality Industry	1	2	20	A/505/3198

Group B – Optional Units					
Title	Level	Credit Value	тот	Unit ref	
Basic Food Preparation and Cooking	1	3	30	K/505/3052	
Customer Service in the Hospitality Industry	1	3	30	M/618/1738	
Developing Customer Service Skills	1	3	27	R/503/9226	
Food Service	1	2	18	J/505/3060	
Introduction to Catering	1	2	20	T/618/1739	
Introduction to Customer Service	1	3	30	K/618/1740	
Preparing and Serving Drinks	1	3	27	D/505/8636	
Understanding Customer Service	1	3	27	A/506/1043	
Using Kitchen Equipment	1	1	10	T/502/5075	
Front Office Operations	1	3	30	K/502/5073	
Housekeeping and Guest Services	1	3	30	A/600/1094	

PLEASE NOTE: Unit certification is available for all units

**Rationale for the Rules of Combination** 

To achieve the Ascentis Level 1 Certificate in Introduction to the Hospitality Industry the learner must obtain a minimum of 21 credits. A minimum of 2 credits must be taken from Group A, a minimum of 12 credits from Group B and a minimum of 1 credit from Group C. The remaining credits can be taken from any of the optional units in Groups A, B and C. A minimum of 51% of credits must be taken at the level of the Certificate.

#### Ascentis Level 1 Certificate in Introduction to the Hospitality Industry

Learners must achieve 21 credits in total to achieve the Certificate. At least 2 credits must be taken from Group A. At least 12 credits must be taken from Group B. At least 1 credit must be taken from Group C. The remaining credits can be taken from Group B and C.

Group A – Sector Introduction

Title	Level	Credit Value	тот	Unit ref
Introduction to the Hospitality Industry	1	2	20	A/505/3198
Introduction to Catering	1	2	20	T/618/1739
Introduction to Customer Service	1	3	30	K/618/1740

Group B – Sector Units					
Title	Level	Credit Value	тот	Unit ref	
Basic Cooking	E3	2	20	K/505/3181	
Basic Food Preparation	E3	2	20	M/505/3182	
Basic Food Preparation and Cooking	1	3	30	K/505/3052	
Customer Service in the Hospitality Industry	1	3	30	M/618/1738	
Customer Service in the Hospitality Industry	E3	1	10	T/505/3183	
Developing Customer Service Skills	1	3	27	R/503/9226	
Food Safety and Storage	E3	3	30	J/505/8646	
Food Service	1	2	18	J/505/3060	
Front Office Operations	1	3	30	K/502/5073	
Guest Services in the Hospitality Industry	E3	2	20	K/600/1091	
Housekeeping and Guest Services	1	3	30	A/600/1094	
Preparing and Serving Drinks	1	3	27	D/505/8636	

Introduction to Customer Service Skills	E3	3	30	L/505/8597
Introduction to Food, Drink and Cooking	E3	3	30	Y/504/8509
Serving Food and Drink	E3	2	20	T/505/6133
Understanding Customer Service	1	3	27	A/506/1043
Using Kitchen Equipment	1	1	10	T/502/5075

Group C – Employability Skills				
Title	Level	Credit Value	тот	Unit ref
Communication in the Workplace	1	3	27	J/504/7517
Developing Confidence and Self-Esteem	1	1	9	A/506/5318
Developing Personal Confidence and Self- Awareness	1	3	27	D/504/8432
Employment Rights, Contracts and Pay	1	3	27	R/505/8794
Equality and Diversity	1	2	24	M/618/1741
Group and Teamwork Communication Skills	1	2	18	J/505/0451
Improving Assertiveness and Decision Making	1	3	27	D/505/8555
Improving Own Confidence	1	3	27	L/505/4078
Interpersonal Skills	1	3	27	D/505/4067
Job-Seeking Skills	1	3	27	D/505/4103
Making Choices in Pursuit of Personal Goals	1	3	27	J/505/4080
Personal Budgeting and Managing Money	E3	3	30	D/506/5313
Personal Career Planning	1	3	27	H/505/4104
Personal Development Skills	1	3	27	K/505/4069
Preparing for a Recruitment Interview	1	3	27	K/505/8722
Preparing for Interviews	1	1	10	M/618/1755
Preparing for Work	1	3	27	T/505/4107
Skills for Employability	E3	3	30	F/505/8788
Teamwork Skills	1	2	18	Y/504/9515
Teamwork Skills	E3	2	20	R/505/5698
Time Management	1	3	27	L/504/8717
Transforming Own Behaviour in Conflict	1	3	27	J/506/5323

Understanding Motivation	1	1	9	D/506/5327
Understanding Pay and Payslips	1	1	9	K/505/8610
Understanding Stress and Stress Management Techniques	1	3	27	R/505/1246
Understanding Welfare at Work	1	3	27	M/506/1993
Understanding Welfare at Work	1	3	30	K/618/6307
Work Experience	E3	3	30	L/504/8720
Work, Review and Plan	1	3	27	L/505/8616

#### PLEASE NOTE: Units with the same title at different levels are barred

Unit certification is available for all units

## **Guided Learning Hours (GLH)**

The recommended guided learning hours for the Entry 3 Award is 70. The recommended guided learning hours for the Level 1 Award is 70. The recommended guided learning hours for the Level 1 Certificate is 210.

### **Total Qualification Time (TQT)**

The total qualification time for the Entry 3 Award is 70. The total qualification time for the Level 1 Award is 70. The total qualification time for the Level 1 Certificate is 210.

### Age Range of Qualification

This qualification is suitable for young people aged 14–19 and adult learners.

## **Contact & Further Information**

New Centres please email <u>hello@ascentis.co.uk</u> or call 01524 845046

Existing Centres visit the Login area of our website to view the full specification.

Product Development for enquiries please email <u>development@ascentis.co.uk</u>