

This qualification is run through 'AIM Awards'. Within the qualification pupils will have the opportunity to complete a range of vocational units exploring the Hospitality and Catering sector. This is a 'nested qualification' meaning that it can be used to give learners the opportunity to build on their achievements in year 10 and 11 by adding extra units to extend their knowledge into the Sixth form



The Level 1 Certificate consist of seven units which will be studied over 2 years

Unit name	What does the unit offer?	Level	Credit value
L/505/9121: Working in Hospitality and Catering	In this unit learners will explore working in hospitality and catering. They will learn about different job opportunities in the sector including typical working practices and qualifications needed. Learners will also plan the early stages of a career within the sector by identifying own existing relevant skills and any further learning needed to progress into the sector.	1	3
D/504/9399: Food Service	This unit provides an introduction to what is involved in food service.	1	3
M/504/9391: Basic Food Preparation and Cooking	The purpose of this unit is to ensure learners can prepare simple dishes safely and hygienically, identifying the best cooking method and clearing up after preparation.	1	3
Y/504/9451: Housekeeping in Hospitality	The purpose of this unit is to enable learners to identify different types of establishments, the reasons for cleaning, how to clean and how to use the correct linen in order to understand the importance of housekeeping.	2	3
A/504/9393: Customer Service in the Hospitality Industry	The purpose of this unit is to enable learners to present themselves properly and develop good customer service skills.	1	3
J/505/1826: Portering and Concierge Duties	In this unit, learners will know about portering and concierge duties. They will learn about the knowledge, skills and equipment required and also the importance of high standards of personal presentation in dealing with customers as a porter or concierge.	1	2
R/504/8931: Food Safety and Storage	The purpose of this unit is to ensure that learners know about safe and hygienic handling, storage and disposal of food. The importance of personal hygiene for those in contact with food is explained and also how to clean food work places and storage areas.	1	2