

# ABC Awards – a guide to our Catering VRQs



**ABC Awards (ABC) suite of Catering vocationally related qualifications are aimed at candidates across all levels and abilities. They are all accredited by QCA and therefore eligible for LSC funding.**

These qualifications are aimed at a wide target market and provide progression routes through ABC's own portfolio and onto other vocational/national qualifications.

Vocational qualifications give candidates the ability to work individually and as part of a team, be competent in communication, IT and numeracy skills and have vocational experience in a particular sector, giving them the knowledge and skills to succeed in their chosen industry.

## **Level 1 and 2 Certificates in Wired Sugar Flowers\***

This qualification is designed for a wide variety of candidates who are interested in developing skills in Wired Sugar Flowers. The scheme is appropriate as a basis for self-employment in cake decoration or employment in the catering and bakery industry. Candidates entering level 2 should have passed ABC Level 1 or have reached an equivalent standard.

The recommended guided learning hours for these qualifications are 90 per level.

### **Level 1 Units**

- Health and Safety when working with Wired Sugar Flowers
- Preparation and use of Flower Paste
- Tools, Equipment and Materials for making Wired Sugar Flowers
- Colouring Methods, Steaming and Glazing for Wired Sugar Flowers
- Ribbons and Stamens for Wired Sugar Flowers
- Taping up Sprays of Wired Sugar Flowers

### **Level 2 Units**

- Use of Flower Paste
- Equipment for making Wired Sugar Flowers
- Colouring Methods for Wired Sugar Flowers
- Stamens for use with Wired Sugar Flowers
- Taping Up Wired Sugar Flowers and Plants

## **Level 1, 2 and 3 Certificates in Cake Decoration**

These qualifications are designed for people currently working in or intend to work in the bakery and catering industries. Candidates entering the Level 2 and 3 courses will be expected to have completed the previous ABC Level Certificates in Cake Decoration or have reached an equivalent standard.

These qualifications are appropriate as a basis for self-employment or for catering and bakery students to enhance their vocational skills. The recommended guided learning hours for Level 1 and 2 are 100 and for Level 3 225.

### **Level 1 Units\***

- Health and Safety in Cake Decorating
- Preparation and Use of Royal Icing
- Preparation and Use of Sugar Paste/Marzipan

### **Level 2 Units\***

- Royal Icing – Development and Extension of Basic Techniques
- Sugar Paste – Development and Extension of Basic Techniques
- Modelling with Marzipan

### **Level 3 Units**

- Advanced Techniques of Royal Icing
- Advanced Techniques of Sugar Paste Work and Modelling

## **Level 1 Certificate in Hospitality and Catering Skills\***

This Level 1 VRQ may be offered as a freestanding qualification in its own right or offered to candidates on other full/part time or block-release courses who wish to acquire a more detailed knowledge and practice of Hospitality and Catering. The qualification provides some of the underpinning knowledge for candidates wishing to pursue an NVQ Level 1 or 2. The Certificate comprises four mandatory units and a minimum of four optional units, with a recommendation of a minimum 270 Guided Learning Hours – additional units above and beyond this minimum of eight units may be delivered at an additional 30 hours per unit.

### **Mandatory Units**

- Hygiene, Health and Safety
- Customer Care
- Introduction to Hospitality and Catering
- Catering and Menu Costing

### **Optional Units**

- Nutrition
- Introduction to Food Preparation and Cooking (Kitchen/Larder)
- Introduction to Food Preparation and Cooking (Pastry/Baking)
- Menu Planning
- Introduction to International Cookery
- Introduction to Vegetarian Cookery
- Introduction to Food and Drink Science
- Introduction to Reception
- Introduction to Housekeeping
- Introduction to Portering
- Promoting Catering Products and Services
- Introduction to Computers in Hospitality and Catering

## **Level 2 Certificate and Level 3 Diploma for Pastry Chefs and Pâtisseries**

These qualifications are designed to introduce candidates to the basic (Level 2) and advanced (Level 3) principles, skills and techniques required by Pastry Chefs and Pâtisseries. It is ideal for those who wish to enhance their skills and knowledge for professional development or to improve future employment prospects. The qualifications are suitable for those wishing to progress to more advanced study or seeking a specialist qualification in addition to their main programme of study. The recommended guided learning hours for the Level 2 qualification are 140. The Level 3 qualification is recognised by the Hospitality Training Foundation (HTF) as a technical certificate for the Hospitality Modern Apprenticeship. The recommended guided learning hours for this qualification are 175.

Candidates entering the Level 3 qualification should have passed ABC Level 2 Certificate for Pastry Cooks and Pâtisseries or have reached an equivalent standard, perhaps through relevant experience in the baking or catering industry.

### **Level 2 Units\***

- Basic Patisserie Knowledge
- Prepare, cook and present basic fermented products
- Prepare, cook and present basic pastry products
- Prepare, cook and present basic hot sweets
- Prepare, cook and present basic cold sweets
- Prepare, cook and present basic sponge, cake and confectionery items

### **Level 3 Units**

- Advanced Patisserie Knowledge
- Prepare, cook and present advanced dough and fermented products
- Prepare, cook and present advanced pastry products
- Prepare, cook and present advanced confectionery items
- Prepare, cook and present advanced hot desserts
- Prepare, cook and present advanced cold desserts
- Prepare, cook and present advanced decorative patisserie items
- Prepare, cook and present advanced petits fours and confiserie items

### **Level 2 Certificate in Pan-Asian Cookery\***

This qualification has been designed to stand on its own or as an addition to other catering courses. It is aimed at candidates who require a practically biased qualification as a first step into employment, or for those in employment who wish to increase or update their skills, or seek a specialist qualification within catering. The recommended guiding learning hours for this qualification are 90.

### **Units**

- Health, Safety and Hygiene
- Cultural, Religious and Social Aspects of Pan-Asian Cookery
- Methods, Equipment and Terminology Used in Pan-Asian Cookery
- Pan-Asian Ingredients in Menus and Dishes

## **Level 1 Award in Providing a Healthier School Meals Service**

The purpose of the qualification is to provide school caterers with the knowledge that will enable them to deliver a healthier school meals service. This qualification has been specifically designed for staff involved in the preparation and service of school meals. There are no formal entry requirements for this qualification although it is expected that the candidate is within existing employment as a school caterer

The Level 1 Award in Providing a Healthier School Meals Service is made up of 1 Unit consisting of 2 outcomes:

### **Unit Title**

Providing a Healthier School Meals Service

### **Outcome 1**

How to provide a range of healthier foods and meals in the school dining room and why this is important

### **Outcome 2**

Develop marketing ideas and material to promote healthier food choices to the target market through the school meals service

ABC Awards (ABC) is a major provider of Vocationally Related, and National Vocational Qualifications in the UK. We work with representatives from Sector Skills Councils, QCA and industry bodies to ensure that qualifications are developed to the standards required for the National Qualifications Framework.

ABC's portfolio contains over 250 accredited qualifications and there is the opportunity for all schools, colleges and training organisations to become approved as centres to offer any number of ABC's qualifications.

ABC has a broad choice of qualifications, from Entry Level to Level 6, all offering stepping stones to success. Each qualification is assessed in a rigorous but user-friendly manner and most are in manageable bites of learning. It is ABC's aim to open up opportunities for students and to widen participation in education.

If you would like further information on any ABC qualifications and services, visit our web site or contact the ABC Marketing team at:

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[www.abcawards.co.uk](http://www.abcawards.co.uk)

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