

Qualification Guide

**OCNLR Level 1 Qualifications in Skills for
Professions in Catering, Hospitality and Tourism**

OCN London Qualification Guide

OCNLR Level 1 Award in Skills for Professions in Catering, Hospitality and Tourism

Qualification No: 603/2802/2

OCNLR Level 1 Certificate in Skills for Professions in Catering, Hospitality and Tourism

Qualification No: 603/2803/4

OCN London aims to support learning and widening opportunities by recognising achievement through credit-based courses and qualifications, promoting high standards of excellence and inclusiveness. We are proud of our long-term role and unique history in providing innovative learning solutions for a wide range of learners and particularly those who have not previously benefitted from education.

At the heart of what OCN London offers is:

- a commitment to inclusive credit-based learning;
- the creative use of credit with responsive, demand-led qualification development;
- high quality service and support;
- respect for and encouragement of diversity – in learners and learning approaches, partners and settings;
- the development of people, capacity and resources that will ensure effective business partnerships.

To navigate within this Qualification Guide

To locate a section in this electronic guide, click on the heading in the table of contents, on page 4. To return to the contents page, click again on any major heading within the document. Users can of course also scroll through pages in the usual way.

Contents

	Page
General Information	5
Qualification Overview	6
Qualification details	6
Purpose of the qualifications	7
Who the qualifications are for	7
Entry guidance	7
Additional information	7
Progression and related qualifications	8
Structure of the qualifications	9
Rules of Combination	9
Qualification units	9
Assessment and Moderation	14
Assessment process	14
Devising assessments	14
Marking assessment activities	14
Standardisation	15
Learning with particular requirements	15
Requirements for tutor/assessors	15
Assessment Guidance and Ofqual Level Descriptors	17

General Information

This qualification guide contains details of everything you need to know about the **OCNLR Level 1 Qualifications in Skills for Professions in Catering, Hospitality and Tourism**. It makes reference to the curriculum areas covered and identifies the learners for whom the qualification has been developed. The guide also covers important aspects of assessment and moderation that are particular to the qualification. The guide should be used by all involved in the delivery and assessment of the qualification. The Account Manager for your Centre will provide support and advice on how to seek approval to offer the qualification.

If you are not yet an OCN London Approved Centre but wish to use these qualifications, then please contact us on enquiries@ocnlondon.org.uk for details of the Centre Approval application process.

Qualification Overview

The **OCNLR Level 1 Qualifications in Skills for Professions in Catering, Hospitality and Tourism** have been developed to provide a flexible approach to study using a range of vocational units combined with units in learning skills and 'green' units. The vocational units cover a broad range of skills and knowledge required for catering, hospitality and tourism entry level job roles and those considering self-employment and business start-ups. This gives learners the opportunity of studying a range of interrelated topics in one place. The qualifications are suitable for use in a range of learning situations and lend themselves to the development of individualised learning programmes.

The qualifications have been designed to provide the study skills and introductory vocational knowledge to learners who wish to progress within catering, hospitality and/or tourism, but who may not yet be at a Level 2 standard. This may be because they have previously not achieved at Level 2, or because they have been out of education for some time. They also include a number of 'green' unit options designed to enhance awareness of 'green' issues.

The **OCNLR Level 1 Award in Skills for Professions in Catering, Hospitality and Tourism** is a qualification for learners wishing to explore vocational study alongside learning skills. The size of the qualification makes it ideal for learners who are not yet ready to commit to a larger qualification.

The **OCNLR Level 1 Certificate in Skills for Professions in Catering, Hospitality and Tourism** has been designed to fit with the requirements of the Department for Education's 16-19 Study Programme initiative as the substantial core qualification element for learners who are not yet at a Level 2 standard. This means that the size of the qualification allows for the other required elements of mathematics, English, work experience and enrichment activities to be taken simultaneously. For further information about the 16-19 Study Programmes, please see the DfE publication by clicking [here](#).

The **OCNLR Level 1 Qualifications in Skills for Professions in Catering, Hospitality and Tourism** are regulated by Ofqual, the qualifications regulator for England, and are registered on the Regulated Qualifications Framework (RQF). It is not a licence to practise.

Qualification details

This Qualification is also available at level 2 [Award](#) and [Certificate](#).

Level 1 Award

- Qualification Number: 603/2802/2
- Qualification credit value: 9
- Operational start date: 1st January 2018
- Review date: 30th April 2029

- Total Qualification Time (TQT): 90 hours
- Guided Learning Hours (GLH): 73 hours
- Assessment requirements: internally assessed, internally and externally moderated.

Level 1 Certificate

- Qualification Number: 603/2803/4
- Qualification credit value: 32
- Operational start date: 1st January 2018
- Review date: 30th April 2029
- Total Qualification Time (TQT): 320 hours
- Guided Learning Hours (GLH): 244 hours
- Assessment requirements: internally assessed, internally and externally moderated

Purpose of the qualifications

The purpose of the **OCNLR Level 1 Qualifications in Skills for Professions in Catering, Hospitality and Tourism** have been designed to provide learners with the underpinning skills and knowledge required to progress to further study in catering, hospitality and/or tourism and ultimately to work in these or other related sectors.

Who the qualifications are for

The **OCNLR Level 1 Qualifications in Skills for Professions in Catering, Hospitality and Tourism** are suitable for learners of all ages who wish to progress in catering, hospitality and/or tourism. They offer an opportunity to develop essential study skills along with vocational units to create a firm foundation for successful progression to Level 2 qualifications. The Award is ideal for learners who are not yet ready to commit to a larger qualification.

Learners may be:

- 14-19 years old in full-time study;
- adults who wish to progress to higher level qualifications in catering, hospitality and/or tourism
- currently employed in a catering, hospitality and tourism role and wish to progress;
- currently not in employment and looking to improve their future career prospects.

Entry guidance

There are no specific entry requirements for these qualifications, however, Centres should assess the suitability of units for younger learners before delivery.

Additional information

Indicative content, tutor guidance, schemes of work and assessment tasks have been developed for a number of units within these qualifications. These are available on request. For further information please contact your Curriculum and Relationship Development Manager.

Progression and related qualifications

On completion of the qualifications, learners will have the required skills and knowledge in order to progress to **OCNLR Level 2 Qualifications in Skills for Professions in Catering, Hospitality and Tourism**, see separate qualification guides for Level 2 [Award](#) and [Certificate](#). These qualifications represent the first step in a clear progression route through to vocational learning or higher education. Alternatively, learners may progress to employment in entry level roles in catering, hospitality and tourism or may consider starting a business in this field.

Structure of the qualifications

Rules of combination for achievement

The **OCNLR Level 1 Award in Skills for Professions in Catering, Hospitality and Tourism qualification** comprises the choice of one study skills unit or a range of optional 'green' units, and a number of optional vocational units. Learners must achieve 9 credits in total:

- 3 credits from either the 'Introduction to Study Skills' unit OR 3 credits from the Group 3 'Green' units;
- 6 credits from the vocational units in Group 1;
- a maximum of 3 credits may be from Level 2 units.

The **OCNLR Level 1 Certificate in Skills for Professions in Catering, Hospitality and Tourism qualification** comprises mandatory and a number of optional units. Learners must achieve at least 32 credits in total.

- 5 credits must be taken from the mandatory units
- 12 credits from Vocational units in Group 1;
- 6 credits from learning units in Group 2;
- the remaining 9 credits may be taken from Group 1,2 or 3;
- a maximum of 8 credits may be from Level 2 units.

Qualification units

Ofqual Unit Reference Number	OCNLR Unit Code	Unit Title	Level	Credit Value	GLH
Mandatory					
H/508/0637	HC7/1/LQ/013	Introduction to Study Skills	1	3	27
K/508/0638	HC7/1/LQ/014	Time Management Skills	1	2	18
Optional Group 1					
Sub-group A: Catering					
M/616/8066	NA1/1/LQ/005	Awareness of Allergens and Intolerants in Food	1	1	10
F/616/8069	NA1/1/LQ/008	Baking Bread, Pastry, Cakes and Biscuits	1	3	30
K/505/4072	HJ1/1/LQ/005	Basic Food Preparation and Cooking	1	3	30
A/616/8071	NA1/1/LQ/009	Cooking with Meat	1	2	20
R/616/8075	NA1/1/LQ/010	Developing Barista Skills	1	3	30
T/616/7436	BA1/1/LQ/004	Generating and Presenting a Business Idea	1	3	25

Y/616/8076	NA1/1/LQ/011	Health and Safety for Catering, Hospitality and Tourism	1	3	30
M/615/5642	NA1/2/LQ/009	Healthier Food and Special Diets	2	1	7
A/502/5059	HF1/1/LQ/011	Introduction to Food Commodities	1	1	10
D/616/8077	NA1/1/LQ/012	Maintain, Handle and Clean Knives in Catering	1	2	20
K/616/8079	NA1/1/LQ/013	Maintaining Food Safety when Storing, Preparing and Cooking Food	1	3	30
R/508/1802	BA1/1/LQ/001	Marketing	1	3	27
D/616/8080	NA1/1/LQ/014	Menu Planning	1	2	20
F/616/8086	NA1/1/LQ/017	Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals	1	3	30
K/616/8082	NA1/1/LQ/015	Prepare and Cook Fish and Shellfish	1	3	30
L/615/5650	NA1/2/LQ/012	Prepare and Cook Food to Meet the Requirements of Allergy Sufferers	2	2	14
M/616/8083	NA1/1/LQ/016	Prepare and Present Food for Cold Presentation	1	3	30
H/615/5654	NA1/2/LQ/014	Principles of Completing Kitchen Documentation	2	1	7
L/616/8088	NA1/1/LQ/018	Produce Healthy Dishes	1	3	24
J/616/8090	NA1/1/LQ/019	Provide a Counter and Takeaway Service	1	3	30
H/616/8095	NA1/1/LQ/023	Sustainability in Professional Kitchens	1	2	20
D/505/1671	AE4/1/LQ/001	Understanding Business and Enterprise	1	3	28
F/616/7441	BA1/1/LQ/006	Understanding How to Promote a Product or Service	1	2	18
T/616/8098	NA1/1/LQ/025	Understanding the Catering and Hospitality Industry	1	2	20
F/616/7438	BA1/1/LQ/005	Understanding the Uses of Social Media for Business	1	2	18
T/502/5075	NF1/1/LQ/001	Using Kitchen Equipment	1	1	10
Sub-group B: Hospitality					
A/616/8068	NA1/1/LQ/007	Awareness of Housekeeping in Hospitality	1	2	20
T/616/8070	BA1/1/LQ/007	Contribute to Planning an Event	1	3	30

M/616/7435	BA1/1/LQ/003	Contribute to Running an Event	1	3	30
J/502/4898	NF4/1/LQ/001	Customer Service in the Hospitality Industry	1	3	20
K/615/5641	NA1/2/LQ/008	Handling Cash Payments	2	2	20
M/502/4894	NA1/1/LQ/001	Introduction to the Hospitality Industry	1	2	20
L/615/6071	NK1/2/LQ/006	Meet the Requirements of Customers with Specific Needs in the Hospitality and Tourism Industry	2	1	10
L/615/5647	NA1/1/LQ/002	Portering and Concierge Duties	1	2	20
L/616/8091	NA1/1/LQ/024	Safe, Hygienic and Secure Working Environments in Hospitality	1	2	16
R/616/8092	NA1/1/LQ/020	Serve and Assist Customers at a Buffet and Carvery	1	2	20
Y/616/8093	NA1/1/LQ/021	Service of Alcoholic and Non-Alcoholic Drinks	1	1	10
D/616/8094	NA1/1/LQ/022	Service of Food and Drinks at Table	1	3	30
A/615/5675	NA1/1/LQ/003	Sustainability in Hospitality	1	2	20
M/616/8097	ND3/1/LQ/001	Understand Reception, Billing and Cashier Procedures for Front Office Staff	1	3	30
Sub-group C: Tourism					
T/616/8067	NA1/1/LQ/006	Awareness of Hotel Reservation Systems	1	3	30
F/616/8072	FB1/1/LQ/015	Cultural Awareness	1	1	10
K/616/8096	NK1/1/LQ/001	UK Tourism Destinations	1	3	30
A/616/8099	NK1/1/LQ/002	Understanding the Travel and Tourism Industry	1	2	20
K/615/6076	NK1/2/LQ/011	Visitor Attractions	2	3	24
Sub-group D: General					
T/508/1842	AA3/1/LQ/006	Professional Behaviour in the Workplace	1	3	27
Optional Group 2					
M/508/0687	HB1/1/LQ/063	Action Planning for Own Development	1	2	16
A/508/5181	HD4/1/LQ/028	Action Planning to Improve Performance in Mathematics	1	1	9
K/616/6509	PA9/1/LQ/012	Awareness of Mental Health and Wellbeing	1	1	8

F/616/8251	CN0/1/LQ/007	Collaborative Working Using Digital Technology	1	3	27
K/508/1935	CR1/1/LQ/001	Creating and Publishing Web Pages	1	3	27
A/508/0689	HB1/1/LQ/064	Critical Thinking	1	3	24
K/503/0967	HB1/1/LQ/031	Developing Confidence and Self-Esteem	1	1	9
L/616/8253	CN0/1/LQ/009	Digital Content Creation – Audio and Video	1	4	36
R/616/8254	CN0/1/LQ/010	Digital Content Creation – Text and Image	1	3	27
M/508/0690	HC7/1/LQ/005	Essay Writing	1	3	21
A/505/9129	HC4/1/LQ/036	Following Instructions	1	1	9
H/616/8257	CN0/1/LQ/013	Improving Personal Productivity	1	3	27
A/615/6776	CN0/1/LQ/003	Internet Safety for IT users	1	3	20
K/616/8258	CN0/1/LQ/014	Introduction to Programming	1	3	27
T/508/0691	HC7/1/LQ/006	Note Taking	1	3	24
A/508/0692	HC7/1/LQ/007	Organisational Skills	1	3	27
R/508/1542	HC7/1/LQ/008	Planning and Carrying Out Research	1	2	10
M/508/0639	HC7/1/LQ/009	Presentation Skills	1	2	18
J/508/0694	HC7/1/LQ/010	Problem Solving Skills	1	3	24
L/508/0695	HD3/1/LQ/025	Punctuation and Grammar	1	2	16
R/508/0696	HD3/1/LQ/026	Reading	1	3	27
Y/508/0697	HB1/1/LQ/065	Resilience Skills	1	1	9
D/508/0698	HC7/1/LQ/011	Revision and Exam Skills	1	3	24
H/508/0699	HD2/1/LQ/001	Speaking and Listening Skills	1	3	27
L/508/0700	HD3/1/LQ/028	Spelling	1	3	24
T/508/0710	CP3/1/LQ/002	Spreadsheets	1	3	24
F/508/0709	HC7/1/LQ/012	Teamwork Skills	1	3	27
D/504/8866	HC1/1/LQ/020	Undertaking an Enterprise Project	1	3	27
F/508/0712	CP0/1/LQ/003	Word Processing	1	3	24
J/508/0713	HD3/1/LQ/027	Writing	1	3	27
Optional Group 3 – ‘Green’ Units					
R/618/3370	QA2/1/LQ/003	Environmental Issues	1	3	27

A/618/3377	QA1/1/LQ/003	Ethical and Political Issues Relating to Land-Based Activities	1	2	18
T/618/3376	QA1/1/LQ/002	Exploring Careers in the Green Industries	1	1	9
F/618/3378	QA1/1/LQ/004	Global Warming and Climate Change	1	2	18
R/618/3367	QA2/1/LQ/001	Introduction to Sustainability	1	1	9
T/650/1987	QA1/1/LQ/005	Investigate an Environmental Issue	1	3	27
J/505/2040	QA1/1/LQ/001	Project in Sustainability	1	3	30
F/650/2032	AA3/1/LQ/007	Supporting Sustainability in an Office Environment	1	2	18
T/650/2010	QA1/1/LQ/006	Sustainability Issues in Industry	1	2	18

For unit content please click the Ofqual Unit Reference Number

Barred combinations

The following units cannot be taken together

Unit Title	Ofqual Unit Reference Number		Unit Title	Ofqual Unit Reference Number
Digital Content Creation – Text and Image	R/616/8254	May not be taken with	Word Processing	F/508/0712

Assessment and Moderation

Assessment process

The assessment process for these qualifications are as follows:

- The learners are assessed through activities that are internally set by tutor assessors;
- The activities must be designed to enable learners to meet the assessment criteria of the unit;
- Learners' portfolios of assessed evidence must be internally moderated at the Centre;
- The portfolios of assessed evidence will be externally moderated by an OCN London External Moderator.

There is no additional external assessment for these qualifications.

Devising assessments

Each unit has a supplementary page with information on the types of assessment activities that can (indicated as 'Optional' or 'O') and/or must (indicated as 'Prescribed' or 'P') be used to assess learners against the unit. Tutor assessors must always refer to this page before devising assessment tasks.

OCN London assessment guidance relevant to the units in these qualifications are in the '[OCNLR Assessment Guidance and Ofqual Level Descriptors](#)' section of this qualification guide. The guidance includes a general description of the activity and the type of evidence that is appropriate. The activity or activities set must enable the learners to meet the standards detailed in the assessment criteria. Please contact OCN London for further guidance on devising appropriate assessments.

Centre devised assessments should be scrutinised by the Internal Moderator before use to ensure that they are fit for purpose. Centre devised assessments will be scrutinised by the External Moderator to ensure reliability and validity of assessment.

Marking assessment activities

Each activity must be marked against the identified assessment criteria in the unit and judged to be either achieved or not achieved.

Assessors need to ensure that the work in a learner's portfolio is:

- Authentic – it is the result of the learner's own performance or activity;
- Sufficient – enabling the assessor to make a consistent and reliable judgement;
- Adequate – appropriate to the level.

Where a series of activities are set, learners must demonstrate the achievement of the required standard identified in the assessment criteria in all activities. All of the assessment criteria in a unit must be met before the unit is deemed achieved.

The unit achievement is not graded. Units are either achieved or not achieved.

Standardisation

Standardisation is a process that promotes consistency in the understanding and application of standards in relation to assessment. It:

- compares assessment judgements from different tutor/assessors;
- promotes consistent judgements by different tutor/assessors;
- identifies good practice in assessment;
- promotes the sharing of good practice in assessment between centre staff.

Standardisation events should be held periodically within centres to ensure consistent and effective assessment practice. Standardisation events may also be held by OCN London and it is a requirement that each Centre offering units from these qualifications must contribute assessment materials and learners' evidence for standardisation, if requested.

OCN London will notify Centres of the required sample for standardisation purposes and assessment materials, learners' evidence and tutor feedback may be collected by External Moderators.

Learners with particular requirements

If learners have particular requirements the Centre should refer to the 'Access to Fair Assessment Policy and Procedure' which can be found on our website at: [Access to Fair Assessment Policy and Procedure](#) and gives clear guidance on the reasonable adjustments and arrangements that can be made to take account of disability or learning difficulty, without compromising the achievement of the assessment criteria.

Requirements for tutor/assessors

To be sufficiently competent

In addition to being qualified to make assessment decisions, each assessor must be capable of carrying out the full requirements within the competency of the units they are assessing. This competence should be maintained annually through clearly demonstrable continuing learning and professional development.

Expert witnesses can be used where they have suitable expertise for specialist areas. The use of expert witnesses should be determined and agreed by the assessor.

To be sufficiently knowledgeable

Each assessor should possess relevant knowledge and understanding of the subject and so be able to make robust and reliable assessment decisions in relation to the subject.

Assessment Guidance and Ofqual Level Descriptors

For OCN London's Assessment Guidance and Ofqual's Level Descriptor relevant to these qualifications, please click on the link below.


[Level 1 Assessment Guidance and Ofqual's Level Descriptors](#)



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