

## 1. Title of the certificate <sup>(en)</sup>



**City & Guilds IVQ Certificate in Food and Beverage Service (Chinese)  
(8706-11)**

<sup>(1)</sup> In the original language

## 2. Translated title of the certificate <sup>(1)</sup>

<sup>(1)</sup> If applicable. This translation has no legal status.

## 3. Profile of skills and competences

A typical holder of the certificate is able to:

- Adopt and maintain safe working conditions and procedures
- Adopt appropriate procedures to ensure hygiene at work
- Adopt appropriate procedures to ensure security at work
- Present self positively at all times when dealing with customers and colleagues
- Communicate effectively and professionally with customers and colleagues
- Handle customer requirements promptly and politely
- Demonstrate basic knowledge of different types of menus in use, appropriate sequence of courses and special diet and cultural needs
- Demonstrate knowledge of different preparation times required for different dishes, availability of fresh foods, taking into account seasonal factors
- Explain simple cookery terms
- Carry out general billing procedures
- Carry out pre-service procedures
- Provide table service
- Provide beverage service.

## 4. Range of occupations accessible to the holder of the certificate <sup>(1)</sup>

- Trainee Waiter.

*Note: the above is an example only, other occupations may also be accessible to holders of the certificate.*

<sup>(1)</sup> If applicable

### <sup>(1)</sup> Explanatory note

This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers. More information available at: <http://europass.cedefop.eu.int>.

## 5. Official basis of the certificate

|   |   |
|---|---|
| <p><b>Name and status of the body awarding the certificate</b></p> <p>City &amp; Guilds<br/>1 Giltspur Street<br/>London EC1A 9DD<br/>United Kingdom<br/>T +44 (0)20 7294 2800<br/>F +44 (0)20 7294 2400<br/><a href="http://www.cityandguilds.com">www.cityandguilds.com</a></p> <p>City &amp; Guilds was established in 1878 as a registered charity (no. 312832) and received Royal Charter (RC117) in 1900.</p> <p>City &amp; Guilds is accredited as an awarding body by the Office of the Qualifications and Examinations Regulator (Ofqual) and the Scottish Qualifications Authority (SQA) to offer qualifications.</p> | <p><b>Name and status of the national/regional authority providing accreditation/recognition of the certificate</b></p> <p>International Vocational Qualifications (IVQs) are a unique set of qualifications designed by City &amp; Guilds specifically for international use.</p> <p>They are subject to global quality assurance rules and regulations set by City &amp; Guilds. These policies are based on the quality assurance practices which have been approved by Ofqual.</p> <p>The English language version of the IVQ Certificate in Food and Beverage Service is accredited on the National Qualifications Framework of England, Wales and Northern Ireland (NQF).</p> |
| <p><b>Level of the certificate (national or international)</b></p> <p>Level 1* – National Qualifications Framework of England, Wales and Northern Ireland (NQF)</p> <p><i>* the English language version of the qualification is accredited at this level</i></p>   | <p><b>Grading scale/Pass requirements</b></p> <p>Written assessments are graded 'Pass', 'Credit', 'Distinction' or 'Fail'.</p> <p>Practical assessments are graded 'Pass' or 'Fail'.</p> <p>The overall qualification is not graded. A certificate will only be awarded on successful completion of the required number of units.</p>   |
| <p><b>Access to next level of education/training</b></p> <p>We consider the following options to be relevant progression routes from this qualification:</p> <ul style="list-style-type: none"> <li>• IVQ Diploma in Food and Beverage Service (Chinese) (8706-12)</li> <li>• IVQ Diploma in Food Preparation and Cooking (Chinese) (8705-12)</li> <li>• Employment.</li> </ul>   | <p><b>International agreements</b></p>  |
| <p><b>Legal basis</b></p> <p>Not applicable.</p>  |   |

## 6. Officially recognised ways of acquiring the certificate

|   |
|---|
| <p>This qualification can only be offered by an institution/provider ('centre') that has been approved by City &amp; Guilds and therefore meets its quality requirements for staff and centre resources and is subject to regular checks.</p> <p>The following assessment methods are used:</p> <ul style="list-style-type: none"> <li>• Ongoing assessments carried out by the centre</li> <li>• Final assessments:             <ul style="list-style-type: none"> <li>- written test set and marked by City &amp; Guilds</li> <li>- practical assessments set by City &amp; Guilds and marked by the centre.</li> </ul> </li> </ul> <p>All assessments are quality assured by City &amp; Guilds verifiers.</p> <p>The vocational education and training is a combination of classroom based and/or work based and/or realistic working environment based activities.</p> <p>The recommended Guided Learning Hours (GLHs) for this qualification are 480 hours.</p> <p><b>Entry requirements</b></p> <p>City &amp; Guilds exercises a policy of open access and does not set formal entry requirements for its qualifications. Centres are however required to ensure that learners are registered for a programme of study and examination at the appropriate level.</p> <p><b>More information (including a description of the national qualifications system) available at:</b> <a href="http://www.naric.org.uk">www.naric.org.uk</a>.</p> <p><b>National reference point:</b> <a href="http://www.uknlp.org.uk">www.uknlp.org.uk</a>.</p> |
|---|