

HOSPITALITY AND CATERING TECHNICAL QUALIFICATIONS

VTCT Technical Certificates and Technical Level Qualifications

Practical qualifications

These have been designed for 16 to 19 year-olds, who are interested in improving their industry knowledge to further their long-term career.



Entry requirements

You will do much better in your external exams if you have GCSE English and Maths. Previous experience in the industry is also not essential, but will help you to gain a wider understanding.



Diverse in scope

VTCT Technical qualifications are meaningful due to the way they align to the needs of a wide number of sectors and will suit a wide range of learners.



Industry endorsed

Our qualification development processes are rigorous and include up-to-date, industry relevant and technical content. We have engaged with a number of employers, across the industry; this means you will be working on a qualification which the industry considers suitable and appropriate.



Why choose one of these qualifications?

You will not only develop your technical, cooking and presentation skills, but you will also **enhance your customer service skills, problem-solving abilities and knowledge of budgets**. All of these are universal so you can take these skills with you if you decide to transfer to another sector within the hospitality industry. If you do change sectors, your core skills and knowledge will enable you to progress quicker in those new roles.

The best thing is your knowledge will help you be **adaptable in any future career** as well as enhance your life skills.



Assessment methods

You will be assessed by a variety of methods, but mostly through observation in the learning environment. If you happen to write reports or statements to support your work, these can be used as part of your evidence portfolio.



Your portfolio is your opportunity to show your employer and assessor how you have achieved the standards required. It is also a record for you for the future. You will also be required to sit two external computer-based exams.

Progression

Opportunities range from a commis chef to production chef or hospitality team member. With the right qualifications, you can progress further into senior roles such as chef de partie, restaurant supervisor and senior production chef. Our Level 3 qualifications are recognised for further study, so if you wish to go to university or a technical training institution, our qualifications may help you gain entry at the right level.