

Component Credit Value:	<b>2</b>
Component Level:	<b>One</b>
Component Guided Learning Hours:	<b>18</b>
Ofqual Component Reference No:	<b>T/616/0647</b>
Component Review Date:	<b>31/07/2022</b>
Component Sector:	<b>14.2 Preparation for Work</b>

### **Component Summary**

In this component, learners will be introduced to the catering and hospitality sector. They will learn about the roles and activities within typical job roles in the sector.

### **Standards**

This component has **2** standards

<b>1</b>	Know about the purpose of catering and hospitality industries
<b>2</b>	Know about job roles in catering and hospitality industries

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It is expected that before the component is delivered, the Tutor/Assessor will have read the Qualification Handbook to ensure all conditions regarding Rules of Combination, delivery, assessment and internal quality assurance are fulfilled.

## Summary of Assessment

This component may be assessed through:

**1) an internally set, internally marked and externally verified portfolio of evidence.** The information on the following pages details what the learner must successfully complete to achieve the component. Knowledge that must be demonstrated by the learner is highlighted in purple and any associated assessment requirements have been provided. Assessment verbs are displayed in *italics* and expectations for these at each level, along with information on different assessment methods, are available in 'A Guide to Assessing AIM Awards Qualifications' on the AIM Awards website ([www.aimawards.org.uk](http://www.aimawards.org.uk)).

This document has been designed to be used as a Record of Learner Achievement Form; Assessors must make it clear to Internal and External Verifiers where achievement of each standard has been evidenced. Once the work has been marked and signed off as meeting the standards by the Assessor, final feedback should be provided to the learner.

Or

**2) an externally set, externally marked online Multiple Choice Question (MCQ) exam.** The online multiple choice exam must be invigilated by an AIM approved invigilator. Further information on our requirements is detailed in the qualification handbook.

**Where a component may be assessed through either portfolio of evidence, or an externally set, externally marked MCQ exam, the centre must choose one of these assessment methods for the assessment of the component.**

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**1** The learner will know about the purpose of catering and hospitality industries

The learner must know:		Assessment Requirements		Evidence Location
<b>1.a</b>	Different catering and hospitality settings	Learners should <i>identify</i> a minimum of three different catering and hospitality settings.	The following assessment methods can be used in the assessment of this standard: <ul style="list-style-type: none"> <li>• Written tasks/questions and answers</li> <li>• Oral questions and answers</li> <li>• Group discussion</li> <li>• Learner log/reflective journal</li> <li>• Observation of practical ability</li> </ul>	
<b>1.b</b>	The purpose of different catering and hospitality settings	Learners should <i>outline</i> the purpose of a minimum of three different catering and hospitality settings.	<ul style="list-style-type: none"> <li>• Expert witness evidence</li> <li>• Professional discussion</li> <li>• Report</li> </ul> This list is not exhaustive and other appropriate assessment methods may be used.	

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**2** The learner will know about job roles in catering and hospitality industries

The learner must know:		Assessment Requirements		Evidence Location
<b>2.a</b>	Job roles within different catering and hospitality settings	Learners should <i>identify</i> different job roles in a minimum of three catering and hospitality settings.	The following assessment methods can be used in the assessment of this standard: <ul style="list-style-type: none"> <li>• Written tasks/questions and answers</li> <li>• Oral questions and answers</li> <li>• Group discussion</li> <li>• Learner log/reflective journal</li> <li>• Observation of practical ability</li> <li>• Expert witness evidence</li> <li>• Professional discussion</li> <li>• Report</li> </ul> This list is not exhaustive and other appropriate assessment methods may be used.	
<b>2.b</b>	The responsibilities of job roles in different catering and hospitality settings	Learners should <i>outline</i> the responsibilities of different job roles in a minimum of three catering and hospitality settings.		
<b>2.c</b>	Typical working patterns of job roles in different catering and hospitality settings	Learners should <i>identify</i> typical working patterns of job roles in a minimum of three different catering and hospitality settings.		

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**Final Tutor Feedback (Strengths and Areas for Improvement):**

**Learner Submission Disclaimer**

I declare that this is an original piece of work and that all of the work is my own unless referenced.

**Assessor Disclaimer**

I confirm that this learner's work fully meets all the assessment requirements listed above at the correct level and that any specified evidence requirements have been addressed.

**Assessor:** \_\_\_\_\_ **Learner:** \_\_\_\_\_ **Date:** \_\_\_\_\_

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#### Document Version History

<i>Version Number</i>	<i>Date</i>	<i>Description</i>
2	June 2021	MCQ assessment option available for this component (details on page 2)

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