

# catering

THE  
INDUSTRY'S  
CHOICE

The recipe for success -  
Catering Qualifications  
from BIIAB

Level 1 Award in Essentials of Catering  
Level 2 Award in Cooking Theory and Practice  
Level 3 Award in Kitchen Management

Providing the essential skills required  
to achieve success and profitability in  
licensed hospitality catering operations.





**Running** a successful and profitable catering operation is not an easy task. There are so many things that need to be considered and even if you have years of experience in licensed hospitality, catering presents a whole range of new challenges.

Of these challenges, one of the biggest is finding staff with the right skills to work in your kitchen, but BIIAB have the solution for you.

Whether you are a manager or licence holder looking to up-skill either yourself or members of your team, or if you are new to the hospitality industry and are looking for a rewarding career, these catering qualifications from BIIAB are the answer.

Designed especially for the licensed hospitality industry, each of the qualifications can be achieved with the minimum of time spent in the classroom and cover everything from health and safety to knife skills, temperature control to kitchen design.

Each of the qualifications is regulated by Ofqual and is accredited on the Qualifications and Credit Framework.

If you want to succeed in catering within the licensed hospitality industry, can you afford not to take a closer look?

For more information or to find a training or assessment centre near you, please visit [www.biiab.org](http://www.biiab.org) or call 01276 684449



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	What is covered?	Progression	Credit value	Qualification accreditation number
<b>Level 1 Award in Essentials of Catering</b>	The basics of working in a kitchen, from personal hygiene, handling knives, preparing and storing food and safe disposal of waste	BIIAB Level 2 Award in Cooking Theory and Practice; BIIAB Food Safety in catering; other food safety and hygiene awards	3	501/0434/2
<b>Level 2 Award in Cooking Theory and Practice</b>	Using basic cooking techniques to prepare a range of dishes; plan menus; and source foods	BIIAB Level 3 Award in Kitchen Management; Diploma in Professional Cookery	6	500/7536/6
<b>Level 3 Award in Kitchen Management</b>	Managing the kitchen function, including: people; resources; administration; the environment; and the market	BIIAB Level 3 Award in Licensed Hospitality; BIIAB Level 3 Certificate in Licensed Hospitality; Diploma in Professional Cookery	3	500/9875/5



[www.biiab.org](http://www.biiab.org)