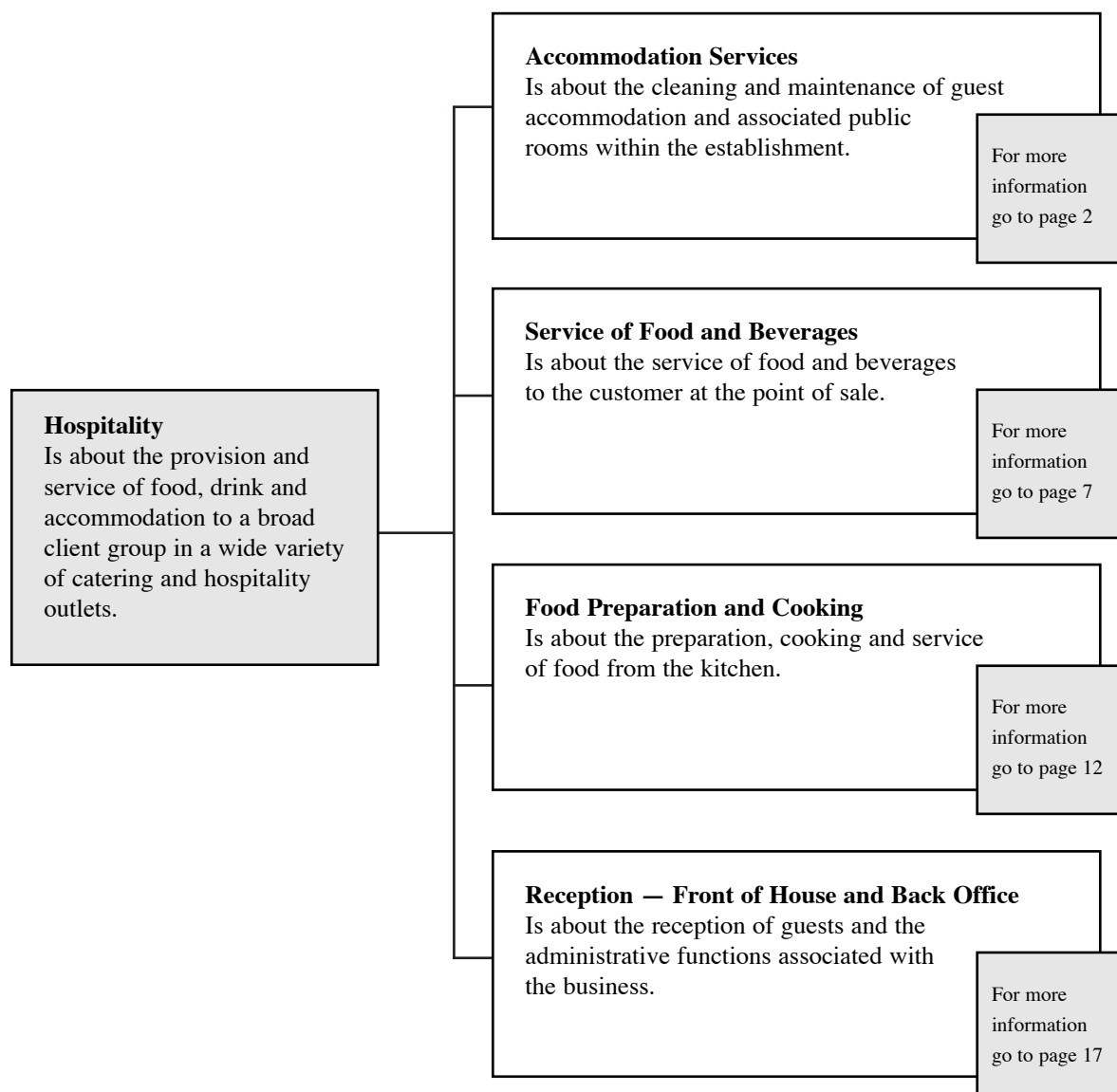


Hospitality

1. career options

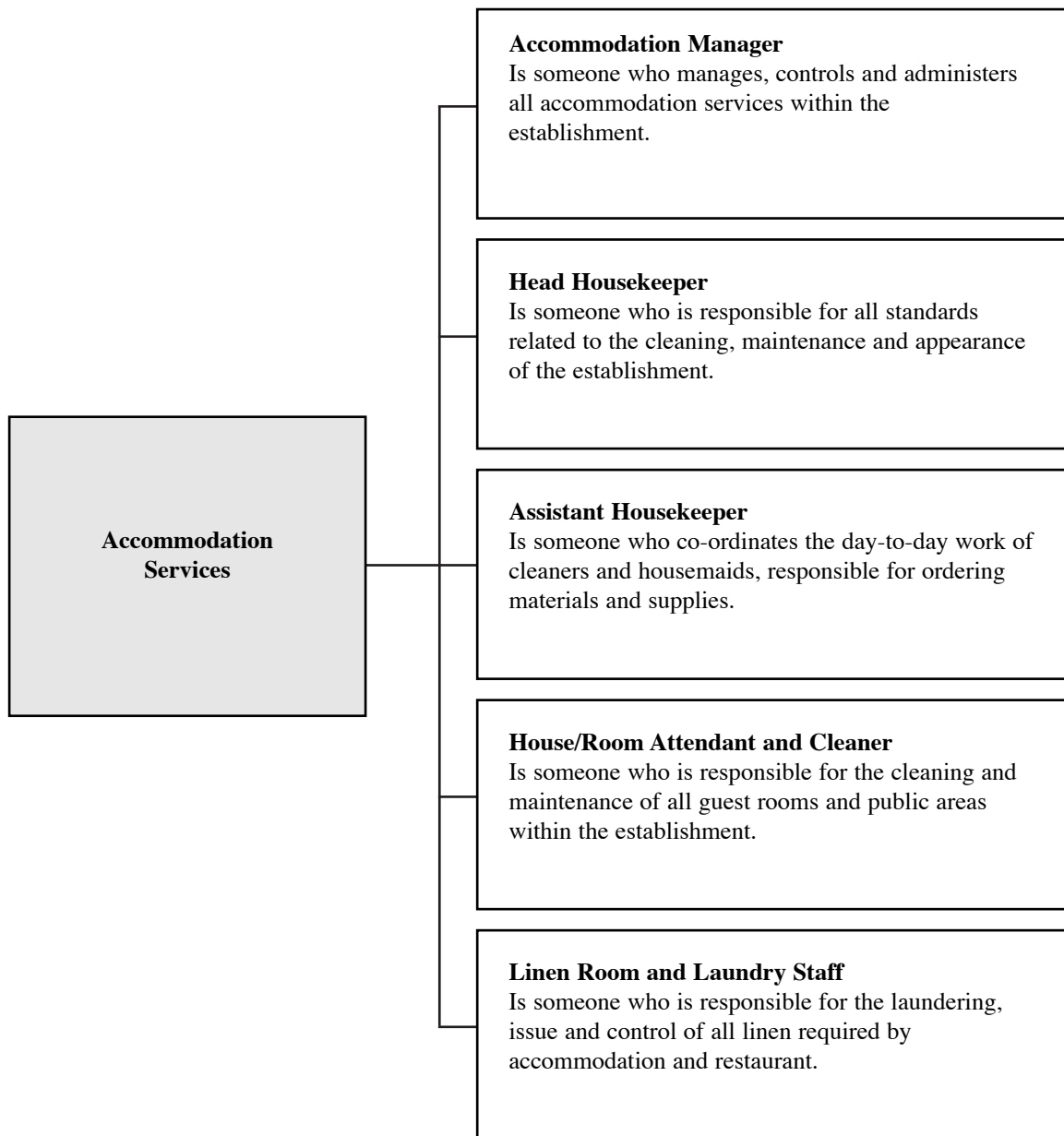


Other career areas related to Hospitality, include:

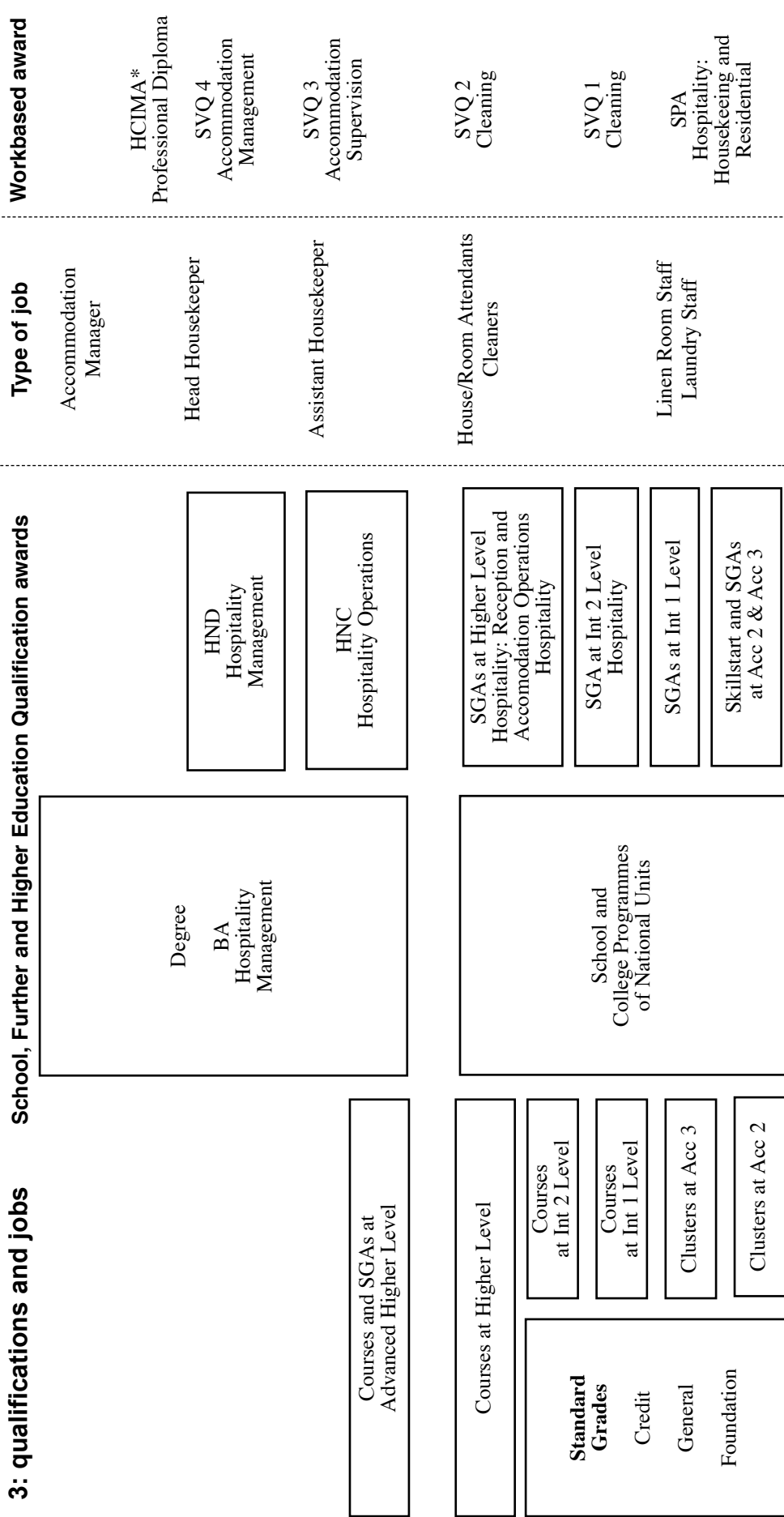
21. Travel and Tourism

Accommodation Services

2. jobs and careers



Accommodation Services



This diagram outlines the main qualifications in the Accommodation Services area. A full list of all SQA qualifications is on the following pages. People can progress vertically from one qualification to another, eg from a Course at Int 1 to a Course at Int 2. In addition people can progress diagonally from one level of Standard Grade to a higher level of Course or Scottish Group Award (SGA), eg from Standard Grade at General level to Courses or SGAs at Int 2 level.

*This Diploma can be obtained through study at college as well as through work.

In this diagram, SVQs and PDAs in the Vocational sector are placed according to current practice and usage in illustrating the relationships and pathways between qualifications, jobs and careers.

Accommodation Services

4. qualifications

HND

Hospitality Management

HNC

Hospitality Operations

PDA

Certificate

Small Business Development — Bed and Breakfast Operations

SGA

Higher

Hospitality

Hospitality: Reception and Accommodation Services

Int 2

Hospitality

GSVQ III

Hospitality

Hospitality: Rooms Division Operations

GSVQ II

Hospitality

National Course

Adv Higher

Home Economics (all contexts)

Higher

Hospitality: Reception and Accommodation Operations

Int 2

Hospitality: Reception and Accommodation Operations

Hospitality: General Operations

Acc2

Home Economics: Home Economics Cluster

Standard Grade

Home Economics

NC Clusters

Home Economics levels 1, 2 and 3

SVQ 4

Accommodation Management

Catering and Hospitality Management: Housekeeping

Multi-skilled Hospitality Management

SVQ 3

Accommodation Supervision

Catering and Hospitality Supervisory Management: Housekeeping

Multi-skilled Hospitality Supervision

SVQ 2

Catering and Hospitality: Housekeeping
Cleaning: Building Interiors
Cleaning: Care of Carpets and Soft Furnishings
Cleaning: Windows, Glass and Facade Surfaces
Laundering

SVQ 1

Catering and Hospitality: Housekeeping
Cleaning: Building Interiors
Laundering: Finishing
Laundering: Washing

SPA

Hospitality: Housekeeping and Residential

Accommodation Services

5. notes on entry to jobs and careers

Entry routes

- ◆ **School leavers** — entry is possible straight from school or after FE/HE courses, but most enter after Further Education.
- ◆ **Direct entry into employment** — is possible, but opportunities are limited. Most employers look for a hospitality related qualification.
- ◆ **Adult entry** — the most popular route would be via Further Education with a recognised qualification such as a GSVQ or an Access Course.

SVQ access

SVQs are accessed through both college and the workplace but more candidates take college-based programmes.

HCIMA Professional Diploma

HCIMA — Hotel Catering International Management Association

The qualification can be gained by:

- ◆ Attendance at college full-time or part-time or by distance learning. The course covers all aspects of catering and hospitality management. The qualification is awarded when sufficient credits have been achieved after examinations. Entry to the course would require academic qualifications or appropriate industrial experience.
- ◆ Credit accumulation — this route often appeals to those who have completed other catering and hospitality qualifications which count towards full credit. Experience and position within the industry can also count towards credit accumulation. Candidates may be asked to complete a course of study for elements not covered by previous qualifications and/or experience.

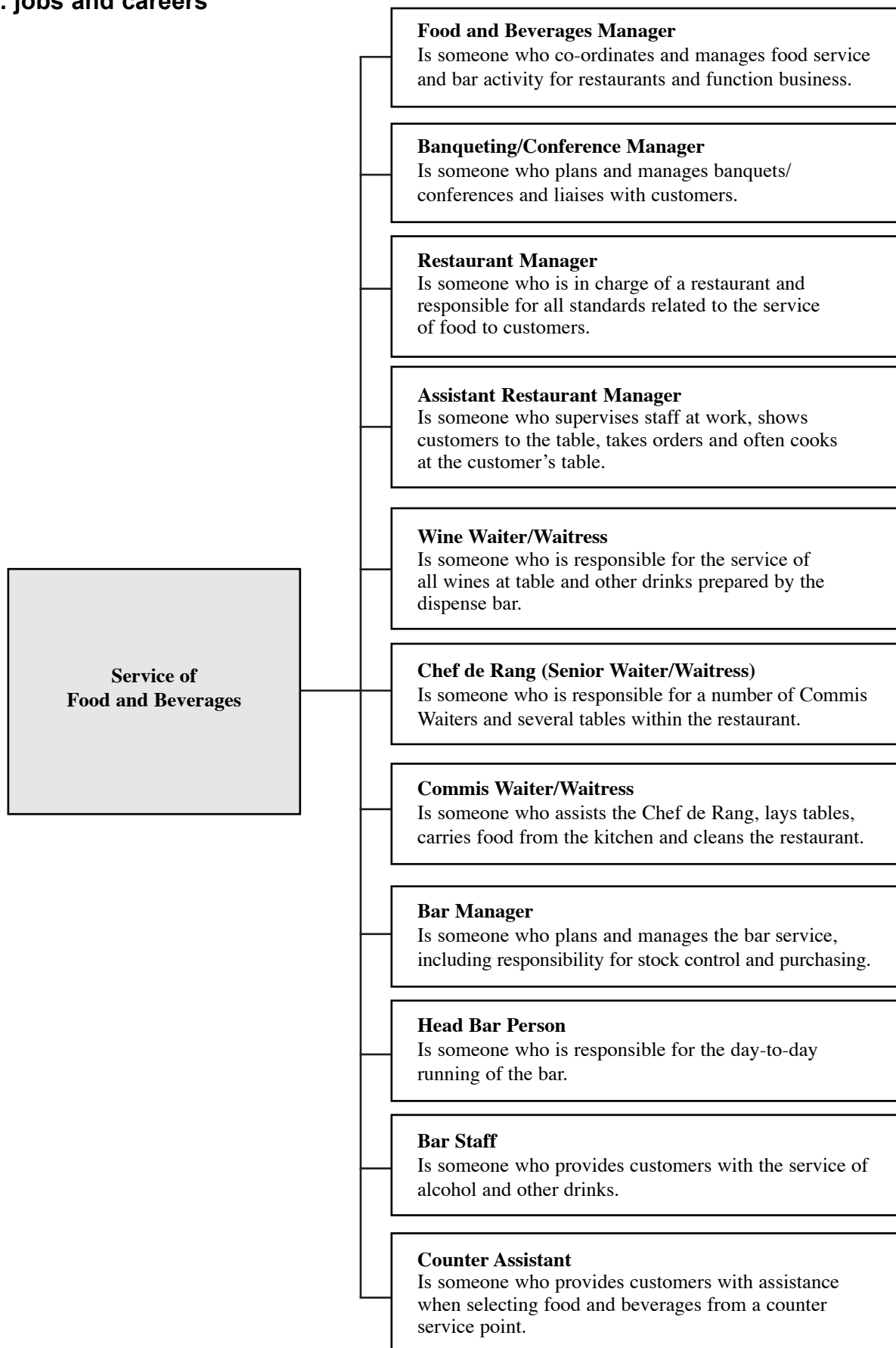
Entry requirements

- ◆ Some jobs require no formal qualifications.
- ◆ Entry to an SGA usually requires no formal qualifications although Standard Grades may be necessary for some courses.
- ◆ HNCs/HNDs usually require an appropriate SGA or two Highers, preferably including English or Communication and two Standard Grades.
- ◆ Degree courses usually require three or four Highers and Standard Grade English and Maths. Higher English is required for most courses and Higher Maths preferred. Other useful subjects include Accounting, Economics, Geography, History, a Modern Language; or appropriate HNC/HND.

Note — entry requirements vary between institutions. Check prospectuses before applying.

Service of Food and Beverages

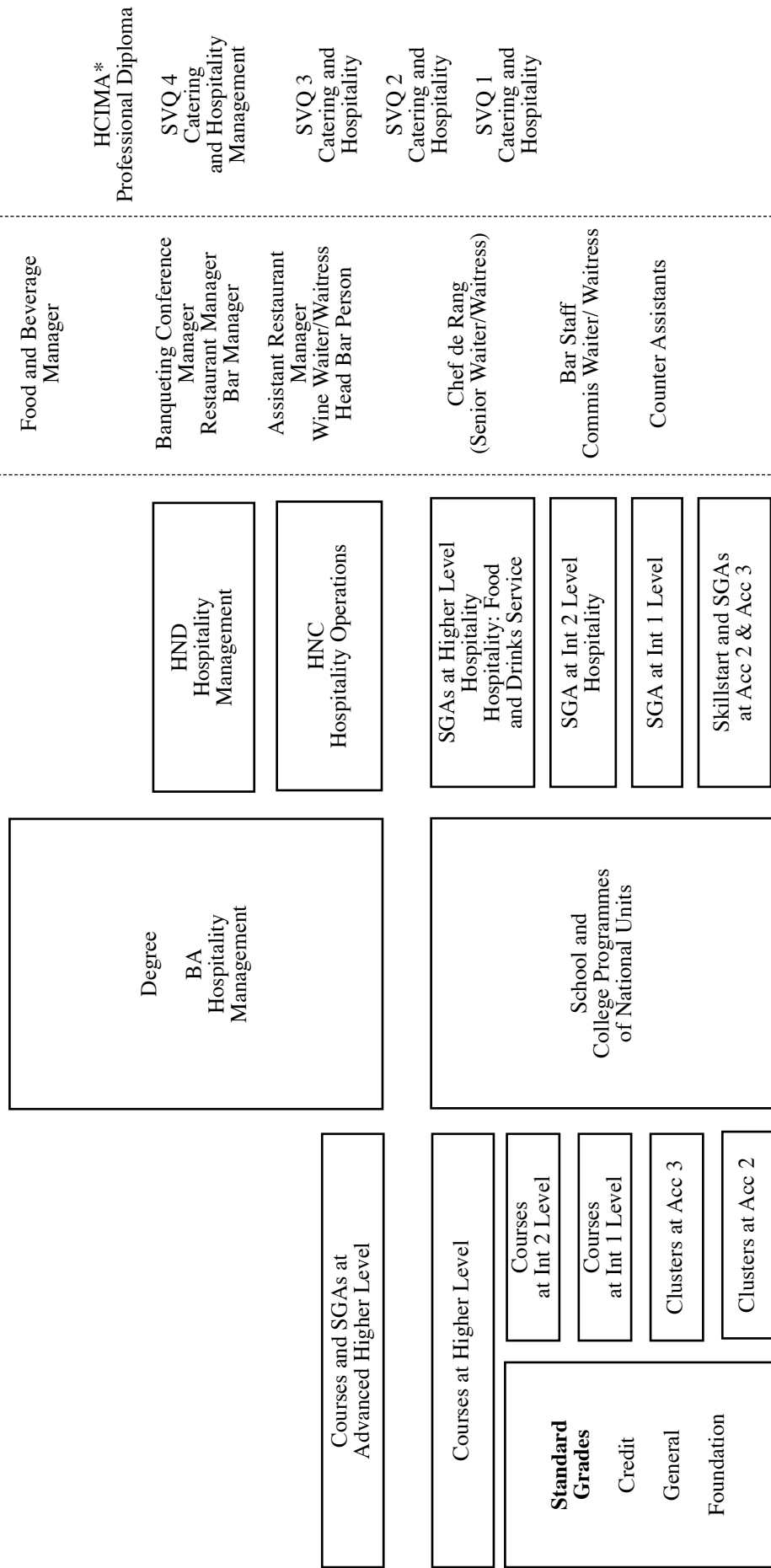
2. jobs and careers



Service of Food and Beverages

3: qualifications and jobs

School, Further and Higher Education Qualification awards



This diagram outlines the main qualifications in the Service of Food and Beverages area. A full list of all SQA qualifications is on the following pages. People can progress vertically from one qualification to another, eg from a Course at Int 1 to a Course at Int 2. In addition people can progress diagonally from one level of Standard Grade to a higher level of Course or Scottish Group Award (SGA), eg from Standard Grade at General level to Courses or SGAs at Int 2 level.

*This Diploma can be obtained through study at college as well as a work-based award.

In this diagram, SVQs and PDAs in the Vocational sector are placed according to current practice and usage in illustrating the relationships and pathways between qualifications, jobs and careers.

Service of Food and Beverages

4. qualifications

HND

Hospitality Management

HNC

Hospitality Operations

Licensed House Operations

PDA

Adv Certificate

Food Hygiene Auditing

SGA

Higher

Hospitality

Hospitality: Food and Drinks Service

Int 2

Hospitality

GSVQ III

Hospitality: Food and Drinks Service

Hospitality

GSVQ II

Hospitality

National Course

Adv Higher

Home Economics (all contexts)

Higher

Hospitality: Food and Drink Service

Int 2

Hospitality: General Operations

Acc2

Home Economics: Home Economics Cluster

Standard Grade

Home Economics

NC Cluster

Home Economics levels 1, 2 and 3

SVQ 4

Catering and Hospitality Management: Food and Drinks Service

Multi-skilled Hospitality Management

On Licensed Premises Management

SVQ 3

Catering and Hospitality: Food and Drinks Service
Catering and Hospitality: On Licensed Premises Supervisory Management
Customer Service
Drink Service Advanced Craft
Food Service Advanced Craft
Multi-Skilled Hospitality Supervision
On Licensed Premises Supervision
Restaurant Supervision

SVQ 2

Catering and Hospitality: Preparing and Serving Food — Quick Service
Catering and Hospitality: Serving Food and Drink — Bar
Catering and Hospitality: Serving Food and Drink — Table
Catering and Hospitality: Serving Food and Drink — Function
Customer Service

SVQ 1

Catering and Hospitality: Preparing and Serving Food
Catering and Hospitality: Serving Food and Drink — Bar
Catering and Hospitality: Serving Food and Drink — Counter/Take Away
Catering and Hospitality: Serving Food and Drink — Table
Catering and Hospitality: Serving Food and Drink — Vending

Service of Food and Beverages

5. notes on entry to jobs and careers

Entry routes

- ◆ **School leavers** — entry is possible straight from school or after FE/HE courses, but most enter after Further Education.
- ◆ **Direct entry into employment** — is possible, but opportunities are limited. Most employers look for a hospitality related qualification.
- ◆ **Adult entry** — the most popular route would be via Further Education with a recognised qualification such as a GSVQ or an Access Course.

SVQ access

SVQs are accessed through both college and the workplace but more candidates take college-based programmes.

HCIMA Professional Diploma

HCIMA — Hotel and Catering International Management Association

The qualification can be gained in the following ways:

- ◆ Attendance at college full time or part time or by distance learning. The course covers all aspects of catering and hospitality management. The qualification is awarded when sufficient credits have been achieved after successful completion of examinations. Entry to the course requires academic qualifications or appropriate industrial experience.
- ◆ Credit accumulation — this route often appeals to those who have successfully completed other catering and hospitality qualifications which count towards full credit. Experience and position within the industry can also count towards credit accumulation. Candidates may be asked to complete a course of study for elements not covered by previous qualifications and/or experience.

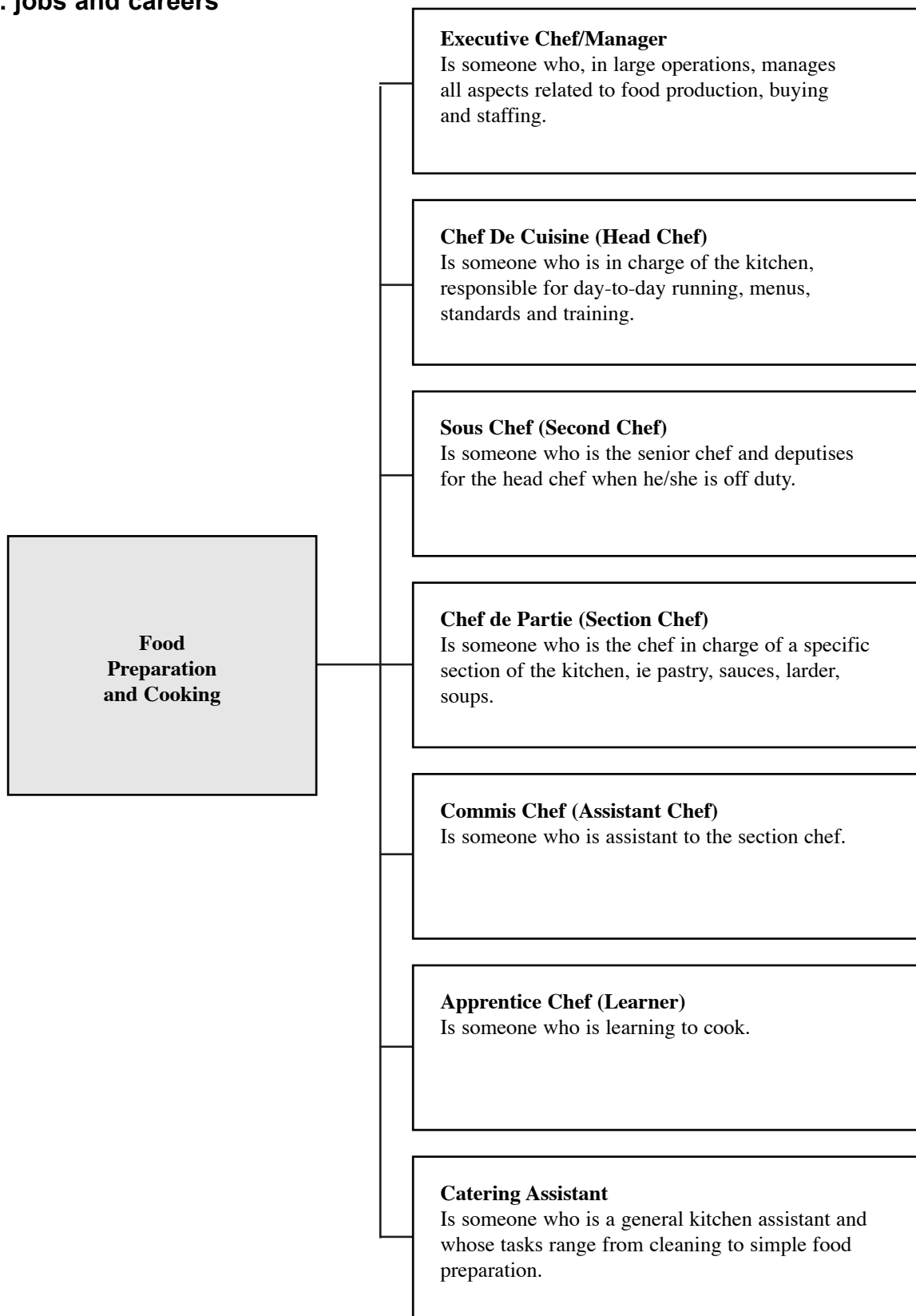
Entry requirements

- ◆ Some jobs require no formal qualifications.
- ◆ Entry to an SGA usually requires no formal qualifications although Standard Grades may be necessary for some courses.
- ◆ HNCs/HNDs usually require an appropriate NC/GSVQ or two Highers (English or Communication preferred) and two Standard Grades.
- ◆ Degree courses usually require three or four Highers and Standard Grade English and Maths. Higher English is required for some courses, and Higher Maths is preferred. Other useful subjects include Accounting, Economics, Geography, History, a Modern Language; or appropriate HNC/HND.

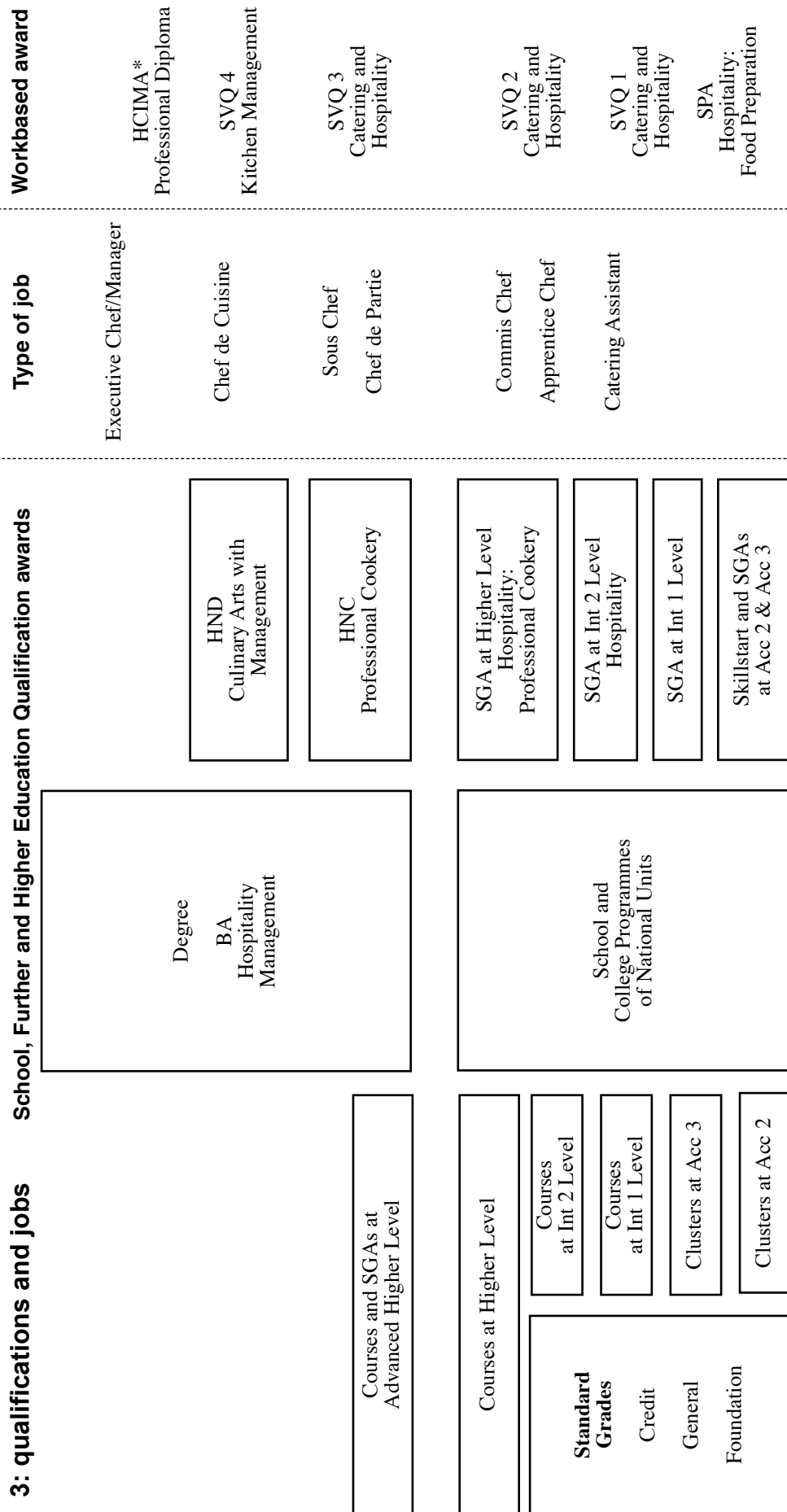
Note — entry requirements vary between institutions. Check prospectuses before applying.

Food Preparation and Cooking

2. jobs and careers



Food Preparation and Cooking



This diagram outlines the main qualifications in the Food Preparation and Cooking area. A full list of all SQA qualifications is on the following pages. People can progress vertically from one qualification to another, eg from a Course at Int 1 to a Course at Int 2. In addition people can progress diagonally from one level of Standard Grade to a higher level of Course or Scottish Group Award (SGA), eg from Standard Grade at General level to Courses or SGAs at Int 2 level.

*This Diploma can be obtained through study at college as well as in the workplace.

In this diagram, SVQs and PDAs in the Vocational sector are placed according to current practice and usage in illustrating the relationships and pathways between qualifications, jobs and careers.

Food Preparation and Cooking

4. qualifications

HND

Culinary Arts with Management

HNC

Professional Cookery
Professional Patisserie

SGA

Higher

Hospitality
Hospitality: Professional Cookery

Int 2

Hospitality

GSVQ III

Hospitality: Food Preparation and Cooking

GSVQ II

Hospitality

National Course

Adv Higher

Home Economics (all contexts)

Higher

Food Production Supervision
Hospitality: Professional Cookery
Professional Patisserie

Int 2

Hospitality: General Operations
Hospitality: Practical Cookery
Hospitality: Professional Cookery

Standard Grade

Home Economics

NC Cluster

Home Economics levels 1, 2 and 3

SVQ 4

Catering and Hospitality Management: Food Preparation and Cooking
Kitchen and Larder Specialist
Kitchen Management
Patisserie and Confectionery Specialist

SVQ 3

Catering and Hospitality Supervisory Management: Food Preparation and Cooking
Catering and Hospitality: Food Preparation and Cooking — Kitchen and Larder Work
Catering and Hospitality: Food Preparation and Cooking — Patisserie and Confectionery
Catering and Hospitality: Food Preparation and Cooking — Vegetarian
Kitchen Supervision

SVQ 2

Catering and Hospitality: Food Preparation and Cooking

Catering and Hospitality: Preparing and Serving Food — Quick Service

SVQ 1

Catering and Hospitality: Food Preparation and Cooking

Catering and Hospitality: Kitchen Portering

Catering and Hospitality: Preparing and Serving Food

SPA

Hospitality: Food Preparation

Food Preparation and Cooking

5. notes on entry to jobs and careers

Entry routes

- ◆ **School leavers** — can enter employment straight from school or after FE/HE, but most enter after Further Education.
- ◆ **Direct entry into employment** — is possible, but opportunities are limited. Most employers look for a hospitality related qualification.
- ◆ **Adult entry** — the most popular route would be via Further Education with a recognised award such as a GSVQ or an Access Course.

SVQ access

SVQs are accessed through both college and the workplace but more candidates take college-based programmes.

HCIMA Professional Diploma

HCIMA — Hotel Catering International Management Association

The qualification can be gained by:

- ◆ Attendance at college full-time or part-time or by distance learning. The course covers all aspects of catering and hospitality management. The qualification is awarded when sufficient credits have been achieved after examinations. Entry to the course would require academic qualifications or appropriate industrial experience.
- ◆ Credit accumulation — this route often appeals to those who have successfully completed other catering and hospitality qualifications which count towards full credit. Experience and position within the industry can also count towards credit accumulation. Candidates may be asked to complete a course of study for elements not covered by previous qualifications and/or experience.

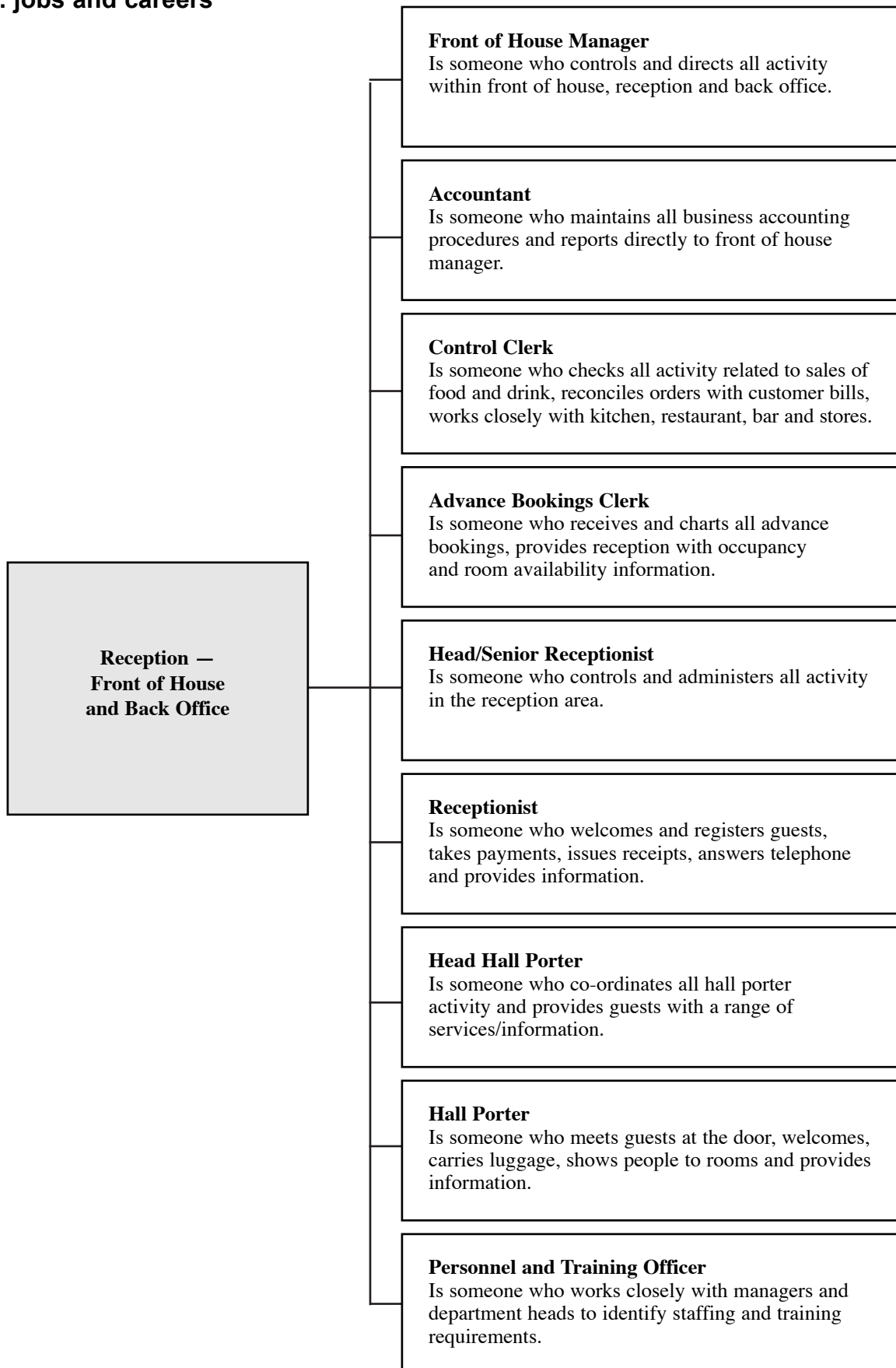
Entry requirements

- ◆ Some jobs require no formal qualifications.
- ◆ Entry to an SGA usually requires no formal qualifications although Standard Grades may be necessary for some courses.
- ◆ HNCs/HNDs require an appropriate SGA or two Highers (English or Communication preferred) and two Standard Grades.
- ◆ Degree courses usually require three or four Highers and Standard Grade English and Maths. Higher English is required for most courses, and Higher Maths is preferred. Other useful subjects include Accounting, Economics, Geography, History, a Modern Language; or appropriate HNC/HND.

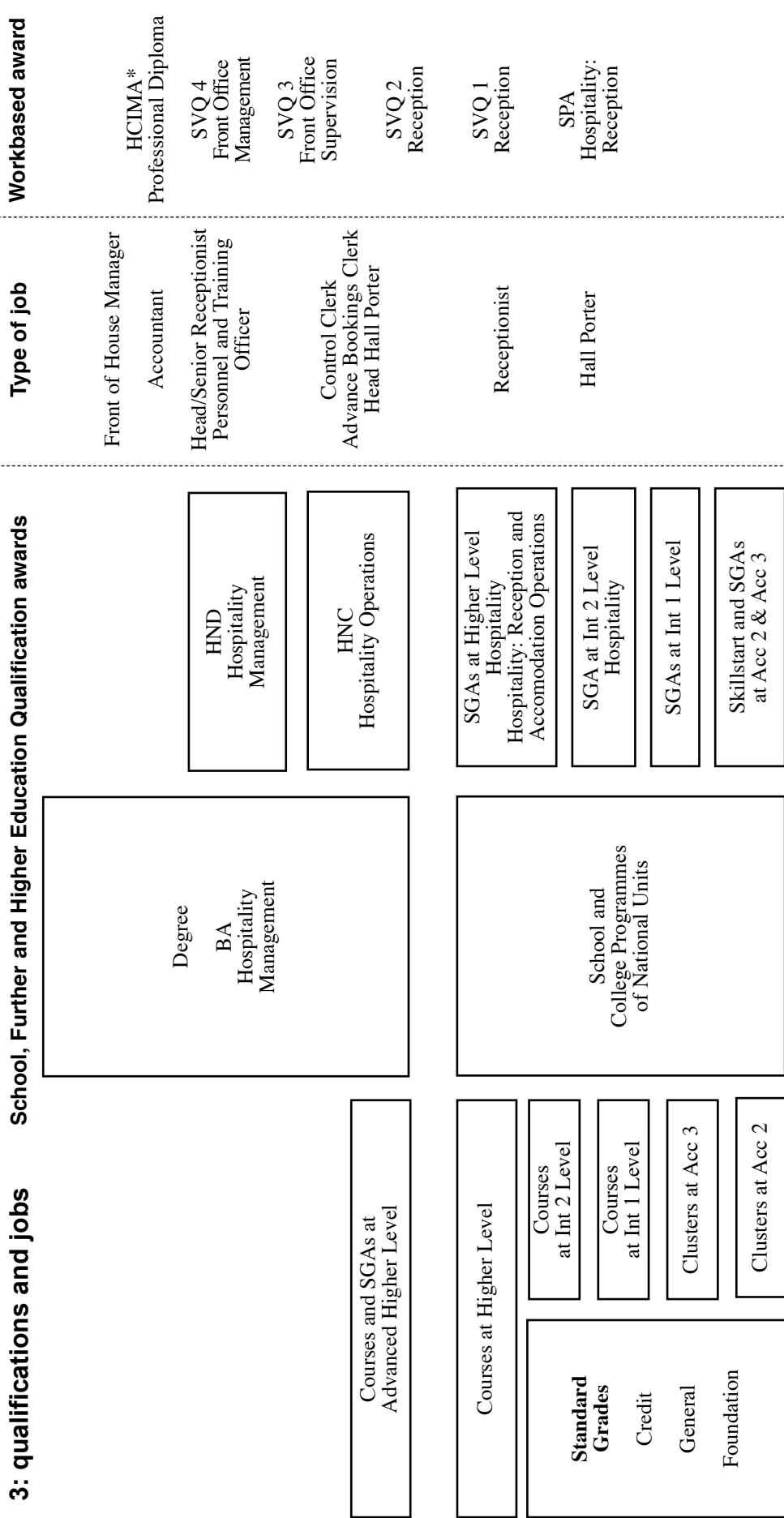
Note — entry requirements vary between institutions. Check prospectuses before applying.

Reception – Front of House and Back Office

2. jobs and careers



Reception – Front of House and Back Office



This diagram outlines the main qualifications in the Reception – Front of House and Back Office area. A full list of all SQA qualifications is on the following pages. People can progress vertically from one qualification to another, eg from a Course at Int 1 to a Course at Int 2. In addition people can progress diagonally from one level of Standard Grade to a higher level of Course or Scottish Group Award (SGA), eg from Standard Grade at General level to Courses or SGAs at Int 2 level.

*This Diploma can be obtained through study at college as well as work-based award.

In this diagram, SVQs and PDAs in the Vocational sector are placed according to current practice and usage in illustrating the relationships and pathways between qualifications, jobs and careers.

Reception — Front of House and Back Office

4. qualifications

HND

Consumer and Management Studies
Hospitality Management

HNC

Hospitality Front Office
Hospitality Operations

SGA

Higher

Hospitality
Hospitality: Reception and Accommodation Services

Int 2

Hospitality

GSVQ III

Hospitality: Rooms Division Operations
Hospitality

GSVQ II

Hospitality

National Course

Adv Higher

Home Economics (all contexts)

Higher

Hospitality: Reception and Accommodation Operations
Hospitality Event Supervision
Hospitality Facilities Supervision

Int 2

Hospitality: General Operations
Hospitality: Reception and Accommodation Operations

Standard Grade

Home Economics

SVQ 4

Catering and Hospitality Management: Reception
Front Office Management

SVQ 3

Catering and Hospitality Supervisory Management: Reception
Front Office Supervision

SVQ 2

Catering and Hospitality: Guest Service
Catering and Hospitality: Reception

SVQ 1

Catering and Hospitality: Guest Service
Catering and Hospitality: Portering
Catering and Hospitality: Reception

SPA

Hospitality: Reception

Reception — Front of House and Back Office

5. notes on entry to jobs and careers

Entry routes

- ◆ **School leavers** — entry is possible straight from school or after FE/HE, but most enter after Further Education.
- ◆ **Direct entry into employment** — is possible, but opportunities are limited. Most employers look for a hospitality related qualification.
- ◆ **Adult entry** — the most popular route would be via Further Education with a recognised award such as a GSVQ or an Access Course.

SVQ access

SVQs are accessed through both college and the workplace but more candidates take college-based programmes.

HCIMA Professional Diploma

HCIMA — Hotel Catering International Management Association

The qualification can be gained by:

- ◆ Attendance at college full-time or part-time or by distance learning. The course covers all aspects of catering and hospitality management. The qualification is awarded when sufficient credits have been achieved after examinations. Entry to the course would require academic qualifications or appropriate industrial experience.
- ◆ Credit accumulation — this route often appeals to those who have successfully completed other catering and hospitality qualifications which count towards full credit. Experience and position within the industry can also count towards credit accumulation. Candidates may be asked to complete a course of study for elements not covered by previous qualifications and/or experience.

Entry requirements

- ◆ Some jobs require no formal qualifications.
- ◆ Entry to an SGA usually requires no formal qualifications although Standard Grades may be necessary for some courses.
- ◆ HNCs/HNDs require an appropriate SGA or two Highers (English or Communication preferred) and two Standard Grades.
- ◆ Degree courses usually require three or four Highers and Standard Grade English and Maths. Higher English is required for some courses, and Higher Maths is preferred. Other useful subjects include Accounting, Economics, Geography, History, a Modern Language; or appropriate HNC/HND.

Note — entry requirements vary between institutions. Check prospectuses before applying.