



August 2021

Information on critical competences for holistic assessment

Group award title: NC in Hospitality Operations at SCQF level 6

Group award code: GP6R 46

Group award aims (specific)

- ◆ 6 Further develop employability knowledge and skills for working in the hospitality industry, eg customer care, legislative requirements, product knowledge.
- ◆ 7 Provide further opportunity to study units appropriate to specific sectors, eg food and beverage, front of house, accommodation.
- ◆ 8 Develop knowledge and practical skills of food and beverage operations.
- ◆ 9 Further develop knowledge and understanding of cost and control in hospitality.
- ◆ 10 Develop team leadership skills.

Key critical competences

- ◆ Knowledge of specialist subject. Group award aims 6, 7, 8, 9.
- ◆ Understand and comply with health, safety and hygiene requirements. Group award aims 6, 7, 8.
- ◆ Understanding of operational requirements. Group award aims 6, 7, 8, 9, 10.
- ◆ Development of technical skills. Group award aims 6, 7, 8, 9, 10.
- ◆ Development of leadership skills. Group award aims 6, 8, 10.

Units* taken from

Food Hygiene for the Hospitality Industry at SCQF level 6
Hospitality Industry at SCQF level 6
Customer Care Excellence in Hospitality at SCQF level 6
Costs and Control in Hospitality at SCQF level 6
Leading a Hospitality Team at SCQF level 6
Food and Beverage Operations at SCQF level 6
Work Placement SCQF level 6

**Mandatory units that provide evidence of key critical competences, evidence may also be generated from the optional units in the NC.*

Additional information

Please refer to the appendix to this document for guidance on generating evidence for the key critical competences, approaches to holistic assessment and integration opportunities.

If you have any questions, please contact qualification.development@sqa.org.uk.