
Qualification Specification

CTH Level 2 Award in Essential
Costings and Measurements in
Catering

October 2025

QAN: 610/6532/8



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1. Introduction

Overview

The purpose of this document is to provide information about the **CTH Level 2 Award in Essential Costings & Measurements in Catering** qualification to help organisations make informed decisions about adding this qualification to their curriculum or training offer.

In the UK and most countries, it is a requirement for food businesses to ensure their staff have a minimum understanding of costings and measurements.

The qualification is beneficial for staff in hotels, restaurants, fast food providers, catering companies and in the growing number of small home based businesses.

This document includes the learning outcomes and assessment criteria of this qualification.

Purpose of the Qualification

The purpose is to provide a qualification that:

- Develops learners' understanding of common calculations used in everyday life.
- Equips learners with the skills needed to manage numbers in professional kitchens.
- Develops the students' ability to take responsibilities and decisions related to calculations.
- Provides students with some understanding related to professional kitchen costs and measurements.

Access and Entry Requirements

There are no formal entry requirements for students undertaking the CTH Level 2 Award in Essential Costings & Measurements in Catering. However, centres must ensure that students have the potential and opportunity to gain the qualification successfully.

CTH approved centres will assess all applicants to ensure they are able to meet the demands of the course.

2. Centre Approval Requirements

Centre Approval

Prospective Centres should apply to become an approved CTH Centre in order to deliver this qualification. For advice on the CTH approval process or if you wish to discuss your curriculum requirements, please see the contact details in the 'About CTH' page.

The CTH Approval Panel will fast track the applications for this qualification against a set of criteria, including the availability of suitable teaching accommodation, resources and staffing and experience of delivering qualifications at a similar level. A Teams/Zoom remote conversation with CTH staff will form part of the approval process.

Teaching Facilities

Suitable teaching rooms and IT facilities for online assessment must be available to students. Accommodation and equipment used for the delivery of the qualification should include measuring equipment and scales.

Spending time in a professional kitchen environment would be beneficial to link the content of this unit with practical situations.

Centre Staffing

Staff delivering and assessing the CTH Level 2 Award in Essential Costings & Measurements in Catering should be completely familiar with current practice standards in the sector and have experience of working with food in a professional environment, including having been involved in calculations such as recipe costings. Ideally, the teaching staff should have had experience as a Chef at high standard establishments or hold a recognised Level 3 cookery qualification.

A teaching qualification, experience of teaching and a professional qualification in the subject taught is also desirable. CTH will review the CV's of all teaching staff when a potential Centre seeks approval to deliver the qualification. Centres are responsible to submit the CV of all new teaching staff to CTH. Teaching on a CTH programme without having submitted a CV may invalidate the teaching hours. Centres must appoint a quality assurance lead.



Continuing Professional Development

Centres must support their staff to ensure that they have current knowledge of the occupational area, and that delivery, assessment and internal verification is in line with current good practice and takes into consideration relevant international regulatory requirements where appropriate.

Delivery Strategies

This qualification is theory based and has been designed to be delivered in any suitable teaching environment or in the workplace.

The Delivery and Assessment Handbook supplied to approved centres includes indicative content for each Learning Outcome and Assessment Criterion to be covered by the time the qualification is completed.

3. CTH Support

CTH employs specialist staff with considerable culinary experience, and assessment expertise. They are available to offer advice and guidance to both prospective and approved centres. A remote video conversation forms part of the centre accreditation process to ensure a full understanding of the requirements for the qualification and to assist with planning activities.

Recommended Resources

Math & English for Hospitality and Catering
ISBN: 9781 4080 72691
Publisher: Cengage Learning

Functional Skills Maths – Study and test practice (not only for catering)
ISBN: 9781 7829 4633 5
Publisher: CPG Books

Functional Skills Maths – Revision guide (not only for catering)
ISBN: 9781 9062 4848 2
Publisher: Daydream Education

Assessment Opportunities

This qualification is assessed by a paper based or an online exam, which can be taken at any time. CTH will release e-Certificates after three weeks, following moderation and scrutiny by CTH.

Assessment Responsibilities

CTH:

- CTH sets the Exam which is available via the internet on an online assessment platform or via an exam paper sent by CTH to the centre.
- CTH will provide instructions on use of the online exam platform.
- CTH will verify the results and attendance evidence.
- CTH will issue e-Certificates.

Delivery centres:

- Centres are responsible for registering and paying for students before they take their exam in order to receive the access and logon details.
- Centres are responsible for verifying the identity of learners when sitting the exam.
- Centres are responsible for invigilating the online exams and reporting any issues.

4. Qualification Level, Size and Structure

The Office of Qualifications and Examinations Regulation (Ofqual) regulates qualifications, examinations and assessments in England. Ofqual are responsible for maintaining standards and confidence in qualifications in England, including making sure that:

- regulated qualifications reliably indicate the knowledge, skills and understanding students have demonstrated
- assessments and exams show what a student has achieved
- people have confidence in the qualifications that Ofqual regulate
- students and teachers have information on the full range of qualifications that we regulate

This qualification is included in the public Ofqual register of regulated qualifications; the recognition number or QAN is **610/6532/8**. It is compliant with Ofqual Regulated Qualification Framework (RQF) requirements.

Ofqual regulated qualifications are recognised and trusted by parents, employers and educational establishments globally due to the stringent controls and quality assurance requirements Ofqual places on awarding organisations, qualifications and approved delivery centres.

Qualification Size

The qualification is designed to be delivered in 40 hours of TQT (Total Qualification Time), of which 35 are Guided Learning Hours (GLH). This Award normally requires programmes of study that have been designed to include a minimum of the Guided learning hours shown above:

Total Qualification Time (TQT) is the total amount of time, in hours, expected to be spent by a learner to achieve a qualification.

Definitions:

- **Guided Learning Hours – GLH**
This is the amount of time the average student is expected to spend in supervised learning and practice but may vary by student.
- **Total Qualification Time – TQT**
TQT is made up of Guided Learning Hours plus all other time taken in preparation, study or any form of participation in education and training but not under the direct supervision of a lecturer or centre marker.



Qualification Level

This qualification is at:

- Level 2 on the Regulated Qualifications Framework in England (RQF).
- Level 3 on the European Qualifications Framework.
- Other countries may have different qualification frameworks and Level definitions.

The descriptors below set out the generic knowledge requirements associated with the typical holder of a qualification at that level.

Level 2 Knowledge descriptor:

The holder...

- Has knowledge and understanding of facts, procedures and ideas in an area of study or field of work to complete well-defined tasks and address straightforward problems.
- Can interpret relevant information and ideas.
Is aware of a range of information that is relevant to the area of study or work.



Qualification Structure

The qualification structure, unit, sizing information and assessment type for the CTH Level 2 Award in Food Safety and Hygiene are set out in the following table. Further details are included later in the specification.

CTH Level 2 Award in Essential Costings & Measurements in Catering					
Students must achieve:					
<ul style="list-style-type: none">1 mandatory unit, providing 4 credit at level 2.					
Credit Value: 4			QAN: 610/6532/8		
Guided learning Hours (GLH) for Qualification: 35 hours			Total Qualification Time (TQT) for Qualification: 40 hours		
Mandatory Unit					
Unit Code	Unit Title	L	CV	GLH	Assessment Method
2CMC	Costings & Measurements in Catering	2	4	35	Theory Exam
Award Total (1 unit)			4	35	

5. Qualification Grading Criteria

This single unit qualification is graded as either pass or fail. The Pass rate is 70%.

Students will receive an e-Certificate recognising that they have successfully completed the qualification.

6. Assessment Methodology

The CTH Level 2 Award in Essential Costings & Measurements in Catering is assessed by an online or paper based exams of 20 questions made of MCQ and short calculation questions. 40 minutes are allowed. The content of the exam is related to the indicative content for all assessment criteria. Students must demonstrate a knowledge and understanding of all learning outcomes in order to achieve a pass. The pass rate is 70%.

Registration for resit opportunities, at additional cost, are allowed after a minimum of one week to provide time for revision.

CTH will apply a moderation process prior to releasing results. The results will be communicated to the centre within ten working days from the day after the test took place.

See Section 8 for specimen assessment materials applicable to this qualification.

7. Qualification Unit Details

Costings and Measurements in Catering		2CMC
Unit Purpose and Aim(s)	The aim of this unit is to develop students' knowledge, skills and abilities to use numbers, ratios and percentages in workplace situations relevant to the catering and hospitality industry.	
Unit Level 2	Guided Learning Hours (GLH) 35	Credit Value: 4 (1 credit is 10 hours total study/TQT)
Unit Assessment is by:	MCQ theory test to include simple and more complex questions linked to workplace situations	
Learning Outcome 1	Understand numeracy and measurements in order to make basic calculations.	
Assessment Criteria		
<p>AC 1.1. Describe and use the principles of numeracy: addition and subtraction, multiplication and division, fractions, decimals, percentages</p> <p>AC 1.2. Explain the general principles of units of measurement</p>		
Learning Outcome 2	Understand numeracy in order to make basic calculations in catering and hospitality	
Assessment Criteria		
<p>AC 2.1 Describe and calculate measurements in catering and hospitality</p> <p>AC 2.2. Explain and apply fractions, decimals, percentages and ratios using additions, subtractions, multiplication, divisions in catering and hospitality.</p> <p>AC 2.3. Describe how to calculate general and recipe measurements and carry out conversions</p> <p>AC 2.4. Describe and use common costings in catering and hospitality</p> <p>AC 2.5. Explain and apply wages calculations</p>		

8. Sample Assessment Questions

Assessment	
Qualification	CTH Level 2 Award in Essential Costings & Measurements in Catering.
Unit	2CMC
Assessment type	Paper based or online examination
Time allowed	40 minutes

Sample Instructions

- The exam will consist of 18 questions for each learner.
- Each exam will be made of MCQ and short calculations questions.

Sample Questions

Q. What is 20% of 60?

- 6.
- 9.
- 12.
- 15.

Q. How many degrees must the oven temperature increase by to go from 120°C to 186°C?

- 56.
- 60.
- 66.
- 72.

Q. What is 179 multiplied by 10?

Q. How many grams are there in 1.2 kilo?

Q. If a dish cooks between 9am and 10.10am, how many minutes will it cook for?

9. About CTH

CTH, the Confederation of Tourism & Hospitality, is an Ofqual recognised Awarding Organisation established in 1982 specialising in gold standard qualifications for the hospitality, culinary, travel and tourism sectors.

CTH employs specialist staff with experience in these industries and links to current industry partners, as well as education or training experience. They are available to discuss your curriculum requirements or queries concerning this qualification.

In addition to our existing portfolio of qualifications currently available (included in Ofqual's Register of Regulated Qualifications), we can also offer individual unit qualifications, or discuss requirements for new qualifications suitable for local needs.

Policies

CTH policies are available to Approved Centres and learners to refer to in the administration and the delivery of the programme.

Location

CTH's offices are located in central London, United Kingdom, within easy walking distance of underground and bus stops. We always welcome visits from Centres and encourage this wherever possible.

Website & Contact Details

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