

# Portfolio

February 2026 Edition



Gold standard qualifications for Hospitality, Culinary & Tourism

## Gold standard qualifications for Hospitality, Culinary & Tourism

At CTH, our core mission is to provide the highest standard of qualifications. We achieve this through robust monitoring supported by industry, universities and the UK government regulator, Ofqual. CTH is a member of the Federation of Awarding Bodies.

We have strong partnerships with major international employers and academic institutions. For example, CTH Culinary programmes have been developed with professional chefs including Gordon Ramsay's Tante Marie organisation, whilst Virgin Atlantic and Star Alliance work with CTH on our Travel certificate qualifications.

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A photograph of a man in a white shirt and grey sweater writing the letter 'M' on a whiteboard. He is standing and facing the board. In the foreground, the back of a person's head and shoulders wearing a blue t-shirt is visible, looking towards the whiteboard. The setting appears to be a classroom or lecture hall with a window in the background. A desk with an open book is visible in the lower right corner.

## Hospitality & Tourism Management Programmes

# At a glance

## Hospitality & Tourism Management Programmes



### Some facts about CTH and why teaching centres partner with us:

- CTH is a specialist Hospitality, Tourism, Culinary & Travel Awarding Organisation, established since 1982.
- We are approved and regulated by Ofqual, which enhances your Centre's profile and differentiates you as an aspirational educator.
- Our qualifications allow Centres flexibility in designing your own curricula, with four exam periods per year.
- CTH qualifications are globally recognised and 'industry-relevant', from Level 1 to Level 7.
- The industry expertise and personal service our Centres receive, with full pre- and post-delivery support, is second to none.

### Contact

For further details, please contact:

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[www.cthawards.com](http://www.cthawards.com)

## CTH Level 3 Diploma (or Extended Diploma) in Essentials of Hospitality & Tourism

Students must achieve all 3 (or 4) mandatory units, providing 70 (or 134) credits, all at level 3

**Credit Value (CV):** Diploma - 70  
Extended Diploma - 134

**QAN:** Diploma - 603/6598/5  
Extended Diploma - TBC

**Guided Learning Hours (GLH):** 350

**Total Qualification Time (TQT):** Diploma - 700  
Extended Diploma - 1,340

**UK Funding Eligibility:** Diploma only • 14-16 • 16-19 • AdvLL • FCFJ

Unit	Unit Title	L	CV	GLH	Assessment Method
THI	Tourism & hospitality industry	3	30	150	Assignment
ETHO	Essentials of tourism & hospitality operations	3	30	150	Assignment
ESS	Essential study skills	3	10	50	Assignment (70%) Presentation (30%)
<b>Diploma Total (3 units)</b>			<b>70</b>	<b>350</b>	
<b>Additional Unit for Extended Diploma</b>					
3PTIM	Practical training internship (Minimum 4 months / 640 internship hours)	3	64	-	Journal, Internship report & oral examination
<b>Extended Diploma Total (4 units)</b>			<b>134</b>	<b>350</b>	

Important Note: The Diploma course qualifies for UCAS Tariff Points as follows: a Pass gives 16 Points, a Merit 32 Points and a Distinction 48 Points.

This qualification provides for progression to other qualifications, particularly to the CTH Level 3 Foundation Diploma in Hospitality and Tourism, where exemptions for three units would be applied. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 3 Foundation Diploma (or Extended Diploma) in Hospitality & Tourism

Students must achieve all 5 (or 6) mandatory units, providing 130 (or 194) credits, all at level 3

**Credit Value (CV):** Diploma - 130  
Extended Diploma - 194

**QAN:** Diploma - 603/6593/6  
Extended Diploma - TBC

**Guided Learning Hours (GLH):** 650

**Total Qualification Time (TQT):** Diploma - 1300  
Extended Diploma - 1940

**UK Funding Eligibility:** Foundation Diploma only • 14-16 • 16-19 • AdvLL • FCFJ

Unit	Unit Title	L	CV	GLH	Assessment Method
EHRTH	Essentials of human resources & business computing in tourism & hospitality	3	30	150	Closed book written examination
EMCRTH	Essentials of marketing & customer relationships in tourism & hospitality	3	30	150	Closed book written examination
THI	Tourism & hospitality industry	3	30	150	Assignment
ETHO	Essentials of tourism & hospitality operations	3	30	150	Assignment
ESS	Essential study skills	3	10	50	Assignment (70%) Presentation (30%)
<b>Foundation Diploma Total (5 units)</b>			<b>130</b>	<b>650</b>	
<b>Additional Unit for Extended Diploma</b>					
3PTIM	Practical training internship (Minimum 4 months / 640 internship hours)	3	64	-	Journal, Internship report & oral examination
<b>Extended Diploma Total (6 units)</b>			<b>194</b>	<b>650</b>	

**Important Note:** The Foundation Diploma course qualifies for UCAS Tariff Points as follows: a Pass gives 24 Points, a Merit 48 Points and a Distinction 72 Points.

This qualification provides for progression to other qualifications, particularly to Bachelor's Degree programmes. For more details on this qualification please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 4 Diploma in Hospitality Management

Students must achieve all 7 mandatory units, providing 120 credits, of which 45 credits are at level 3 and 75 credits are at level 4

**Credit Value (CV):** 120

**QAN:** 601/7119/4

**Guided Learning Hours (GLH):** 480

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • 16-19 (18+ only)

Unit	Unit Title	L	CV	GLH	Assessment Method
FTH	Finance in tourism & hospitality	3	15	80	Assignment
CSMTH	Customer service management in tourism & hospitality	4	15	60	Closed book written examination
GTH	Global tourism & hospitality	4	20	60	Assignment
RDO	Rooms division operations	3	15	80	Closed book written examination
RDS	Rooms division supervision	4	20	60	Assignment
FBO	Food & beverage operations	3	15	80	Closed book written examination
FBS	Food & beverage supervision	4	20	60	Assignment
<b>Diploma Total (7 units)</b>			<b>120</b>	<b>480</b>	

This qualification provides for progression to other qualifications, particularly to year two of Bachelor's Degree programmes. For more details on this qualification please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 4 Diploma in Tourism Management

Students must achieve all 7 mandatory units, providing 120 credits, of which 45 credits are at level 3 and 75 credits are at level 4

**Credit Value (CV):** 120

**QAN:** 601/7121/2

**Guided Learning Hours (GLH):** 480

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • 16-19 • AdvLL

Unit	Unit Title	L	CV	GLH	Assessment Method
FTH	Finance in tourism & hospitality	3	15	80	Assignment
CSMTH	Customer service management in tourism & hospitality	4	15	60	Closed book written examination
GTH	Global tourism & hospitality	4	20	60	Assignment
TTO	Travel & tourism operations	3	15	80	Closed book written examination
TTS	Travel & tourism supervision	4	20	60	Assignment
TG	Travel geography	3	15	80	Closed book written examination
DA	Destination analysis	4	20	60	Assignment
<b>Diploma Total (7 units)</b>			<b>120</b>	<b>480</b>	

This qualification provides for progression to other qualifications, particularly to year two of Bachelor's Degree programmes. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 5 Advanced Diploma in Hospitality Management

Students must achieve all 7 mandatory units, providing 120 credits, of which 15 credits are at level 4 and 105 are at level 5

**Credit Value (CV):** 120

**QAN:** 601/7131/5

**Guided Learning Hours (GLH):** 480

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • 16-19 (18+ only)

Unit	Unit Title	L	CV	GLH	Assessment Method
UFTH	Understanding funding & finance in tourism & hospitality	4	15	80	Closed book written examination
HRMTHI	Human resource management in the tourism & hospitality industry	5	20	60	Assignment
SMTHI	Strategic marketing in the tourism & hospitality industry	5	15	60	Closed book written examination
CRMTHI	Customer relationship management in the tourism & hospitality industry	5	15	60	Assignment
CITHI	Contemporary issues in the tourism & hospitality industry	5	15	60	Closed book written examination
FBM	Food & beverage management	5	20	80	Assignment
FMTHI	Facilities management in the tourism & hospitality industry	5	20	80	Assignment
<b>Advanced Diploma Total (7 units)</b>			<b>120</b>	<b>480</b>	

This qualification provides for progression to other qualifications, particularly to final year Bachelor's Degree programmes. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 5 Advanced Diploma in Tourism Management

Students must achieve all 7 mandatory units, providing 120 credits, of which 15 credits are at level 4 and 105 are at level 5

**Credit Value (CV):** 120

**QAN:** 601/7135/2

**Guided Learning Hours (GLH):** 480

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • 16-19 (18+ only)

Unit	Unit Title	L	CV	GLH	Assessment Method
UFTH	Understanding funding & finance in tourism & hospitality	4	15	80	Closed book written examination
HRMTHI	Human resource management in the tourism & hospitality industry	5	20	60	Assignment
SMTHI	Strategic marketing in the tourism & hospitality industry	5	15	60	Closed book written examination
CRMTHI	Customer relationship management in the tourism & hospitality industry	5	15	60	Assignment
CITHI	Contemporary issues in the tourism & hospitality industry	5	15	60	Closed book written examination
TOM	Tour operations management	5	20	80	Assignment
STDD	Sustainable tourism & destination development	5	20	80	Assignment
<b>Advanced Diploma Total (7 units)</b>			<b>120</b>	<b>480</b>	

This qualification provides for progression to other qualifications, particularly to final year Bachelor's Degree programmes. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 6 Professional Diploma in Tourism & Hospitality Management

Students must achieve all 4 mandatory units, providing a combined 120 credits, all at level 6

**Credit Value (CV):** 120 **QAN:** 603/5138/X

**Guided Learning Hours (GLH):** 420 **Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • AdvLL

Unit	Unit Title	L	CV	GLH	Assessment Method
SIBE	The strategic impact of the business environment	6	35	120	Assignment
BSHT	Business strategy for hospitality & tourism	6	35	120	Closed book written examination
MEHT	Managing events for hospitality & tourism	6	25	90	Assignment
QMHT	Quality management for hospitality & tourism	6	25	90	Case study-based written examination
<b>Professional Diploma Total (4 units)</b>			<b>120</b>	<b>420</b>	

This qualification provides for progression to other qualifications, particularly to final year Bachelor's Degree programmes, with subject exemptions. For more details on this qualification please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 7 Executive Diploma in International Hospitality & Tourism Management

Students must achieve all 8 mandatory units, providing a combined 120 credits all at level 7

**Credit Value (CV):** 120

**QAN:** 603/7229/1

**Guided Learning Hours (GLH):** 360

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
7SM	Strategic management	7	15	45	Closed book written examination
7MF	Managerial finance	7	15	45	Case study report
7OMHT	Operations management in hospitality & tourism	7	15	45	Closed book written examination
7MCEM	Marketing & customer experience management	7	15	45	Marketing audit
7GHRM	Global HRM strategies	7	15	45	Essay
7DM	Destination management	7	15	45	Destination audit
7EPM	Events & project management	7	15	45	Event management plan (group) report (70%) Post-event (individual) reflective response (30%)
7RMHT	Research methods in hospitality & tourism	7	15	45	Research proposal
<b>Executive Diploma Total (8 units)</b>			<b>120</b>	<b>360</b>	

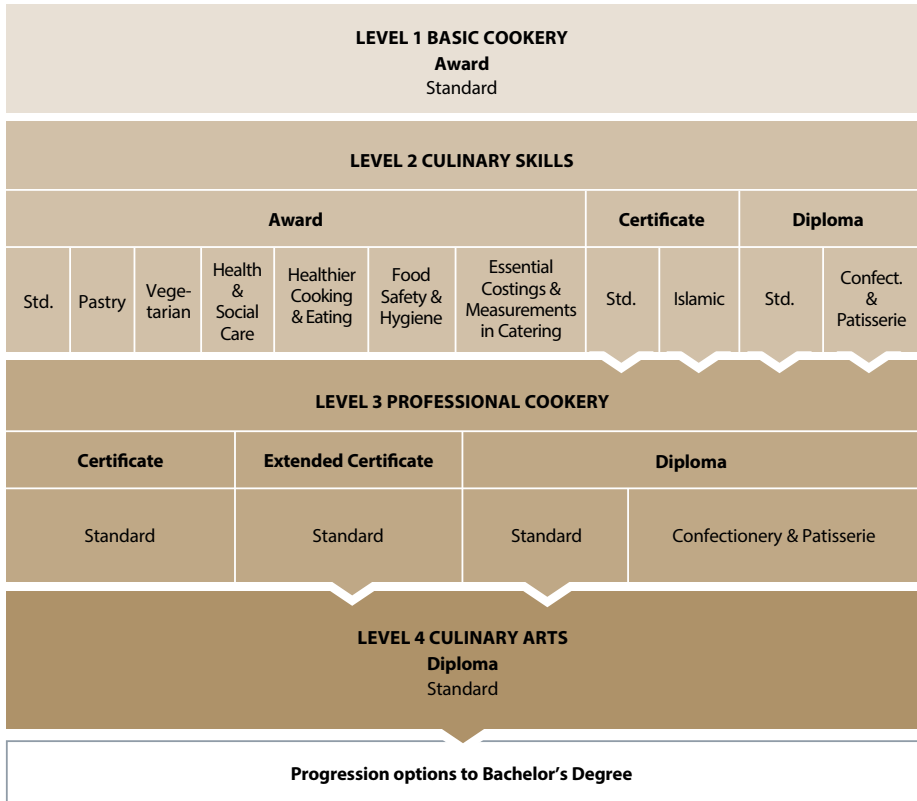
This qualification provides for progression to other qualifications, particularly to Master's Degree programmes, with subject exemptions. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

A professional kitchen scene featuring a chef in profile, wearing a white toque and chef's jacket. She is focused on her work, holding a large stainless steel pot with both hands. The kitchen background includes stainless steel surfaces, a range hood, and various kitchen tools. A semi-transparent white box is overlaid on the center of the image, containing the text 'Culinary Skills Programmes' in a dark blue font.

## Culinary Skills Programmes

# At a glance

## Culinary Skills Programmes



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## CTH Level 1 Award in Basic Cookery Skills

Students must achieve all 4 mandatory units, providing a combined 8 credits, all at level 1

**Credit Value (CV):** 8

**QAN:** 610/4338/2

**Guided Learning Hours (GLH):** 80

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 14-16

Unit	Unit Title	L	CV	GLH	Assessment Method
FSHSA	Food safety and health & safety awareness	1	2	20	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• One observed practical examination</li> <li>• One theory examination</li> </ul>
IKKE	Introduction to the use of knives & kitchen equipment	1	1	10	
IHE	Introduction to healthier eating	1	2	20	
PCDVM	Prepare & cook dishes using a variety of methods	1	3	30	
<b>Award Total (4 units)</b>			<b>8</b>	<b>80</b>	

## CTH Level 2 Award in Cookery Skills

Students must achieve all 4 mandatory units, providing a combined 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 603/6705/2

**Guided Learning Hours (GLH):** 80

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 14-16

Unit	Unit Title	L	CV	GLH	Assessment Method
BVSD	Producing basic vegetable & soup dishes	2	2	20	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> </ul>
PKP	Kitchen practices	2	2	20	
BCPBB	Producing basic cakes, pastries, biscuits & breads	2	2	20	
BMPFD	Producing basic meat, poultry & fish dishes	2	2	20	
<b>Award Total (4 units)</b>			<b>8</b>	<b>80</b>	

## CTH Level 2 Award in Pastry Skills

Students must achieve all 4 mandatory units, providing a combined 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 610/6123/2

**Guided Learning Hours (GLH):** 80

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
PKP	Kitchen practices	2	2	20	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> </ul>
2BP	Producing basic pastries	2	2	20	
2BCBB	Producing basic cakes, biscuits & breads	2	2	20	
2BD	Producing basic hot and cold desserts	2	2	20	
<b>Award Total (4 units)</b>			<b>8</b>	<b>80</b>	

## CTH Level 2 Award in Vegetarian Cookery Skills

Students must achieve all 4 mandatory units, providing a combined 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 603/6707/6

**Guided Learning Hours (GLH):** 80

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 14-16

Unit	Unit Title	L	CV	GLH	Assessment Method
BVSD	Producing finish basic vegetable & soup dishes	2	2	20	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> </ul>
PKP	Kitchen practices	2	2	20	
BCPBB	Producing basic cakes, pastries, biscuits & breads	2	2	20	
BVD	Producing basic vegetarian dishes	2	2	20	
<b>Award Total (4 units)</b>			<b>8</b>	<b>80</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Award in Healthier Cooking & Eating

Students must achieve all 3 mandatory units, providing a combined 7 credits, all at level 2

**Credit Value (CV):** 7

**QAN:** 603/4222/5

**Guided Learning Hours (GLH):** 75

**Total Qualification Time (TQT):** 75

**UK Funding Eligibility:** • 14-16 • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
2PHD	Produce healthier dishes	2	3	35	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• One healthy eating booklet</li> <li>• One multiple choice examination</li> </ul>
2FVS	Prepare & cook fruit, vegetables & salads	2	2	20	
2FFCP	Prepare and present food for cold presentation	2	2	20	
<b>Award Total (3 units)</b>			<b>7</b>	<b>75</b>	

## Level 2 Specialist Award in Health & Social Care Catering

Students must achieve all 2 mandatory units, providing a combined 9 credits, all at level 2

**Credit Value (CV):** 9

**QAN:** TBC

**Guided Learning Hours (GLH):** 65

**Total Qualification Time (TQT):** 90

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
2NH	Nutrition & hydration	2	2	20	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
2FMHCS	Plan, prepare, cook & finish food in a healthcare setting	2	7	45	
<b>Specialist Award Total (2 units)</b>			<b>9</b>	<b>65</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Award in Food Safety & Hygiene

Students must achieve one mandatory unit, providing 1 credit at level 2

**Credit Value (CV):** 1

**QAN:** 603/6062/8

**Guided Learning Hours (GLH):** 8

**Total Qualification Time (TQT):** 9

**UK Funding Eligibility:** • 14-16 • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
2KHFS	Kitchen hygiene & food safety	2	1	8	• One multiple choice examination
<b>Award Total (1 unit)</b>			1	8	

## CTH Level 2 Award in Essential Costings & Measurements in Catering

Students must achieve one mandatory unit, providing 4 credits at level 2

**Credit Value (CV):** 4

**QAN:** TBC

**Guided Learning Hours (GLH):** 35

**Total Qualification Time (TQT):** 40

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
2CMC	Costings & measurements in catering	2	4	35	• One multiple choice examination
<b>Award Total (1 unit)</b>			4	35	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Certificate in Culinary Skills

Students must achieve all 6 mandatory units, providing a combined 22 credits, all at level 2

**Credit Value (CV):** 22

**QAN:** 603/2658/X

**Guided Learning Hours (GLH):** 179

**Total Qualification Time (TQT):** 220

**UK Funding Eligibility:** • 14-16 • 16-19 • Local Flexibility • Adult Skills

Unit	Unit Title	L	CV	GLH	Assessment Method
2KHFS	Kitchen hygiene & food safety	2	1	8	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
2MPO	Prepare & cook meat, poultry & offal	2	6	50	
2FAS	Prepare & cook fish & shellfish	2	4	32	
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	
<b>Certificate Total (6 units)</b>			<b>22</b>	<b>179</b>	

## CTH Level 2 Certificate in Culinary Skills – Islamic Regions

Students must achieve all 6 mandatory units, providing a combined 19 credits, all at level 2

**Credit Value (CV):** 19

**QAN:** 603/6709/X

**Guided Learning Hours (GLH):** 157

**Total Qualification Time (TQT):** 190

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
2KHFS	Kitchen hygiene & food safety	2	1	8	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
2MP	Prepare & cook meat & poultry	2	4	35	
2F	Prepare & cook fish	2	3	25	
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	
<b>Certificate Total (6 units)</b>			<b>19</b>	<b>157</b>	

## CTH Level 2 Diploma (or Extended Diploma) in Culinary Skills

Students must achieve all 11 (or 12) mandatory units, providing a combined 38 (or 102) credits, all at level 2

**Credit Value (CV):** Diploma - 38  
Extended Diploma - 102

**QAN:** Diploma - 603/6542/0  
Extended Diploma - 610/6565/1

**Guided Learning Hours (GLH):** 311

**Total Qualification Time (TQT):** Diploma - 380  
Extended Diploma - 1020

**UK Funding Eligibility:** Diploma only • 14-16 • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
2ICHI	Introduction to the catering & hospitality industry	2	3	25	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
2KHFS	Kitchen hygiene & food safety	2	1	8	
2MPCTW	Introduction to menu planning, costings & team work	2	4	32	
2MPO	Prepare & cook meat, poultry & offal	2	6	50	
2FAS	Prepare & cook fish & shellfish	2	4	32	
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	
2PDP	Prepare & cook pastry & dough products	2	3	25	
2CHD	Prepare & cook cold & hot desserts	2	3	25	
2BCS	Prepare & cook biscuits, cakes & sponges	2	3	25	
<b>Diploma Total (11 units)</b>			<b>38</b>	<b>311</b>	
<b>Additional Unit for Extended Diploma</b>					
2PTIC	Practical training internship (Minimum 4 months / 640 internship hours)	2	64	-	Journal, Internship report & oral examination
<b>Extended Diploma Total (12 units)</b>			<b>102</b>	<b>311</b>	

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Diploma (or Extended Diploma) in Patisserie & Confectionery Skills

Students must achieve all 9 (or 10) mandatory units, providing a combined 33 (or 97) credits, all at level 2

**Credit Value (CV):** Diploma - 33  
Extended Diploma - 97

**QAN:** Diploma - 603/6108/6  
Extended Diploma - 610/6566/3

**Guided Learning Hours (GLH):** 298

**Total Qualification Time (TQT):** Diploma - 330  
Extended Diploma - 970

**UK Funding Eligibility:** Diploma only • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
2KHFS	Food hygiene & food safety	2	1	8	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
2MPCTW	Introduction to menu planning, costings & team work	2	4	30	
2INGR	Ingredients in patisserie	2	4	40	
2PAST	Pastries	2	5	40	
2CHD	Cold & hot desserts	2	3	25	
2BCS	Biscuits, cakes & sponges	2	3	25	
2BDP	Bread and dough products	2	4	40	
2CW	Chocolate work	2	4	40	
2FPS	Finishing and presentation skills	2	5	50	
<b>Diploma Total (9 units)</b>			<b>33</b>	<b>298</b>	
<b>Additional Unit for Extended Diploma</b>					
2PTIC	Practical training internship (Minimum 4 months / 640 internship hours)	2	64	-	Journal, Internship report & oral examination
<b>Extended Diploma Total (10 units)</b>			<b>97</b>	<b>298</b>	

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 3 Certificate in Professional Cookery

Students must achieve all 5 mandatory units, providing a combined 25 credits, all at level 3

**Credit Value (CV):** 25

**QAN:** 601/8362/7

**Guided Learning Hours (GLH):** 210

**Total Qualification Time (TQT):** 250

**UK Funding Eligibility:** • 14-16 • 16-19 • Adv.LL

Unit	Unit Title	L	CV	GLH	Assessment Method
PCVSS	Techniques & skills in preparation, cooking & finishing vegetables, sauces & soups	3	5	42	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> </ul>
PCPMG	Techniques & skills in preparation, cooking & finishing poultry, meat & game	3	5	42	
PCFFS	Techniques & skills in preparation, cooking & finishing fish & shellfish	3	5	42	
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	
PCBBP	Techniques & skills in baking & baked products	3	5	42	
<b>Certificate Total (5 units)</b>			<b>25</b>	<b>210</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass, Merit or Distinction gives 16 Points.

For more details on this qualification please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 3 Extended Certificate in Professional Cookery

Students must achieve all units, providing 30 credits, of which 29 credits are at level 3 and 1 credit is at level 2

**Credit Value (CV):** 30

**QAN:** 603/1929/X

**Guided Learning Hours (GLH):** 232

**Total Qualification Time (TQT):** 300

**UK Funding Eligibility:** • 16-19 • AdvLL • MCA/GLA • AEB

Unit	Unit Title	L	CV	GLH	Assessment Method
PCVSS	Techniques & skills in preparation, cooking & finishing vegetables, sauces & soups	3	5	42	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Two observed practical examinations</li> <li>• One multiple choice examination</li> </ul>
PCPMG	Techniques & skills in preparation, cooking & finishing poultry, meat & game	3	5	42	
PCFFS	Techniques & skills in preparation, cooking & finishing fish & shellfish	3	5	42	
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	
PCBBP	Techniques & skills in baking & baked products	3	5	42	
KHFS	Kitchen hygiene & food safety	2	1	8	
MP	Menu Planning	3	4	14	Project
<b>Certificate Total (7 units)</b>			<b>30</b>	<b>232</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass gives 12 Points, a Merit 24 Points and a Distinction 36 Points.

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 3 Diploma in Professional Cookery

Students must achieve a total of 45 credits, all at level 3, comprising all 5 mandatory units, providing a combined 25 credits and 5 units from the optional group, providing a combined 20 credits

**Credit Value (CV):** 45

**QAN:** 610/6999/1

**Guided Learning Hours (GLH):** 350

**Total Qualification Time (TQT):** 450

**UK Funding Eligibility:** TBC

Unit	Unit Title	L	CV	GLH	Assessment Method
<b>Mandatory Units</b>					
3PCVSS	Techniques & skills in producing complex vegetables sauces, sauces & soups	3	5	40	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• One written test</li> <li>• Two observed practical examinations</li> </ul>
3PCPMG	Techniques & skills in producing complex poultry, meat & game dishes	3	5	40	
3PCFFS	Techniques & skills in producing complex fish & shellfish dishes	3	5	40	
3PCCHD	Techniques & skills in producing complex frozen, cold & hot desserts	3	5	40	
3PCBBP	Techniques & skills in producing complex baked products	3	5	40	
<b>Optional Units (choose 5 from 10)</b>					
3PCDP	Producing complex dough products	3	4	30	Recipe log & practical exam
3PCFG	Producing complex farinaceous dishes	3	4	30	Recipe log & practical exam
3PCEC	Producing complex ethnic dishes	3	4	30	Recipe log & practical exam
3PCIC	Producing complex international dishes	3	4	30	Recipe log & practical exam
3PCSS	Food safety practices in the preparation, service & storage of food	3	4	30	Written examination
3PCKO	Kitchen organisation	3	4	30	Written examination
3SWM	Sustainability & waste management in the professional kitchen	3	4	30	Written examination
3PCSPS	Supervising the professional kitchen	3	4	30	Written examination
3PCNH	Nutrition & healthier dishes	3	4	30	Assignment
3PCVC	Vegetarian & plant-based cookery	3	4	30	Assignment
<b>Diploma Total (5 mandatory plus 5 optional units)</b>			<b>45</b>	<b>350</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass, Merit or Distinction gives 32 Points.

## CTH Level 3 Diploma in Professional Cookery – Confectionery & Patisserie

Students must achieve a total of 45 credits, all at level 3, comprising all 5 mandatory units, providing a combined 25 credits and 5 units from the optional group, providing a combined 20 credits

**Credit Value (CV):** 45

**QAN:** 610/6884/6

**Guided Learning Hours (GLH):** 350

**Total Qualification Time (TQT):** 450

**UK Funding Eligibility:** TBC

Unit	Unit Title	L	CV	GLH	Assessment Method
<b>Mandatory Units</b>					
3CPC	Techniques and skills in producing complex pastry products	3	5	40	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• One written test</li> <li>• Two observed practical examinations</li> </ul>
3CDP	Techniques and skills in producing complex dough products	3	5	40	
3CHD	Techniques and skills in producing complex hot desserts	3	5	40	
3CBC	Techniques and skills in producing complex biscuits & cakes	3	5	40	
3CPF	Techniques & skills in producing complex petit fours	3	5	40	
<b>Optional Units (choose 5 from 9)</b>					
3CFD	Producing complex cold & frozen desserts	3	4	30	Recipe log & practical exam
3CI	Producing complex chocolate items	3	4	30	Recipe log & practical exam
3DI	Producing complex display items	3	4	30	Recipe log & practical exam
3SFC	Producing sauces, fillings & coatings	3	4	30	Recipe log & practical exam
3PCSS	Food safety practices in the preparation, service & storage of food	3	4	30	Written examination
3PCKO	Kitchen organisation	3	4	30	Written examination
3SWM	Sustainability & waste management in the professional kitchen	3	4	30	Written examination
3PCSPS	Supervising the professional kitchen	3	4	30	Written examination
3PCNH	Nutrition & healthier dishes	3	4	30	Assignment
<b>Diploma Total (5 mandatory plus 5 optional units)</b>			<b>45</b>	<b>350</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass, Merit or Distinction gives 32 Points.

## CTH Level 4 Diploma in Professional Culinary Arts

Students must achieve all 12 mandatory units, providing a combined 120 credits, all at level 4

**Credit Value (CV):** 120

**QAN:** 603/3601/8

**Guided Learning Hours (GLH):** 720

**Total Qualification Time (TQT):** 1200

**UK Funding Eligibility:** • 16-19 (18+ only) • AdvLL • MCA/GLA • AEB

Unit	Unit Title	L	CV	GLH	Assessment Method
4FD	Prepare, cook & finish complex farinaceous dishes	4	10	60	<ul style="list-style-type: none"> <li>• One recipe log</li> <li>• Three observed practical examinations</li> </ul>
4HD	Prepare, cook & finish hors d'oeuvres & canapés	4	10	60	
4FSH	Prepare, cook & finish complex fish & shellfish	4	10	60	
4MPG	Prepare, cook & finish complex meat, poultry & game	4	10	60	
4PDC	Prepare, cook & finish complex pastries, desserts & confectionery	4	10	60	
4SSD	Prepare, cook & finish complex sauces & dressings	4	10	60	
4TD	Prepare, cook & finish terrines, ballotines, galantines & pâtés	4	10	60	
4VS	Prepare, cook & finish complex vegetables & salads	4	10	60	
4YP	Prepare, cook & finish complex yeast products	4	10	60	
4MP	Menu planning & costing	4	10	60	Project
4SM	Self-management in the professional kitchen	4	10	60	Project
4N	Nutrition, allergens & sustainability	4	10	60	Project
<b>Diploma Total (12 units)</b>			<b>120</b>	<b>720</b>	

For more details on these qualifications please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.



# Professional Skills Programmes

# At a glance

## Professional Skills Programmes

**CTH Level 1 Certificate in English for Tourism & Hospitality**

**Level 2 Award in Restaurant & Bar Service**

**Level 2 Award in Housekeeping**

**Level 2 Award in Front Office**

**Level 2 Award & Certificate in Hospitality Practice**

**Level 2 Award in Barista Skills**

**Level 2 Certificate in Prof. Restaurant Front of House Service**

**Level 2 Certificate in Professional Bartending**

**Level 4 Diploma in Professional Bar Management**

**Level 2 Diploma in Cruise Hospitality Services**

**Level 2 & 3 Awards in VA Earth & VA Fares & Ticketing**

**Level 3 Certificate in Management & Leadership**

**IoH Level 3 & 4 Diplomas in Hospitality Management**

**Level 4 Cert. in Environmental Sustainability Management**

### Some facts about CTH and why teaching centres partner with us:

- CTH is a specialist Hospitality, Tourism, Culinary & Travel Awarding Organisation, established since 1982.
- We are approved and regulated by Ofqual, which enhances your Centre's profile and differentiates you as an aspirational educator.
- Our qualifications allow Centres flexibility in designing your own curricula, with four exam periods per year.
- CTH qualifications are globally recognised and 'industry-relevant', from Level 1 to Level 7.
- The industry expertise and personal service our Centres receive, with full pre- and post-delivery support, is second to none.

### Contact

For further details, please contact:

[marketing@cthawards.com](mailto:marketing@cthawards.com)

[www.cthawards.com](http://www.cthawards.com)

## CTH Level 1 Certificate in English for Tourism & Hospitality

Students must achieve all 3 units, providing 25 credits, all at level 1

**Credit Value (CV):** 25

**QAN:** 603/2816/2

**Guided Learning Hours (GLH):** 200

**Total Qualification Time (TQT):** 250

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
TE	Travel English	1	7	60	• Oral presentation
EWHT	English for working in hotels & tourism	1	9	70	• Reading & writing test • Speaking & listening test
EWR	English for working in restaurants	1	9	70	• Reading & writing test • Speaking & listening test
<b>Certificate Total (3 units)</b>			<b>25</b>	<b>200</b>	

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Award in Restaurant & Bar Service

Students must achieve all 3 units, providing 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 603/4812/4

**Guided Learning Hours (GLH):** 65

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	One observed practical examination, plus a single synoptic exam covering all units
RBS1	Restaurant & bar service 1	2	3	25	
RBS2	Restaurant & bar service 2	2	2	15	
<b>Award Total (3 units)</b>			<b>8</b>	<b>65</b>	

## CTH Level 2 Award in Housekeeping

Students must achieve all 3 units, providing 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 603/4815/X

**Guided Learning Hours (GLH):** 65

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	One observed practical examination, plus a single synoptic exam covering all units
HK1	Housekeeping 1	2	3	25	
HK2	Housekeeping 2	2	2	15	
<b>Award Total (3 units)</b>			<b>8</b>	<b>65</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Award in Front Office

Students must achieve all 3 units, providing 8 credits, all at level 2

**Credit Value (CV):** 8

**QAN:** 603/4816/1

**Guided Learning Hours (GLH):** 65

**Total Qualification Time (TQT):** 80

**UK Funding Eligibility:** • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	One observed practical examination, plus a single synoptic exam covering all units
REC	Reception & reservations	2	3	25	
CGS	Concierge & guest services	2	2	15	
<b>Award Total (3 units)</b>			<b>8</b>	<b>65</b>	

## CTH Level 2 Award in Hospitality Practice

Students must achieve all 4 mandatory units, providing 12 credits all at level 2

**Credit Value (CV):** 12

**QAN:** 603/4817/3

**Guided Learning Hours (GLH):** 100

**Total Qualification Time (TQT):** 125

**UK Funding Eligibility:** • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	<ul style="list-style-type: none"> <li>• Three observed practical examinations</li> <li>• A single on demand synoptic examination covering all units</li> </ul>
RBS1	Restaurant & bar service 1	2	3	25	
HK1	Housekeeping 1	2	3	25	
REC	Reception & reservations	2	3	25	
<b>Award Total (4 units)</b>			<b>12</b>	<b>100</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Certificate in Hospitality Practice

Students must achieve all 7 mandatory units, providing 18 credits, all at level 2

**Credit Value (CV):** 18

**QAN:** 603/4818/5

**Guided Learning Hours (GLH):** 145

**Total Qualification Time (TQT):** 180

**UK Funding Eligibility:** • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	<ul style="list-style-type: none"> <li>• Three observed practical examinations</li> <li>• A single on demand synoptic examination covering all units</li> </ul>
RBS1	Restaurant & bar service 1	2	3	25	
RBS2	Restaurant & bar service 2	2	2	15	
HK1	Housekeeping 1	2	3	25	
HK2	Housekeeping 2	2	2	15	
REC	Reception & reservations	2	3	25	
CGS	Concierge & guest services	2	2	15	
<b>Certificate Total (7 units)</b>			<b>18</b>	<b>145</b>	

## CTH Level 2 Award in Barista Skills

Learners must achieve one unit, providing 4 credits at level 2

**Credit Value (CV):** 4

**QAN:** 610/0242/2

**Guided Learning Hours (GLH):** 25

**Total Qualification Time (TQT):** 40

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
2BSK	Barista skills	2	4	25	One practical assessment, plus one multiple choice test
<b>Award Total (1 unit)</b>			<b>4</b>	<b>25</b>	

For more details on these qualifications please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Certificate in Professional Restaurant Front of House Service

Students must achieve all 7 units, providing 18 credits at level 2 and 5 credits at level 3

**Credit Value (CV):** 22

**QAN:** 610/2218/4

**Guided Learning Hours (GLH):** 155

**Total Qualification Time (TQT):** 220

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
CSS	Customer service skills	2	3	25	<ul style="list-style-type: none"> <li>• Two observed practical examinations</li> <li>• One single multiple choice test covering all 7 units</li> </ul>
RBS1	Restaurant & bar service 1	2	3	25	
RBS2	Restaurant & bar service 2	2	2	15	
2WKS	Wine knowledge & service skills	2	3	20	
2KSNAD	Knowledge & service of non-alcoholic drinks	2	4	25	
2KSCC	Knowledge & service of cocktails & craft beers	2	2	15	
2EFBS	Enhanced food & beverage service	3	5	30	
<b>Certificate Total (7 units)</b>			<b>22</b>	<b>155</b>	

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Certificate in Professional Bartending Skills

Learners must achieve all 3 mandatory units, providing 13 credits, all at level 2

**Credit Value (CV):** 13

**QAN:** 603/6692/8

**Guided Learning Hours (GLH):** 70

**Total Qualification Time (TQT):** 130

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
2BP	Beverage production	2	7	40	One single on-demand, online multiple choice question examination covering the 3 units.
2CS	Customer service skills	2	4	20	
2LP or 2ILP	Legislation in licensed premises or International legislation in licensed premises	2	2	10	
<b>Certificate Total (3 units)</b>			<b>13</b>	<b>70</b>	

## CTH Level 4 Diploma in Professional Bar Management

Learners must achieve 6 mandatory units, providing 37 credits, all at level 4

**Credit Value (CV):** 37

**QAN:** 603/6781/7

**Guided Learning Hours (GLH):** 150

**Total Qualification Time (TQT):** 370

**UK Funding Eligibility:** • AdvLL

Unit	Unit Title	L	CV	GLH	Assessment Method
4FBM	Financial business management	4	6	20	<ul style="list-style-type: none"> <li>• An individual online test for each unit</li> <li>• Plus, on successful completion of all the unit tests, a single overall synoptic written examination covering learning outcomes and assessment criteria from all units.</li> </ul>
4SM	Sales & marketing	4	6	20	
4EBM	Ethical bar management	4	6	20	
4HRT	Human resources & training	4	6	20	
4LLP	Legislation in licensed premises	4	6	20	
4ABMS	Advanced bar management skills	4	7	50	
<b>Diploma Total (6 units)</b>			<b>37</b>	<b>150</b>	

## CTH Level 2 Diploma (or Extended Diploma) in Cruise Hospitality Services

Students must achieve all 7 (or 8) mandatory units, providing 7 credits at level 1 and 30 (or 94) credits at level 2

**Credit Value (CV):** Diploma - 37  
Extended Diploma - 101

**QAN:** Diploma - 610/7001/4  
Extended Diploma - 610/7002/6

**Guided Learning Hours (GLH):** 335

**Total Qualification Time (TQT):** Diploma - 370  
Extended Diploma - 1,010

**UK Funding Eligibility:** TBC

Unit	Unit Title	L	CV	GLH	Assessment Method
2ICSO	Introduction to cruise ship operations	2	5	45	Closed book written examination
2ECCS	Excellence in cruise customer service	2	5	45	Closed book written examination
2FBSB	Food & beverage services on board	2	5	45	Closed book written examination
2ERS	Enhanced restaurant service	2	5	45	Closed book written examination
2CH	Cruise housekeeping	2	5	45	Closed book written examination
2SLS	Superyacht luxury service	2	5	45	Closed book written examination
2CE	Conversation essentials for crew members (French, Spanish or Mandarin)	1	7	65	Speaking and listening test
<b>Diploma Total (7 units)</b>			<b>37</b>	<b>335</b>	
<b>Additional Unit for Extended Diploma</b>					
2PTI	Practical training internship (Minimum 4 months / 640 internship hours)	2	64	-	Journal, Internship report & oral examination
<b>Extended Diploma Total (8 units)</b>			<b>101</b>	<b>335</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 2 Award in VA Earth

Students must achieve one unit, providing 5 credits, at level 2

**Credit Value (CV):** 5

**QAN:** 601/3235/8

**Guided Learning Hours (GLH):** 40

**Total Qualification Time (TQT):** 50

**UK Funding Eligibility:** • 14-16

Unit	Unit Title	L	CV	GLH	Assessment Method
VAE	VA earth	2	5	40	Closed book written examination
<b>Award Total (1 unit)</b>			<b>5</b>	<b>40</b>	

## CTH Level 2 Award in VA Fares & Ticketing (VA-1)

Students must achieve one unit, providing 5 credits, at level 2

**Credit Value (CV):** 5

**QAN:** 601/2518/4

**Guided Learning Hours (GLH):** 40

**Total Qualification Time (TQT):** 50

**UK Funding Eligibility:** • 14-16 • 16-19 • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
VA2	VA fares & ticketing	2	5	40	Open book written examination
<b>Award Total (1 unit)</b>			<b>5</b>	<b>40</b>	

## CTH Level 3 Award in VA Fares & Ticketing (VA-2)

Students must achieve one unit, providing 5 credits, at level 2

**Credit Value (CV):** 5

**QAN:** 601/4451/8

**Guided Learning Hours (GLH):** 40

**Total Qualification Time (TQT):** 50

**UK Funding Eligibility:** • 16-19

Unit	Unit Title	L	CV	GLH	Assessment Method
VA3	VA fares & ticketing	2	5	40	Open book written examination
<b>Award Total (1 unit)</b>			<b>5</b>	<b>40</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass gives 8 Points.

## CTH Level 3 Certificate in Management & Leadership for Business & Hospitality

Students must achieve 5 mandatory units and one optional unit, all at level 3

**Credit Value (CV):** 13 (or 14)

**QAN:** TBC

**Guided Learning Hours (GLH):** 42 (or 49)

**Total Qualification Time (TQT):** 132 (or 139)

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
<b>Mandatory Units</b>					
3LP	Unlocking your leadership potential to drive business performance	3	2	7	Work-based assignment
3SEM	Using strategy execution methods to effectively deliver your business goals	3	2	7	Work-based assignment
3CS	Developing a customer service culture to create competitive advantage & business growth	3	2	7	Work-based assignment
3FS	Interpreting key financial statements & using financial data	3	2	7	Work-based assignment
3MCL	Understanding the importance of marketing to build customer loyalty	3	2	7	Work-based assignment
<b>Optional Units (choose 1 from 4)</b>					
3HPT	Building high performing teams through effective performance management	3	3	7	Work-based assignment
3MS	Improving your management systems to enhance operational efficiency & regulatory compliance	3	3	7	Work-based assignment
3RA	Risk assessment for the hospitality industry	3	4	14	Work-based assignment
3TTT	Train the trainer - Delivering effective staff training	3	4	14	Work-based assignment
<b>Certificate Total (5 mandatory plus 1 optional units)</b>			<b>13 (14)</b>	<b>42 (49)</b>	

For more details on these qualifications please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH (IoH) Level 3 Diploma in Hospitality Management

Students must achieve all 7 units, providing 42 Credits, all at Level 3

**Credit Value (CV):** 42

**QAN:** 603/6725/8

**Guided Learning Hours (GLH):** 154

**Total Qualification Time (TQT):** 420

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
IOH3BMH	Business management in hospitality	3	6	22	An individual online test for each of the 7 units, plus a single overall synoptic written examination covering all unit learning outcomes.
IOH3MSS	Merchandising, selling & supervising sales	3	6	22	
IOH3DCF	Developing a customer focused organisation	3	6	22	
IOH3FBC	Budgeting, forecasting & cash flow	3	6	22	
IOH3MTP	Managing teams & performance management	3	6	22	
IOH3LHO	Legislation & regulations affecting hospitality operations	3	6	22	
IOH3PDR	Personal development & research skills	3	6	22	
<b>Diploma Total (7 units)</b>			<b>42</b>	<b>154</b>	

**Important Note:** This course qualifies for UCAS Tariff Points as follows: a Pass gives 8 Points, a Merit 16 Points and a Distinction 24 Points.

This qualification provides for progression to other qualifications, particularly to CTH's qualifications at Level 4. For more details on this qualification please visit our website (<http://www.cthwards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH (IoH) Level 4 Diploma in Advanced Hospitality Management

Students must achieve all 7 units, providing 56 credits, all at level 4

**Credit Value (CV):** 56

**QAN:** 603/6752/0

**Guided Learning Hours (GLH):** 280

**Total Qualification Time (TQT):** 560

**UK Funding Eligibility:** • AdvLL

Unit	Unit Title	L	CV	GLH	Assessment Method
IOH4SBM	Strategic business management in hospitality	4	8	40	An individual online test for each of the 7 units, plus a single overall synoptic assignment covering learning outcomes & assessment criteria across all units.
IOH4SMC	Services marketing and communication for hospitality	4	8	40	
IOH4MCF	Managing a customer focused organisation in hospitality	4	8	40	
IOH4FPB	Managing finance & business performance in hospitality	4	8	40	
IOH4LHR	Leadership & HR management in hospitality	4	8	40	
IOH4MBL	Managing changes to business & HR legislation in hospitality	4	8	40	
IOHPDP	Professional development and project management for hospitality	4	8	40	
<b>Diploma Total (7 units)</b>			<b>56</b>	<b>280</b>	

This qualification provides for progression to other qualifications, particularly to CTH's qualifications at Level 5. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

## CTH Level 4 Certificate in Environmental Sustainability Management in Hospitality

Learners must achieve 6 mandatory units, providing 13 credits, all at level 4

**Credit Value (CV):** 13

**QAN:** 610/0070/9

**Guided Learning Hours (GLH):** 60

**Total Qualification Time (TQT):** 130

**UK Funding Eligibility:** N/A

Unit	Unit Title	L	CV	GLH	Assessment Method
4ES	Environmental sustainability and the role of the green manager	4	1	10	<ul style="list-style-type: none"> <li>• Assessment of workbooks for each unit based on the learner's workplace, to reflect the application of the knowledge and skills learned</li> <li>• Final essay</li> </ul>
4BPI	Establish Baseline of Key Performance Indicators	4	2	10	
4WMC	Water management conservation	4	3	10	
4WMS	Waste management system	4	3	10	
4EMS	Energy management system	4	3	10	
4GMK	Green marketing	4	1	10	
<b>Certificate Total (6 units)</b>			<b>13</b>	<b>60</b>	

For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

# Glossary

## of abbreviations in this Portfolio

<b>L</b>	Qualification Level (on Ofqual Regulatory Qualification Framework)
<b>CV</b>	Credit value. One credit usually represents ten hours of study (TQT)
<b>GLH</b>	Guided Learning Hours. Time spent under the immediate guidance or supervision of a lecturer, supervisor, tutor or other appropriate provider of education or training. GLH includes lectures, demonstrations, seminars, tutorials.
<b>TQT</b>	Total Qualification Time, includes guided learning hours. TQT provides an estimate of the number of hours a Learner will reasonably be likely to spend in preparation, study or any other form of participation in education or training, including assessment, which takes place as directed by a lecturer, supervisor, tutor or other appropriate provider of education or training.
<b>QAN</b>	Qualification Accreditation Number (Ofqual)
<b>AdvLL</b>	Advanced Learner Loans (Funding)
<b>FCFJ</b>	Free Courses For Jobs (Funding)
<b>MCA/GLA</b>	Metropolitan Combined Authority / Greater London Authority (Funding)
<b>AEB</b>	Adult Education Budget (Funding)



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