

Portfolio

January 2024 Edition



Gold standard qualifications for Hospitality, Culinary & Tourism

The first of these is the fact that the world is not a uniform whole, but a collection of many different parts, each with its own characteristics and laws. This is the principle of diversity, which is the foundation of all knowledge. Without diversity, there would be no progress, no discovery, no growth. It is the richness of the world that makes it so interesting and so challenging. We must learn to embrace our differences, to celebrate our unique qualities, and to work together to create a better world for all.

The second principle is the importance of knowledge. Knowledge is the key to understanding the world, to solving problems, and to improving ourselves. It is the light that guides us through the darkness of ignorance. We must seek knowledge with a humble and open heart, for it is only through the pursuit of truth that we can find meaning and purpose in our lives. Knowledge is not just for the few, but for everyone. It is the greatest gift we can give to ourselves and to the world.

The third principle is the value of community. We are all part of a larger whole, and we must work together to build a better world. Community is the source of strength, of support, and of hope. It is the place where we find our true selves, where we learn to love and to be loved. We must cherish our communities, for they are the heart of our lives. Together, we can make a difference, we can change the world, and we can create a future that is bright and full of promise.

These three principles—diversity, knowledge, and community—are the pillars of a good life. They are the path to happiness, to fulfillment, and to a world that is truly beautiful. Let us live by these principles, for they are the only way to make the world a better place for all of us.

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 classroom or meeting room. A man in a light blue shirt and grey sweater is standing and writing the letter 'M' on a whiteboard. In the foreground, the back of a person's head and shoulders are visible, wearing a blue t-shirt. On a desk in the foreground, there is an open book and a black folder. The text 'Hospitality & Tourism Management Programmes' is overlaid in the center of the image.

Hospitality & Tourism Management Programmes

At a glance

Hospitality & Tourism Management



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

- CTH is a specialist Hospitality, Tourism, Culinary & Travel Awarding Organisation, established in 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.

Some industry partners that have helped develop CTH qualifications:



Contact

For further details,
please contact:

marketing@cthawards.com

www.cthawards.com

CTH Level 3 Diploma in Essentials of Hospitality & Tourism

Students must achieve all 3 mandatory units, providing 70 credits, all at level 3

Credit Value (CV): 70

QAN: 603/6598/5

Guided Learning Hours (GLH): 350

Total Qualification Time (TQT): 700

UK Funding Eligibility: • 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%)
Diploma Total (3 units)			70	350	

Important Note: This 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 in Hospitality & Tourism

Students must achieve all 5 mandatory units, providing 130 credits, all at level 3

Credit Value (CV): 130

QAN: 603/6593/6

Guided Learning Hours (GLH): 650

Total Qualification Time (TQT): 1300

UK Funding Eligibility: • 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%)
Foundation Diploma Total (5 units)			130	650	

Important Note: This 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.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

CTH Level 3 Foundation Diploma in Hospitality Business

Students must achieve all 5 mandatory units, providing 138 credits, all at level 3

Credit Value (CV): 138

QAN: 603/6599/7

Guided Learning Hours (GLH): 620

Total Qualification Time (TQT): 1380

UK Funding Eligibility: • 14-16 • 16-19 • AdvLL • FCFJ • MCA/GLA • AEB

Unit	Unit Title	L	CV	GLH	Assessment Method
THI	Tourism & hospitality industry	3	30	150	Assignment
PFIB	Purpose & function of international business	3	30	120	Case study-based written examination
E	Entrepreneurship	3	38	150	Assignment (70%) Presentation (30%)
EMCRTH	Essentials of marketing & customer relationships in tourism & hospitality	3	30	150	Closed book written examination
ESS	Essential study skills	3	10	50	Assignment (70%) Presentation (30%)
Foundation Diploma Total (5 units)			138	620	

Important Note: This 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.cthawards.com/qualifications/>) and download the relevant Qualification Specification document.

CTH Level 3 Foundation Diploma in Hospitality Practice

Students must achieve all 11 mandatory units, providing 78 credits, of which 18 credits are at level 2, 40 credits are at level 3 and 20 credits are at level 4

Credit Value (CV): 78

QAN: 310/3203/7

Guided Learning Hours (GLH): 415

Total Qualification Time (TQT): 800

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

Unit	Unit Title	L	CV	GLH	Assessment Method
GTH	Global tourism & hospitality	4	20	60	Assignment
ESS	Essential study skills	3	10	50	Assignment (70%) Presentation (30%)
FBO	Food & beverage operations	3	15	80	Closed book written examination
RDO	Rooms division operations	3	15	80	Closed book written examination
CSS	Customer service skills	2	3	25	<ul style="list-style-type: none"> • Three observed practical examinations • A single on demand synoptic examination covering all units
REC	Reception & reservations	2	3	25	
CGS	Concierge & guest services	2	2	15	
HK1	Housekeeping 1	2	3	25	
HK2	Housekeeping 2	2	2	15	
RBS1	Restaurant & bar service 1	2	3	25	
RBS2	Restaurant & bar service 2	2	2	15	
Foundation Diploma Total (11 units)			78	415	

Important Note: This course qualifies for UCAS Tariff Points as follows: a Pass gives 16 Points, a Merit 32 Points and a Distinction 48 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 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 • 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
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
Diploma Total (7 units)			120	480	

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 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
Diploma Total (7 units)			120	480	

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) • AdvLL

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
Advanced Diploma Total (7 units)			120	480	

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) • AdvLL

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
Advanced Diploma Total (7 units)			120	480	

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: • 16-19 (18+ only) • 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
Professional Diploma Total (4 units)			120	420	

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.cthawards.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
Executive Diploma Total (8 units)			120	360	

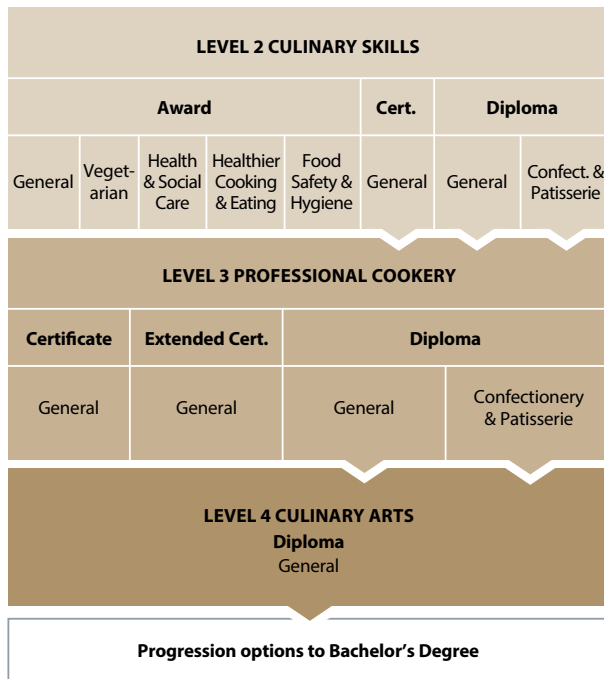
This qualification provides for progression to other qualifications, particularly to Master's Degree programmes, with subject exemptions. For more details on this qualification please visit our website (<http://www.cthawards.com/qualifications/>) and download the relevant Qualification Specification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

A professional kitchen setting with a chef in a white uniform and hat. The chef is focused on cooking, holding a large metal pot with both hands. The background shows stainless steel kitchen equipment and a clean, organized environment.

Culinary Skills Programmes

At a glance

Culinary Skills qualifications



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- 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.

Some industry partners that help develop and endorse our culinary qualifications:

GORDON RAMSAY

TANTE MARIE
Culinary Academy

Institute of Hospitality

Contact

For further details, please contact:

marketing@cthawards.com

www.cthawards.com

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	Recipe log plus practical exam
PKP	Kitchen practices	2	2	20	Practical exam
BCPBB	Producing basic cakes, pastries, biscuits & breads	2	2	20	Recipe log plus practical exam
BMPFD	Producing basic meat, poultry & fish dishes	2	2	20	Recipe log plus practical exam
Award Total (4 units)			8	80	

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	Recipe log plus practical exam
PKP	Kitchen practices	2	2	20	Practical exam
BCPBB	Producing basic cakes, pastries, biscuits & breads	2	2	20	Recipe log plus practical exam
BVD	Producing basic vegetarian dishes	2	2	20	Recipe log plus practical exam
Award Total (4 units)			8	80	

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	Healthy eating booklet & recipe log
2FVS	Prepare & cook fruit, vegetables & salads	2	2	20	Multiple choice exam* & recipe log
2FFCP	Prepare and present food for cold presentation	2	2	20	Multiple choice exam* & recipe log
Award Total (3 units)			7	75	<i>*One multiple-choice exam covers two units</i>

Level 2 Specialist Award for Chefs in Health & Social Care (IoH)

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

Credit Value (CV): 9

QAN: 603/2227/5

Guided Learning Hours (GLH): 65

Total Qualification Time (TQT): 90

UK Funding Eligibility: • 16-19 (18+ only) • Local Flexibility • Adult Skills • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
2NH	Nutrition & hydration	2	2	20	Online theory test
2FMHCS	Food modification in health care settings	2	7	45	Online theory test & practical exam
Specialist Award Total (2 units)			9	65	

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	Online exam
Award Total (1 unit)			1	8	

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 • Adult Skills • Local Flexibility

Unit	Unit Title	L	CV	GLH	Assessment Method
2KHFS	Kitchen hygiene & food safety	2	1	8	Theory test & practical exam
2MPO	Prepare & cook meat, poultry & offal	2	6	50	Recipe log, theory test & practical exam
2FAS	Prepare & cook fish & shellfish	2	4	32	Recipe log, theory test & practical exam
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	Recipe log, theory test & practical exam
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	Recipe log, theory test & practical exam
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	Recipe log, theory test & practical exam
Certificate Total (6 units)			22	179	

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	Theory test & practical exam
2MP	Prepare & cook meat & poultry	2	4	35	Recipe log, theory test & practical exam
2F	Prepare & cook fish	2	3	25	Recipe log, theory test & practical exam
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	Recipe log, theory test & practical exam
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	Recipe log, theory test & practical exam
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	Recipe log, theory test & practical exam
Certificate Total (6 units)			19	157	

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 Diploma in Culinary Skills

Students must achieve all 11 mandatory units, providing a combined 38 credits, all at level 2

Credit Value (CV): 38

QAN: 603/6542/0

Guided Learning Hours (GLH): 311

Total Qualification Time (TQT): 400

UK Funding Eligibility: • 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	Theory test
2KHFS	Kitchen hygiene & food safety	2	1	8	Theory test and practical exam
2MPCTW	Introduction to menu planning, costings & team work	2	4	32	Theory test and practical exam
2MPO	Prepare & cook meat, poultry & offal	2	6	50	Recipe log, theory test & practical exam
2FAS	Prepare & cook fish & shellfish	2	4	32	Recipe log, theory test & practical exam
2VPVP	Prepare & cook vegetables, pulses & vegetable proteins	2	4	32	Recipe log, theory test & practical exam
2SSS	Prepare & cook stocks, soups & sauces	2	4	32	Recipe log, theory test & practical exam
2PRE	Prepare & cook pasta, rice & eggs	2	3	25	Recipe log, theory test & practical exam
2PDP	Prepare & cook pastry & dough products	2	3	25	Recipe log, theory test & practical exam
2CHD	Prepare & cook cold & hot desserts	2	3	25	Recipe log, theory test & practical exam
2BCS	Prepare & cook biscuits, cakes & sponges	2	3	25	Recipe log, theory test & practical exam
Diploma Total (11 units)			38	311	

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 in Patisserie & Confectionery Skills

Students must achieve all 9 mandatory units, providing a combined 35 credits, all at level 2

Credit Value (CV): 35

QAN: 603/6108/6

Guided Learning Hours (GLH): 315

Total Qualification Time (TQT): 350

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

Unit	Unit Title	L	CV	GLH	Assessment Method
2FSPK	Food safety in the professional kitchen	2	3	25	Theory test and practical exam
2MPCTW	Introduction to menu planning, costings & team work	2	4	30	Theory test and practical exam
2INGR	Ingredients in patisserie	2	4	40	Recipe log, theory test & practical exam
2PAST	Pastries	2	5	40	Recipe log, theory test & practical exam
2CHD	Cold & hot desserts	2	3	25	Recipe log, theory test & practical exam
2BCS	Biscuits, cakes & sponges	2	3	25	Recipe log, theory test & practical exam
2BDP	Bread and dough products	2	4	40	Recipe log, theory test & practical exam
2CW	Chocolate work	2	4	40	Recipe log, theory test & practical exam
2FPS	Finishing and presentation skills	2	5	50	Recipe log, theory test & practical exam
Diploma Total (9 units)			35	315	

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	Recipe log & practical exam
PCPMG	Techniques & skills in preparation, cooking & finishing poultry, meat & game	3	5	42	Recipe log & practical exam
PCFFS	Techniques & skills in preparation, cooking & finishing fish & shellfish	3	5	42	Recipe log & practical exam
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	Recipe log & practical exam
PCBBP	Techniques & skills in baking & baked products	3	5	42	Recipe log & practical exam
Certificate Total (5 units)			25	210	

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.cthawards.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): 235

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	Recipe log & practical exam
PCPMG	Techniques & skills in preparation, cooking & finishing poultry, meat & game	3	5	42	Recipe log & practical exam
PCFFS	Techniques & skills in preparation, cooking & finishing fish & shellfish	3	5	42	Recipe log & practical exam
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	Recipe log & practical exam
PCBBP	Techniques & skills in baking & baked products	3	5	42	Recipe log & practical exam
FSH	Food Safety & Hygiene	2	1	11	Recipe log & practical exam
MP	Menu Planning	3	4	14	Assignment or project
Certificate Total (7 units)			30	235	

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 50 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 25 credits

Credit Value (CV): 50

QAN: 603/6447/6

Guided Learning Hours (GLH): 420

Total Qualification Time (TQT): 500

UK Funding Eligibility: • 14-16 • 16-19 • AdvLL • FCFJ • MCA/GLA

Unit	Unit Title	L	CV	GLH	Assessment Method
Mandatory Units					
PCVSS	Techniques & skills in preparation, cooking & finishing vegetables, sauces & soups	3	5	42	Recipe log & practical exam
PCPMG	Techniques & skills in preparation, cooking & finishing poultry, meat & game	3	5	42	Recipe log & practical exam
PCFFS	Techniques & skills in preparation, cooking & finishing fish & shellfish	3	5	42	Recipe log & practical exam
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	Recipe log & practical exam
PCBBP	Techniques & skills in baking & baked products	3	5	42	Recipe log & practical exam
Optional Units (choose 5 from 10)					
PCSS	Food safety practices in the preparation, service & storage of food	3	5	42	Assignment
PCKO	Kitchen organisation	3	5	42	Assignment
PCPD	Food product development	3	5	42	Recipe log, practical exam & assignment
PCNH	Nutrition & producing healthier dishes	3	5	42	Recipe log, practical exam & assignment
PCFG	Techniques and skills in producing farinaceous dishes	3	5	42	Recipe log & practical exam
PCVC	Vegetarian & plant-based cookery	3	5	42	Recipe log, practical exam & assignment
PCEC	Techniques & skills in producing ethnic dishes	3	5	42	Recipe log & practical exam
PCIC	Techniques and skills in producing international dishes	3	5	42	Recipe log & practical exam

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PCSPS	Supervising the professional kitchen	3	5	42	Assignment
PCDP	Techniques and skills in producing fermented dough products	3	5	42	Recipe log & practical exam
Diploma Total (5 mandatory plus 5 optional units)			50	420	

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

For the Diploma, students must achieve all 8 mandatory units, providing a combined 50 credits, all at level 3

Credit Value (CV): 50

QAN: 603/6594/8

Guided Learning Hours (GLH): 420

Total Qualification Time (TQT): 500

UK Funding Eligibility: • 14-16 • 16-19 • AdvLL • FCFJ

Unit	Unit Title	L	CV	GLH	Assessment Method
PCCHD	Techniques & skills in producing frozen, cold & hot desserts	3	5	42	Recipe log & practical exam
PCBBP	Techniques & skills in baking & baked products	3	5	42	Recipe log & practical exam
PCDP	Techniques & skills in producing fermented dough products	3	5	42	Recipe log & practical exam
PCDDI	Techniques & skills in producing decorative & display items	3	10	84	Recipe log & practical exam
PCPPP	Techniques & skills in producing paste products & petits fours	3	10	84	Recipe log & practical exam
PCSS	Food safety practices in the preparation, service & storage of food	3	5	42	Written assignment
PCKO	Kitchen organisation	3	5	42	Written assignment
PCSPS	Supervising the professional kitchen	3	5	42	Written assignment
Diploma Total (8 units)			50	420	

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	Recipe log & practical exam
4HD	Prepare, cook & finish hors d'oeuvres & canapés	4	10	60	Recipe log & practical exam
4FSH	Prepare, cook & finish complex fish & shellfish	4	10	60	Recipe log & practical exam
4MPG	Prepare, cook & finish complex meat, poultry & game	4	10	60	Recipe log & practical exam
4PDC	Prepare, cook & finish complex pastries, desserts & confectionery	4	10	60	Recipe log & practical exam
4SSD	Prepare, cook & finish complex sauces & dressings	4	10	60	Recipe log & practical exam
4TD	Prepare, cook & finish terrines, ballotines, galantines & pâtés	4	10	60	Recipe log & practical exam
4VS	Prepare, cook & finish complex vegetables & salads	4	10	60	Recipe log & practical exam
4YP	Prepare, cook & finish complex yeast products	4	10	60	Recipe log & practical exam
4MP	Menu planning & costing	4	10	60	Project/assignment
4SM	Self-management in the professional kitchen	4	10	60	Project/assignment
4N	Nutrition, allergens & sustainability	4	10	60	Project/assignment
Diploma Total (12 units)			120	720	

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



Continuing Professional Development (CPD) Programmes

At a glance

Continuing Professional Development (CPD)

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 in 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.

Some industry partners that have helped develop our qualifications:



Contact

For further details,
please contact:

marketing@cthawards.com

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	<ul style="list-style-type: none"> • Reading & Writing Test • Speaking & Listening (one-to-one Q & A with assessor) Test • Presentation
EWHT	English for working in hotels & tourism	1	9	70	
EWR	English for working in restaurants	1	9	70	
Certificate Total (3 units)			25	200	

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 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	
Award Total (3 units)			8	65	

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	
Award Total (3 units)			8	65	

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	
Award Total (3 units)			8	65	

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"> • Three observed practical examinations • A single on demand synoptic examination covering all units
RBS1	Restaurant & bar service 1	2	3	25	
HK1	Housekeeping 1	2	3	25	
REC	Reception & reservations	2	3	25	
Award Total (4 units)			12	100	

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"> • Three observed practical examinations • A single on demand synoptic examination covering all units
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	
Certificate Total (7 units)			18	145	

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
Award Total (1 unit)			4	25	

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 Professional Restaurant Front of House Service

Students must achieve all 7 units, providing 22 credits, all at level 2

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"> • Three observed practical examinations • A single on demand synoptic examination covering all 7 units
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	
Certificate Total (7 units)			22	155	

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 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	Legislation in Licensed Premises	2	2	10	
Certificate Total (3 units)			13	70	

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): 140

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"> • An individual online test for each unit • Plus, on successful completion of all the unit tests, a single overall synoptic written examination covering learning outcomes and assessment criteria from all units.
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	40	
Diploma Total (6 units)			37	140	

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 Diploma in Cruise Hospitality Services

Students must achieve all 8 mandatory units, providing 94 credits at level 2 and 5 credits at level 1

Credit Value (CV): 99

QAN: 603/5622/4

Guided Learning Hours (GLH): 315

Total Qualification Time (TQT): 990

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

Unit	Unit Title	L	CV	GLH	Assessment Method
2BCS	Basics of cruise ships	2	5	45	Closed book written examination
2CSCG	Effective customer service & corporate grooming	2	5	45	Closed book written examination
2FBSVS	Food & beverage services	2	5	45	Closed book written examination
2CT	Culinary theory	2	5	45	Closed book written examination
2RSM	Restaurant setting & management	2	5	45	Closed book written examination
2ACTH	Alternate communication in the tourism & hospitality services (French or Spanish)	1	5	45	Closed book written examination
2CH	Cruise housekeeping	2	5	45	Closed book written examination
2PTI	Practical training internship	2	64	0	Journal, Internship report & oral examination
Diploma Total (8 units)			99	315	

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 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 • 16-19 • Local Flexibility

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

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
Award Total (1 unit)			5	40	

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
Award Total (1 unit)			5	40	

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
Mandatory Units					
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
Optional Units (choose 1 from 4)					
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
3ND	Natural disaster 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
Certificate Total (5 mandatory plus 1 optional units)			13⁽¹⁴⁾	42⁽⁴⁹⁾	

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	
Diploma Total (7 units)			42	154	

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.cthawards.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	
Diploma Total (7 units)			56	280	

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"> • A single online synoptic exam assessing all six units • Assessment of workbooks for each unit based on the learner's workplace, to reflect the application of the knowledge and skills learned
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	
Certificate Total (6 units)			13	60	

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

L	Qualification Level (on Ofqual Regulatory Qualification Framework)
CV	Credit value. One credit usually represents ten hours of study (TQT)
GLH	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.
TQT	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.
QAN	Qualification Accreditation Number (Ofqual)
AdvLL	Advanced Learner Loans (Funding)
FCFJ	Free Courses For Jobs (Funding)
MCA/GLA	Metropolitan Combined Authority / Greater London Authority (Funding)
AEB	Adult Education Budget (Funding)



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