

City & Guilds Level 1 Certificate in Hospitality

Qualification Number: 7107

Spec Ref	Learning Outcome (I can...)	Required Practical	Revision Links
101- Introduction to the Hospitality Industry	• Identify different types of hospitality outlets (cafés, hotels, events). • Describe the main roles and services in the sector. • Demonstrate basic customer service (greeting guests, taking orders).	Short written summary and role-play scenario	Revision Link
113- Health & Safety and Food Safety Awareness in Catering	• Recognise key kitchen hazards and safe working controls. • Demonstrate correct handwashing and cleaning routines. • Follow hygiene signage and PPE procedures.	Observation checklist and short quiz	Revision Link
202- Food Safety in Catering	• Apply safe food-handling principles (HACCP, temperature checks). • Identify contamination risks and prevention methods. • Show understanding of food storage and waste disposal.	Multiple-choice test and oral questioning	Revision Link
106- Basic Food Preparation and Cooking	• Prepare and cook dishes using wet and dry methods (boil, fry, roast, bake). • Use kitchen tools safely and hygienically. • Evaluate finished dishes for quality and presentation.	Practical observation and photo evidence	Revision Link
114- Introduction to Kitchen Equipment	• Identify and operate kitchen appliances safely (mixer, oven, dishwasher). • Clean and store equipment correctly. • Demonstrate knowledge of maintenance and faults.	Practical demonstration and pictorial log	Revision Link

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119- Preparing and Displaying Salads and Sandwiches	• Assemble and display salads and sandwiches attractively. • Apply nutritional and aesthetic principles in presentation. • Work hygienically with fresh ingredients.	Practical observation and product evaluation	Revision Link
120- Introduction to Pastry and Cake Preparation	• Prepare simple baked goods (scones, cookies, sponges). • Follow recipes accurately and measure ingredients. • Evaluate appearance, texture, and flavour.	Practical observation and written evaluation	Revision Link
121- Assisting at a Hospitality Event	• Prepare dining areas and assist with service and clearing. • Follow team instructions and timing cues. • Reflect on personal performance during an event.	Live practical assessment and reflection sheet	Revision Link
123- Meal Planning and Preparation	• Design a balanced three-course menu. • Prepare, cook and serve selected dishes safely. • Evaluate cost, portion, and nutritional factors.	Practical cook-and-serve assessment + written menu justification	Revision Link