

## Component Specification

### Catering Operations and Systems

#### NFQ Level 4

#### 4N1133

#### 1. Component Details

|                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|---------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Title</b>              | Catering Operations and Systems                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
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| <b>Award Class</b>        | Minor                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Code</b>               | 4N1133                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Level</b>              | 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Credit Value</b>       | 5                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Purpose</b>            | The purpose of this award is to equip learners with the knowledge, skills and competence to implement a range of catering operations and systems within the hospitality and tourism industry.                                                                                                                                                                                                                                                                                                                                                                                                             |
| <b>Learning Outcomes</b>  | <p>Learners will be able to:</p> <ol style="list-style-type: none"><li>1 Outline the principles and practices of the various catering operations within the industry including hotels, institutions, banqueting, franchising, bar food, fast food and in-flight food</li><li>2 Explain the difference between volume and small scale food production, in terms of organisation, equipment, and resources</li><li>3 Describe a range of conventional cooking systems including hot holding, sous-vide, cook-serve, cook-chill</li><li>4 Outline key recent developments in culinary technologies</li></ol> |

- 5 Explain how cook-chill and cook-freeze food production systems operate
- 6 Explain how sous-vide cooking and reheating systems work
- 7 Use a range of culinary technologies under supervision including conventional and convection ovens, microwave cookers, electric, gas and induction hobs, pressure cookers, sous-vide systems and slow cookers.

## Assessment

### General Information

Details of FET assessment requirements are set out in [Assessment Guidelines for Providers](#).

All FET assessment is criterion referenced. Successful achievement of the award is based on learners attaining the required standards of knowledge, skill or competence.

The techniques set out below are considered the optimum approach to assessment for this component. In exceptional circumstances providers may identify alternative assessment techniques through the provider's application for programme validation which are **reliable** and **valid** but which are more appropriate to their context.

Assessment of a number of components may be integrated across programmes for delivery, provided that the learning outcomes of each minor award are assessed.

Group or team work may form part of the assessment, provided each learner's achievement is separately assessed.

All providers are required to submit an assessment plan as part of their application for programme validation. Assessment Plans will include information relating to scheduling and integration of assessment. See current FET validation guidelines at [www.qqi.ie](http://www.qqi.ie).

### Assessment Techniques

In order to demonstrate that they have reached the standards of knowledge, skill and competence identified in all the learning outcomes, learners are required to complete the assessment(s) below.

The assessor is responsible for devising assessment instruments (e.g. project and assignment briefs, examination papers), assessment criteria and mark sheets, consistent with

the techniques identified below and FETAC's assessment requirements.

Programme validation will require providers to map each learning outcome to its associated assessment technique. See current FET validation guidelines at [www.qqi.ie](http://www.qqi.ie).

All learning outcomes **must** be assessed and achieved

|                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                |            |
|--------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Description</b>                         | Project                                                                                                                                                                                                                                                                                                                                                                                                                        | 100%       |
|                                            | <b>Project</b>                                                                                                                                                                                                                                                                                                                                                                                                                 |            |
|                                            | <i>A project is a response to a brief devised by the assessor. A project is usually carried out over an extended period of time. Projects may involve research, require investigation of a topic, issue or problem or may involve process such as a design task, a performance or practical activity or production of an artefact or event.</i>                                                                                |            |
| <b>Recognition of Prior Learning (RPL)</b> | Learners may be assessed on the basis of their prior knowledge and experience. Providers must be specifically quality assured to assess learners by this means. To do so they must complete B10, see Provider's Quality Assurance Guidelines and be included on the Register of RPL approved providers. See RPL Guidelines at <a href="http://www.fetac.ie">www.fetac.ie</a> for further information and registration details. |            |
| <b>Grading</b>                             | Pass                                                                                                                                                                                                                                                                                                                                                                                                                           | 50% - 64%  |
|                                            | Merit                                                                                                                                                                                                                                                                                                                                                                                                                          | 65% - 79%  |
|                                            | Distinction                                                                                                                                                                                                                                                                                                                                                                                                                    | 80% - 100% |
| <b>Specific Validation Requirements</b>    | THE PROVIDER MUST HAVE ALL OF THE FOLLOWING IN PLACE TO OFFER THIS AWARD:<br>A PRODUCTION KITCHEN IN COMPLIANCE WITH HEALTH AND SAFETY REQUIREMENTS AND REGULATIONS OR A CLASS KITCHEN IN COMPLIANCE WITH HEALTH AND SAFETY REQUIREMENTS AND REGULATIONS<br>1.                                                                                                                                                                 |            |
| <b>Supporting Documentation</b>            | None                                                                                                                                                                                                                                                                                                                                                                                                                           |            |
| <b>Access</b>                              | To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.                                                                                                          |            |

## Transfer

Successful completion of this component award enables the learner to transfer to programmes leading to other certificates where this component is a mandatory or an elective requirement.

## 2. FET Award Standards

QQI award standards are determined within the National Framework of Qualifications (NFQ), <http://www.nfq-qqi.com>. QQI determines standards for the education and training awards that it makes itself and that are made by providers to whom it has delegated authority to make an award. Providers offering programmes leading to QQI awards **must** have their programme(s) validated in accordance with current validation policy (see [www.qqi.ie](http://www.qqi.ie)).

Award standards are designed to be consistent with the NFQ's award classes i.e. major, special purpose, supplemental and minor awards. They are expressed in terms of **learning outcomes** i.e. concise statements of what the learner is expected to know or be able to do in order to achieve a particular award. Learning outcomes for FET awards are contained within the associated specifications:

| AWARD CLASS        | STANDARDS                      | AWARDS                                                        |
|--------------------|--------------------------------|---------------------------------------------------------------|
| Major Award        | Certificate Specification      | Certificate (Levels 1 to 5)<br>Advanced Certificate (Level 6) |
| Supplemental Award | Supplemental Specification     | Supplemental Certificate<br>(Level 3 to 6)                    |
| Special Purpose    | Specific Purpose Specification | Specific Purpose Certificate<br>(Levels 3 to 6)               |
| Minor Award        | Component Specification        | Component Certificate<br>(Levels 1 to 6)                      |

Award standards are thresholds, they describe standards of knowledge, skill or competence to be acquired, and where appropriate, demonstrated, by a learner before an award may be made.

Award standards will be reviewed from time to time as necessary. Minor changes may be made by the QQI executive outside the review cycle where necessary. Changes to standards are published on QQI's website. Providers with validated programmes and providers with delegated authority to make awards are responsible for monitoring relevant standards and making necessary responses to changes.

## 3. FET Credit

Every FET certificate and component specification includes an FET credit value (Table 1). FET credit is quantified in multiples of 5 FET credits (up to 50 hours of learner effort). Learner effort is based on the time taken by typical learners at the level of the award to achieve the learning outcomes for the award. It includes all learning time involved including: guided learning hours, self-directed learning and assessment.

**Table 1: FET Credit Values**

| NFQ Level | Major Awards Credit Values | Default Credit Values Minor Awards | Other Permitted Minor Award Credit Values | Special Purpose and Supplemental Award Credit Value Ranges |
|-----------|----------------------------|------------------------------------|-------------------------------------------|------------------------------------------------------------|
| 1         | 20                         | 5                                  | 10                                        |                                                            |
| 2         | 30                         | 5                                  | 10                                        |                                                            |
| 3         | 60                         | 10                                 | 5,20                                      | >5 and<60                                                  |
| 4         | 90                         | 10                                 | 5,15,20                                   | >5 and<90                                                  |
| 5         | 120                        | 15                                 | 5,10,30                                   | >5 and <120                                                |
| 6         | 120                        | 15                                 | 5,10,30                                   | >5 and <120                                                |

### Guide to Level

Independence is the hallmark of this level. Learning outcomes at this level correspond to a growing sense of responsibility for participating in public life and shaping one's own life. The outcomes at this level would be associated with first-time entry to many occupational sectors.

| Strand           | Sub-strand        | Nature of learning                                                                               |
|------------------|-------------------|--------------------------------------------------------------------------------------------------|
| Knowledge        | Breadth           | Broad range of knowledge                                                                         |
|                  | Kind              | Mainly concrete in reference and with some elements of abstraction or theory                     |
| Know How & Skill | Range             | Demonstrate a moderate range of practical and cognitive skills and tools                         |
|                  | Selectivity       | Select from a range of procedures and apply known solutions to a variety of predictable problems |
| Competence       | Context           | Act in familiar and unfamiliar contexts                                                          |
|                  | Role              | Act with considerable amount of responsibility and autonomy                                      |
|                  | Learning to Learn | Learn to take responsibility for own learning within a supervised environment                    |
|                  | Insight           | Assume partial responsibility for consistency of self-understanding and behaviour                |

*Extract from 'Determinations for the Outline National Framework of Qualifications': NQAI*