



Highfield Level 4 End-Point Assessment for ST0229 Hospitality Manager

End-Point Assessment Kit



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Pathway:
Multifunctional Management

Highfield Level 4 End-Point Assessment for ST0229 Hospitality Manager - Multifunctional Management

EPA Kit

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Versions:

ST0229 / v1.0

HMMFM v2.1

How to use this EPA Kit

Welcome to the Highfield End-Point Assessment kit for the Hospitality Manager - Multifunctional Management apprenticeship standard.

Highfield is an independent end-point assessment organisation that has been approved to offer and carry out the independent end-point assessments for the Level 4 Hospitality Manager - Multifunctional Management apprenticeship standard. Highfield internally quality assures all end-point assessments in accordance with its IQA process, and additionally all end-point assessments are externally quality assured by the relevant EQA organisation.

The EPA kit is designed to outline all you need to know about the end-point assessments for this standard and will also provide an overview of the on-programme delivery requirements. In addition, advice and guidance for trainers on how to prepare apprentices for the end-point assessment is included. The approaches suggested are not the only way in which an apprentice may be prepared for their assessments, but trainers may find them helpful as a starting point.

In this kit, you will find:

- an overview of the standard and any on-programme requirements
- a section focused on delivery, where the standard and assessment criteria are presented in a suggested format that is suitable for delivery
- guidance on how to prepare the apprentice for gateway
- detailed information on which part of the standard is assessed by which assessment method
- suggestions on how to prepare the apprentice for each part of the end-point assessment
- a section focused on the end-point assessment method where the assessment criteria are presented in a format suitable for carrying out 'mock' assessments

Introduction

Standard overview

Hospitality managers work across a huge variety of organisations including bars, restaurants, cafes, conference centres, banqueting venues, hotels and contract caterers. These managers generally specialise in a particular area, however their core knowledge, skills and behaviours are aligned. Common to all managers in this role is their passion for exceeding customers' expectations. Hospitality managers have a high level of responsibility and are accountable for fulfilling the business vision and objectives which requires excellent business, people and customer relation skills. Individuals in this role are highly motivated team leaders that combine a talent for management and specific industry skills and thrive on the customer facing nature of the role.

Specialist function overview

Multifunctional managers are often found in organisations where hospitality managers cover a range of different operational functions. They are tasked with applying their knowledge, skills and behaviours in different contexts, where a particular function may not be addressed in full. Multifunctional managers have accountability and responsibility for meeting clear managerial objectives with their team. They must balance priorities across their various functions they are responsible for. For example, a multifunctional manager may oversee a restaurant as well as a bar, banqueting and conferences in one working day.

On-programme requirements

Although learning, development and on-programme assessment is flexible, and the process is not prescribed, the following is the recommended baseline expectation for an apprentice to achieve full competence in line with the Hospitality Manager - Multifunctional Management apprenticeship standard.

The on-programme assessment approach will be agreed between the training provider and employer. The assessment will give an ongoing indication of an apprentice's performance against the final outcomes defined in the standard. The training provider will need to prepare the apprentice for the end-point assessment, including preparation for the professional discussion and business project.

The training programme leading to end-point assessment should cover the breadth and depth of the standard using suggested on-programme assessment methods that integrate

the knowledge, skills and behaviour components, and which ensure that the apprentice is sufficiently prepared to undertake the end-point assessment. Training, development and ongoing review activities should include:

- achievement of level 2 English and maths. If the apprentice began their apprenticeship training before their 19th birthday, they will still be subject to the mandatory requirement to study towards and achieve English and maths. The requirements for English and maths are optional for apprentices aged 19+ at the start of their apprenticeship training.

Business project proposal

It is recommended that the business project proposal is completed on the business project proposal form provided at gateway, however alternative forms developed by training providers are permissible. This should take the form of a 2-page synopsis. Highfield will sign off the proposal at gateway to ensure the proposed project has the potential to meet the business project criteria. This will be done within 7 days of agreeing the EPA schedule. If, for any reason, the proposal is not approved at this stage, a revised proposal should be sent to the employer and Highfield within 7 days. The Business Project Proposal form can also be found on the Highfield website.

The proposal should include identification of the problem (or issue/opportunity/challenge) that is to be explored in their project and the intended approach to research and making recommendations.

Use of artificial intelligence (AI) in the EPA

Where AI has been used as part of the apprentice's day-to-day work and forms part of a project report, presentation, or artefact, it should be referenced as such within the work. AI must not be used to produce the report or portfolio.

Where AI has been used as part of a portfolio that underpins an interview or professional discussion or any other assessment method, it should be fully referenced within the portfolio.

Additional, relevant on-programme qualification

There are no mandatory qualifications for this standard. However, employers may wish to include relevant qualifications to help structure the on-programme delivery.

Readiness for end-point assessment

For an apprentice to be ready for the end-point assessments:

- the apprentice must have achieved Level 2 English and maths. The requirements for English and maths are mandatory for all apprentices aged between 16-18 at the start of their apprenticeship training. The requirements for English and maths are optional for apprentices aged 19+ at the start of their apprenticeship training.
- the apprentice must submit a business project proposal for the business project within 14 days of the EPA being arranged. This must be approved by the end-point assessor
- the line manager (employer) must be confident that the apprentice has developed all the knowledge, skills and behaviours defined in the apprenticeship standard and that the apprentice is competent in performing their role. To ensure this, the apprentice must attend a formal meeting with their employer to complete the Gateway Readiness Report.
- the apprentice and the employer should then engage with Highfield to agree a plan and schedule for each assessment activity to ensure all components can be completed within a 2-month end-assessment window. Further information about the gateway process is covered later in this kit.

If you have any queries regarding the gateway requirements, please contact your EPA customer engagement manager at Highfield Assessment.

Order of end-point assessments

There are 3 assessment components for the Hospitality Manager - Multifunctional Management end-point assessment. The on-demand test can be taken at any time prior to the professional discussion. The business project must be submitted to Highfield a minimum of 7 days prior to the professional discussion being undertaken. The professional discussion must be the last activity completed. All assessment activities must be completed within 2 months.

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The Highfield approach

This section describes the approach Highfield has adopted in the development of this end-point assessment in terms of its interpretation of the requirements of the end-point assessment plan and other relevant documents.

Documents used in developing this end-point assessment

Standard (2018)

[Hospitality Manager / Skills England](#)

End-point assessment plan (ST0229/v1.0)

https://skillsengland.education.gov.uk/media/6888/st0229_hospitality_manager_l4_ap-for-publication-23012023-1.pdf

Specific considerations

All the evidence criteria used within the end-point assessment have been written by Highfield and are based on the Hospitality Manager apprenticeship standard and assessment plan. There is carry over criteria between the business project and professional discussion. Criteria relating to the professional discussion may also be included in the business project. In this instance, this criterion will not be reassessed during the professional discussion. Therefore, any pass or distinction criteria not awarded in the business project can be attempted in the professional discussion.

The on-demand test has been split into two separate exams, with 1 covering the core hospitality management functions and the other covering the specialist pathway questions. As a result, apprentices will sit 2 exams. In the event of a resit or retake, apprentices will only be required to retake the component in which they did not achieve a pass.

The assessment plan does not specify the number of marks specifically needed to pass the on-demand test, only that 70% must be achieved for a pass and 85% for distinction. When transferring this to the marks required, Highfield found that this did not yield a whole number. Highfield has therefore rounded up the calculated mark to the next whole number and designated the following marks. This is to ensure apprentices will meet the percentage required for each grade.

- To pass the core on-demand test apprentices must achieve 18 of the 25 marks
- To pass the pathway on-demand test apprentices must achieve 7 of the 10 marks

The assessment plan states that the professional discussion feedback templates will be sent to the apprentice either electronically or via first-class post. Highfield's approach is that this feedback template will be accessed through the Highfield website.

Due to the publication of the Flexibility Framework document, the stipulated order of assessment methods has been removed in order to allow for increased flexibility in delivering end-point assessments. Therefore, there is now no longer a requirement to pass any element of the assessment before moving to the next assessment method.

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Gateway

How to prepare for gateway

After apprentices have completed their on-programme learning, they should be ready to pass through 'gateway' to their end-point assessment.

Gateway is a meeting that should be arranged between the apprentice, their employer and training provider to determine that the apprentice is ready to undertake their end-point assessment. The apprentice should prepare for this meeting by bringing along work-based evidence, including:

- customer feedback
- recordings
- manager statements
- witness statements

As well as evidence from others, such as:

- mid and end-of-year performance reviews
- feedback to show how they have met the apprenticeship standards while on-programme

In advance of gateway, apprentices will need to have completed the following. The requirements for English and maths listed below are mandatory for all apprentices aged between 16-18 at the start of their apprenticeship training. The requirements for English and maths listed below are optional for apprentices aged 19+ at the start of their apprenticeship training.

- Achieved Level 2 English
- Achieved Level 2 maths
- Produced the business project proposal

Therefore, apprentices should be advised by employers and providers to gather this evidence and undertake these qualifications during their on-programme training if they have not previously been achieved. It is recommended that employers and providers complete regular checks and reviews of this evidence to ensure the apprentice is progressing and achieving the standards before the formal gateway meeting is arranged.

The gateway meeting

The gateway meeting should last around an hour and must be completed on or after the apprenticeship on-programme end date. It should be attended by the apprentice and the relevant people who have worked with the apprentice on-programme, such as the line manager/employer or mentor, the on-programme trainer/training provider and/or a senior manager (as appropriate to the business).

During the meeting, the apprentice, employer and training provider will discuss the apprentice's progress to date and confirm if the apprentice has met the full criteria of the apprenticeship standard during their on-programme training. The **Gateway Readiness Report** should be used to log the outcomes of the meeting and agreed by all 3 parties. This report is available to download from the Highfield Assessment website.

The report should then be submitted to Highfield to initiate the end-point assessment process. If you require any support completing the Gateway Readiness Report, please contact your EPA customer engagement manager at Highfield Assessment.

Please note: a copy of the standard should be available to all attendees during the gateway meeting.

Reasonable adjustments and special considerations

Highfield Assessment has measures in place for apprentices who require additional support. Please refer to the Highfield Assessment Reasonable Adjustments policy for further information/guidance.

ID requirements

Highfield Assessment will need to ensure that the person undertaking an assessment is indeed the person they are claiming to be. All employers are, therefore, required to ensure that each apprentice has their identification with them on the day of the assessment so the end-point assessor can check.

Highfield Assessment will accept the following as proof of an apprentice's identity:

- a valid passport (any nationality)
- a signed UK photocard driving licence
- a valid warrant card issued by HM forces or the police
- another photographic ID card, such as an employee ID card or travel card

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The Hospitality Manager - Multifunctional apprenticeship standard

Below are the knowledge, skills and behaviours (KSBs) from the standard and related assessment criteria from the assessment plan. On-programme learning will be based upon the KSBs and the associated assessment criteria are used to assess and grade the apprentice within each assessment method.

Multifunctional Managers will also be required to demonstrate competence against at least 50% of the knowledge, skills and behaviour in both Hospitality Outlet Management and Kitchen Management.

Business	
Knowledge	Skills
K1 Understand how to use relevant operating models to help achieve the business vision and objectives of hospitality businesses and how these are used in own area of business K2 Understand how to manage finance and minimise costs within hospitality businesses; identify the income streams and cost centres and areas for potential waste or loss within own area of business K6 Identify peaks and troughs in business levels and understand the factors which influence them e.g. season, weather, cultural and special occasions such as Valentine's Day, New Years K7 Determine how to develop contingency plans which allow consistent levels of service in line with business standards and requirements K9 Understand environmental, legislative and social responsibilities and their impact within hospitality businesses	S2 Monitor and manage income and costs, use forecasting to set realistic targets, evaluate the control of resource allocation, and prepare financial cases for improvement projects S7 Develop and implement contingency plans to ensure resources are in place to provide consistent levels of service required by the business S9 Manage and continuously review adherence to legislation
On-demand test	
C1 The importance of business value and objectives (K1) C2 The need for performance targets and how these are commonly developed (K1)	

C3 How **trends** are incorporated into **forecasting** (K6)

C4 How a **financial strategy** is prepared, including the **risks, constraints** and implications for policies (K2, S2)

C5 The **financial data** required to support decision making and **forecasting** in a hospitality business (K2, S2)

C6 The concepts of **regularity** and **propriety**, and the need for **financial accountability** (K2, S2)

C9 The importance of having a **clear strategy for the business** (K1)

C10 The principles and purpose of a **contingency plan** (K7, S7)

C19 **Legal and regulatory framework** covering the hospitality industry (K9, S9)

C20 **Legal and ethical principles governing marketing in the sector** (K9, S9)

Amplification and guidance

- **Forecasting** is the process of predicting future performance based on historical data, trends, and business insights. It helps hospitality managers prepare for expected levels of demand, revenue, costs and resource use.
 - Types of forecasting could include:
 - revenue forecasting - predicting income from rooms, events and food and beverages
 - labour forecasting - estimating staffing needs based on anticipated footfall or booking levels
 - stock forecasting - planning inventory needs for peak periods
 - How trends are incorporated into forecasting could include:
 - collecting data from systems, such as point-of-sale (POS), booking platforms or feedback forms
 - analysing patterns and identifying whether performance increases or decreases at certain times or in response to specific events
 - adjusting future plans depending on what the trend suggests, such as, adapting budgets, staffing, menus, marketing or purchasing decisions
 - monitoring outcomes by comparing forecasted performance with actual results and adjusting again as needed
- **Business values** are the core principles and ethical standards that guide the behaviours, culture and service standards of a hospitality organisation.
 - They represent what the business stands for. This could include:
 - customer focus - putting the guest at the centre of everything
 - sustainability - operating in an environmentally conscious way

- teamwork - encouraging collaboration and mutual support
- integrity - being honest, fair, and transparent in all dealings
- excellence - striving for the highest standards in service
- Understanding the importance of value and objectives helps managers:
 - align team behaviours and decisions with what the business is trying to achieve
 - motivate teams by connecting daily tasks to a bigger purpose
 - prioritise activities and use resources effectively
 - maintain consistency across departments and locations
 - measure success and identify where change is needed
- **Performance targets** are specific, measurable goals that help a hospitality business track progress and ensure standards are being met. They are often aligned with key performance indicators (KPIs) and linked to business objectives such as improving profitability, efficiency or customer satisfaction. Targets apply across departments and support day-to-day operational management, strategic planning and staff performance monitoring.
 - Performance targets could include:
 - labour costs as a percentage of revenue
 - food and beverage costs
 - stock turnover or stockholding value
 - customer satisfaction scores, for example, post-stay surveys or online reviews
 - sales per head, for example, average spend per customer
 - take per staff hour (TPSH)
 - occupancy rates or room bookings
 - gross profit on sales
 - marketing and advertising return on investment (ROI)
 - repeat booking rate or guest loyalty metrics
 - Targets are typically developed through a combination of different methods. This could include:
 - reviewing historic data, which includes looking at past sales, customer feedback or cost patterns
 - analysing financial reports, including profit margins, the cost of goods sold or labour percentages

- considering business forecasts and seasonal trends, such as peak periods, events and marketing plans
- aligning with wider business objectives, such as growth, sustainability or service excellence
- consulting with department managers or team leaders who may provide insight into realistic and achievable goals
- **Trends** are patterns or shifts in customer behaviour, market activity or internal performance that develop over time. Identifying and analysing trends allows hospitality managers to anticipate future demands, costs or resource needs. Types of trends could include:
 - customer trends - changes in guest preferences, booking behaviours or expectations, for example, a preference for online check-in or local produce
 - sales trends - seasonal peaks and troughs in occupancy or food and beverage sales
 - operational trends - patterns in staffing levels, maintenance needs, or supply chain issues
 - market trends - industry-wide changes, such as demand for sustainable options or digital ordering platforms
 - external trends - events, economic conditions, public holidays or weather forecasts that influence trade
- **Financial strategy** is a planned approach to managing a business's income, expenditure, and investment to achieve short- and long-term objectives. It helps ensure that the business remains profitable, sustainable and financially secure.
 - Elements of a financial strategy could include:
 - revenue targets
 - cost control measures
 - profitability forecasts
 - investment or growth plans
 - budget allocations across departments
 - Preparing a financial strategy could include:
 - reviewing historical data, for example, past revenue, labour costs or seasonal variations
 - forecasting future performance based on trends, events or market changes
 - setting financial targets aligned with business objectives
 - allocating budgets for departments
 - identifying potential risks and constraints that could affect financial plans
 - Financial strategies often lead to changes in policies/operational procedures to align with budget goals, manage risks or address constraints. This could include:

- amending staff rota policies to control labour costs
 - introducing procurement policies to monitor stock spending
 - adjusting refund or discount policies to maintain revenue
 - reviewing training investment policies based on budget availability
- **Risks** are uncertainties or events that could negatively impact the financial strategy. These may be internal or external and must be considered when planning. Risks could include:
 - sudden drops in customer demand
 - increases in supplier prices
 - rising utility or wage costs
 - staff shortages leading to overtime costs
 - poor forecasting or over-reliance on high seasons
 - **Constraints** are limitations or restrictions that may affect the ability to implement a financial strategy effectively. Types of constraints could include:
 - fixed budgets
 - limited staffing or training capacity
 - outdated systems or equipment
 - supplier availability or delivery times
 - regulatory requirements, for example, wage legislation or health and safety
 - **Financial data** refers to numerical information related to the income, expenses and profitability of a hospitality business. This data is essential for tracking performance, planning ahead and making operational or strategic decisions. Types of financial data used could include:
 - revenue and sales reports
 - labour costs
 - food and beverage costs
 - stock levels and values
 - profit and loss statements
 - gross and net profit margins

- budget versus actual reports
- **Regularity** refers to ensuring that financial activity follows the correct processes and is authorised, legal and in line with internal policies or procedures. Reasons this is important could include:
 - preventing the misuse or misdirection of funds
 - ensuring spending complies with budgets, contracts or procurement guidelines
 - demonstrating integrity and professional standards
- **Propriety** relates to the ethical and moral standards that underpin financial conduct. It means behaving honestly, fairly and responsibly with financial matters, even when the rules allow flexibility. Reasons this is important could include:
 - preventing conflicts of interest, fraud or the unethical use of resources
 - building trust and credibility with staff, customers and stakeholders
 - encouraging the responsible use of public or private business funds
- **Financial accountability** means being answerable for financial decisions, actions and outcomes. It involves recording, reporting and justifying how money is used or allocated. Reasons this is important could include:
 - ensuring transparency in how budgets are managed
 - allowing for correct auditing and financial reporting
 - helping to control costs and track business performance
 - supporting compliance with laws, policies and regulations
- **A clear strategy for the business** is a planned, long-term approach to achieving the goals of the business. It provides a clear direction for all departments and helps to align actions with the organisation's vision and values.
 - Features of a business strategy could include:
 - defined objectives, for example, growth, profitability or guest satisfaction
 - timelines and measurable targets
 - resource planning, for example staffing, budgets or marketing
 - alignment with customer needs and market conditions

- Reasons why having a clear strategy for the business is important could include how it:
 - provides direction and consistency - all departments understand the priorities and work towards common goals
 - improves resource allocation - time, staffing and budget decisions are guided by strategic priorities
 - supports performance management - targets can be tracked and reviewed
 - helps anticipate and respond to change - a strategy enables more effective decision-making in response to trends or challenges
 - drives customer satisfaction and profitability - clear goals lead to consistent and focused service delivery
- **A contingency plan** is a prepared strategy or set of actions designed to respond to unexpected situations or disruptions so that normal business operations can continue or recover quickly.
 - The purposes of a contingency plan could include:
 - minimising the disruption to services
 - protecting customer safety and satisfaction
 - safeguarding revenue and reputation
 - supporting effective communication during emergencies
 - maintaining staff confidence and coordination
 - The principles of a contingency plan could include:
 - preparedness - anticipating risks before they happen
 - clarity - defining clear roles, responsibilities and steps to follow
 - communication - ensuring staff understand the plan and how to respond
 - flexibility - adapting the response depending on the nature and scale of the issue
 - testing and reviewing - regularly updating the plan based on practice drills or past experiences
- **Legal and regulatory framework** refers to the laws, standards and official guidelines that businesses in the hospitality industry must follow. These cover a range of areas such as health and safety, food safety, employment, licensing, consumer protection and data protection. This could include:
 - Consumer Rights Act
 - Trade Descriptions Act
 - Food Safety Act
 - Food Hygiene Regulation

- Licensing Act
- Weights and Measures Act
- Data Protection Act / General Data Protection Regulation
- Employment Right Act
- Equality legislation
- Working Time Regulation
- Health and Safety at Work etc. Act

- **Legal and ethical principles governing marketing in the sector**

- Legal principles refer to the laws that govern how businesses promote products and services, protect consumers, and ensure truthful and fair advertising. This could include:
 - Consumer Protection from Unfair Trading Regulations - prevents misleading or aggressive marketing practices
 - Advertising Standards Authority (ASA) guidelines - regulates advertising across media to ensure it is legal, decent, honest and truthful
 - Data Protection Act/General Data Protection Regulation - controls how personal data is collected, stored and used in marketing
 - Licensing and age-restricted promotions - prevents marketing to underage individuals, especially for alcohol, gambling and age-restricted entertainment
- Ethical principles refer to doing what is morally right, even if not legally required. This includes honesty, fairness, inclusion, social responsibility and respecting customer trust. This could include:
 - avoiding exploiting vulnerable groups, for example, using guilt or fear in marketing
 - ensuring all marketing is respectful and culturally appropriate
 - avoiding greenwashing (misleading sustainability claims)

People	
Knowledge	
K10	Know how to identify potential risks to people and the business and how to plan for and minimise the impact
K11	Understand how to create a people strategy and how to effectively manage recruitment, induction, team development and succession planning in a hospitality business to deliver it
K12	Know and understand how to consistently communicate and engage with people and teams
On-demand test	
C11	The content and importance of a risk management policy (K10)
C12	The principles of effective risk management (K10)
C13	The content and importance of a people strategy (K11)
C14	The principles of recruitment, induction and performance management , including supporting documentation and procedures, such as job and person specifications (K11)
C15	The principles of effective listening, feedback and evaluation of team performance (K12)
C16	Principles of effective communication (K12)
Amplification and guidance	
• People strategy is a planned approach to managing the workforce that aligns with the organisation's business goals. It covers how the business recruits, trains, develops, engages and retains its staff. ○ The contents of a people strategy could include: ▪ workforce planning - ensuring the right number of staff with the right skills are in place when needed ▪ recruitment and onboarding - attracting suitable candidates and giving them the tools to succeed from the first day ▪ training and development - providing ongoing learning opportunities to build staff skills and support career progression ▪ performance management - setting expectations, monitoring progress and giving feedback to help staff grow ▪ employee engagement and retention - keeping staff motivated and committed through good communication, recognition and workplace culture ▪ diversity, inclusion and wellbeing - creating a fair, respectful workplace that supports employee wellbeing and values differences	

- A clear people strategy helps a business to:
 - attract and keep talented employees
 - deliver consistent service and customer satisfaction
 - reduce recruitment and training costs through improved retention
 - improve team morale, productivity and accountability
 - adapt to business needs by developing internal talent

- **Risk management** is the process of identifying potential threats to the business and taking steps to reduce or eliminate their impact.
 - A risk management policy is a formal document that outlines how a business identifies, assesses, controls and monitors risks that could negatively affect its operations, people, assets or reputation. The content of a risk management policy could include:
 - identification of risks
 - risk assessment procedures
 - prevention and control measures
 - roles and responsibilities
 - monitoring and reviewing
 - The importance of a risk management policy could include:
 - protecting staff, guests and business assets
 - reducing the likelihood of accidents, legal issues or service disruption
 - ensuring compliance with legal and regulatory obligations
 - building customer trust by showing commitment to safety and professionalism
 - supporting insurance compliance and claims processes
 - improving operational efficiency by anticipating and reducing issues

- **Principles of recruitment, induction and performance management:**
 - recruitment is the process of attracting, selecting and appointing candidates to fill job vacancies. It involves identifying staffing needs, advertising roles and using structured procedures to ensure that the best candidates are chosen. Supporting documentation and procedures could include:
 - job advertisements that are aligned with the job/person specification and legally compliant

- application forms/CVs used to assess candidate suitability
- shortlisting grids or scoring sheets to provide a consistent and fair way to compare applicants
- interview questions and notes templates by having standardised questions help ensure fairness and focus on role-relevant competencies
- offer letters and contracts of employment to confirm terms and ensure legal compliance
- recruitment policy or process flowchart
- equality, diversity and inclusion procedures
- reference checking procedures
- internal recruitment and promotion frameworks
- induction is the process of integrating new employees into the organisation by familiarising them with company policies, procedures, culture and their specific job role. Supporting documentation and procedures could include:
 - an induction programme outline that lists sessions, topics and timelines
 - welcome packs that include the staff handbook, key contacts and uniform policies
 - induction checklists to track completed tasks
 - policy acknowledgement forms to confirm the employee has read key policies
 - training records or sign-off sheets to confirm when mandatory training has been completed
 - a new starter induction flow/process
 - a buddy or mentor assignment procedure
 - probation review timelines and templates
 - health and safety or food hygiene induction procedures
 - first week feedback forms to evaluate the induction experience
- performance management is an ongoing process of setting objectives, monitoring progress, providing feedback and reviewing performance to support employee development and ensure alignment with business goals. Supporting documentation and procedures could include:
 - performance review templates/appraisal forms
 - one-to-one reviews or meeting logs
 - objectives/goals sheets
 - personal development plans (PDPs)
 - training needs analysis
 - disciplinary and capability procedures documentation

- recognition/reward forms, for example, employee of the month nominations
 - performance review cycles - quarterly or annually
 - performance improvement plans (PIPs)
 - employee feedback/360° feedback mechanisms
 - training and development procedures
 - succession planning and talent identification frameworks
- **Effective listening** is the skill of actively focusing on what someone is saying, showing understanding and responding appropriately. It helps build trust, reduce misunderstandings and encourage open communication. Principles of effective listening could include:
 - giving full attention and avoiding distractions
 - using verbal and non-verbal cues, such as, eye contact, nodding and open body language
 - putting the person at ease
 - clarifying or paraphrasing to confirm understanding
 - providing feedback
 - avoiding interrupting
 - listening to understand, not just to reply
 - **Feedback** is information given to someone about their performance, behaviour, or contribution, with the aim of reinforcing strengths or supporting improvement.
 - Types of feedback could include:
 - positive feedback, which acknowledges and reinforces good performance, behaviour or achievements
 - constructive feedback, which focuses on areas of improvement in a supportive and solution-focused way
 - formal feedback, which is structured feedback given through official channels, such as appraisals, performance reviews or disciplinary meetings
 - informal feedback, which is the day-to-day feedback given immediately and casually during operations or conversations
 - the use of 360-degree feedback, which is collected from multiple sources to give a full picture of performance, for example, peers, direct reports, supervisors and/or customers
 - Principles of effective feedback:

- timely - given soon after the event, when it's most relevant
 - specific - focused on clear actions or behaviours
 - balanced - includes positives as well as areas to improve
 - constructive - delivered with the intention to help, not criticise
 - actionable - includes suggestions or support for improvement
- **Effective communication** means sharing information clearly and accurately so that the intended message is understood as intended, promoting good relationships and effective working practices.
 - Types of communication could include:
 - verbal communication - meetings, briefings, conversations, tone of voice and pace
 - non-verbal communication - body language, nodding, hand gestures, eye contact and smiling
 - written communication - staff magazines, newsletters, posters and notices
 - online communications - intranet, internal chat systems and emails
 - Principles of effective communication could include:
 - clarity - using simple, direct language that the audience can easily understand
 - conciseness - keeping communication brief and to the point, avoiding unnecessary details that could confuse the listener
 - consistency - ensuring that the message stays the same across all channels and to all audiences
 - appropriate tone and language - adjusting language, tone and formality to suit the audience and situation
 - active listening - giving full attention to the speaker, showing you are engaged and responding thoughtfully
 - feedback and two-way communication - encouraging responses and checking understanding by inviting feedback
 - Reasons why effective communication is important could include:
 - preventing misunderstandings and errors
 - building trust and morale
 - enhancing customer satisfaction
 - improving teamwork and productivity

Customers	
Knowledge	Skills
K15 Understand the impact of service failure on hospitality businesses and identify how to develop and implement successful service recovery strategies K16 Know how to use customer feedback as a competitive tool in the hospitality industry K17 Understand how to identify, support, implement and evaluate hospitality marketing, sales strategies and techniques K18 Understand what it means to champion the business and maintain comprehensive product / service, brand and market knowledge	S16 Actively seek, analyse and evaluate customer feedback and take appropriate action to improve quality of service and customer experience S17 Maximise the impact of marketing strategies, evaluate and act on feedback
On-demand test	
C7 The diverse target markets of hospitality businesses (K15, K16, K17) C8 The purpose of market research (K15, K16, K17) C17 Factors upon which customers measure performance and satisfaction (S16) C18 Principles of measuring customer satisfaction and planning for improvements (S17) C21 The difference between perception, reputation and performance (K18)	
Amplification and guidance	
• Target markets are specific groups of customers that a hospitality business aims to attract and serve. Each group has distinct needs, preferences and expectations that affect service style, pricing and promotions. ○ Understanding target markets helps managers: ▪ tailor products and services appropriately ▪ market effectively to different customer segments ▪ anticipate and exceed customer expectations ▪ maximise revenue opportunities ○ Types of diverse customer groups could include:	

- leisure customers
- business (corporate) customers
- local community customers
- special interest or niche groups
- event or group bookings
- Customer segmentation involves dividing a customer base into distinct groups based on shared characteristics or behaviours, enabling businesses to tailor marketing and sales efforts for better results.
 - Geographic involves dividing the market based on where customers live, work and travel, for example, local residents, domestic tourists and international travellers
 - Demographic involves grouping customers based on measurable characteristics, such as age, gender, income, occupation, family size, dietary preferences or pet ownership
 - Psychographic involves segmenting based on lifestyle, interests, values, attitudes and personality traits
 - Behavioural involves segmenting customers based on their interactions with the business, including purchase behaviour, loyalty, booking frequency or preferences
- **Market research** is the process of gathering and analysing information about customers, competitors and market trends to support informed business decisions.
 - Types of market research could include:
 - primary research is research that is gathered first-hand directly from customers or staff. Methods could include:
 - guest surveys and questionnaires
 - face-to-face interviews
 - mystery shoppers
 - focus groups
 - feedback forms
 - secondary research is research that uses existing data from external or internal sources. Methods include:
 - industry reports, for example, tourism trends or benchmarking data
 - social media analytics
 - competitor websites or menus

- past booking and sales data
 - online reviews, for example, on TripAdvisor or Google
- The purpose of market research could include:
 - understanding customer needs and preferences
 - identifying and targeting specific market segments
 - monitoring competitor activity
 - improving services and experiences
 - informing marketing and promotional campaigns
 - forecasting demand and trends
- **Customers measure performance and satisfaction** refers to how customers evaluate the service they receive throughout their service journey, which will influence their overall level of satisfaction. This could include:
 - speed and efficiency of service - how quickly and smoothly customers receive service, check-in, food or support
 - friendliness and professionalism of staff - customers judge performance based on staff attitude, behaviour, appearance and helpfulness
 - accuracy and constancy - customers getting what was promised and receiving the same quality each time
 - cleanliness and presentation - the appearance, hygiene and upkeep of the venue, facilities, staff and products
 - value for money - guests assess whether the quality and experience match the price paid, not necessarily if they believe it to be cheap
 - personalisation and attention to detail - when businesses anticipate or respond to individual preferences, it improves the emotional connection with guests
 - problem resolution - how well staff handle complaints or issues, including response time, empathy and resolution quality
 - communication and transparency - guests value clear, honest and timely information, especially when things go wrong
- **Customer satisfaction** refers to how well a guest's expectations are met or exceeded during their experience with a hospitality business. Understanding customer satisfaction is important because it affects customer loyalty, repeat business, reputation, informs decision-making and staff development. Methods to measure customer satisfaction could include:
 - quantitative methods (measurable scores or statistics):
 - customer satisfaction scores which are based on post-visit surveys
 - net promoter score (NPS), which measures the likelihood of guests recommending the venue

- online ratings and reviews, for example, Google, TripAdvisor or booking.com
 - repeat booking data or loyalty membership activity
- qualitative methods (test-based, opinion-led feedback):
 - open comments in surveys or feedback cards
 - online review comments
 - direct feedback from guests or staff
 - complaints or compliments logged during the visit
- **Planning for improvements** could include:
 - identifying trends - spotting repeated feedback (positive or negative) over time to prioritise actions
 - setting improvement goals - using specific, measurable, achievable, relevant and time-bound (SMART) targets to plan improvements
 - team involvement - sharing findings with the team and involving them in creating and delivering the improvement plan
 - monitoring and evaluation - tracking progress against improvement plans and measuring the impact of changes
- **Perception** is the individual view or impression a customer forms about a business, often based on first-hand experience or visual cues and shaped by emotions, expectations and personal values. Perception is subjective. Therefore, different guests may perceive the same service or space differently. It is defined by individual guests and affects immediate guest satisfaction.
- **Reputation** is the collective opinion or public image of the business formed over time, based on past guest experiences, reviews, social media and word-of-mouth. Reputation is built over time but can be influenced quickly (positively or negatively) by key events or viral feedback. It is defined by the public/community and influences bookings and brand trust.
- **Performance** refers to the actual results or outcomes achieved by the business, such as financial metrics, guest satisfaction scores, operational efficiency and service quality. Performance is measurable and based on internal data, for example, key performance indicators (KPIs), not just customer opinions. It is defined by the business and supports decision-making and improvement.

Leadership	
Knowledge	Skills
K19 Understand the management and leadership styles and skills required in a hospitality business environment	S19 Use a wide range of management and leadership skills appropriate to the business to motivate and inspire others
K20 Understand how to lead the implementation of change in hospitality business and the potential impact on stakeholders	S20 Lead change to meet the business objectives and manage the impact of change on stakeholders
On-demand test	
C22 Leadership styles , their selection and application in a number of contexts (K19)	
C23 Principles of motivation (S19)	
C24 Principles of effective change management (K20, S20)	
C25 Principles of empowerment of team members (S19)	
Amplification and guidance	
• Leadership styles are the approaches a manager takes to guiding, motivating and supporting their team. Different styles are suited to different teams, individuals and situations. This could include: ○ autocratic is where the leader makes decisions independently, with little input from the team. This is best used when quick decisions are needed or during emergencies. ○ democratic is where the leader actively encourages the team to be involved in the decision-making processes, often by seeking feedback and input and encouraging discussion. This is best used when building team morale, gathering ideas or solving non-urgent problems. ○ laissez-faire (hands-off) leaders give team members autonomy and independence to make decisions and manage tasks. This is best used when team members are highly experienced and capable of working independently. ○ transformational leaders inspire and motivate the team to achieve a shared vision through passion and innovation. This is best used when driving change or improving service culture. ○ transactional leaders focus on structured tasks, clear rules and reward/punishment systems to motivate team members. This is best used when managing repetitive tasks or ensuring compliance with procedures.	

- **Motivation** is the drive or desire that influences people to act and perform well. In the workplace, it refers to what encourages employees to do their job with energy, commitment and enthusiasm.
 - Types of motivation could include:
 - intrinsic motivation - this comes from within the individual, driven by personal satisfaction, pride, or enjoyment of the work itself
 - extrinsic motivation - this comes from external rewards, such as pay, bonuses, recognition or promotion
 - Motivational theories could include:
 - Maslow's hierarchy of needs, which is the idea that employees are motivated by fulfilling a series of needs in order, from basic to more advanced:
 - physiological - fair pay and rest breaks
 - safety - job security and safe working environment
 - social - team relationships and sense of belonging
 - esteem - recognition and responsibility
 - self-actualisation - growth, development and achievement
 - Herzberg's two-factor theory is the idea that 2 sets of factors influence motivation:
 - hygiene factors - prevent dissatisfaction, for example, pay, working conditions or policies
 - motivators - create satisfaction, for example, recognition, achievement or personal growth
 - McClelland's theory of needs is the idea that people are motivated by 1 or more of these drivers:
 - achievement - driven to accomplish goals
 - affiliation - seek strong relationships and team belonging
 - power - motivated by influence or leadership
- **Change management** is the structured approach used to transition individuals, teams, or organisations from a current state to a desired future state. It helps ensure changes are adopted smoothly and sustainably.
 - Types of change could include:
 - introducing new booking or point-of-sale (POS) systems
 - updating menus, rotas or operating procedures
 - changing team structures or shift patterns
 - rolling out new policies, for example, sustainability or health and safety initiatives

- adapting services following guest feedback or market trends
- Principles of effective change management could include:
 - clear communication - explaining why, what, how and when of the change to everyone affected
 - employee involvement - involving the team in the process increases buy-in and reduces resistance
 - planning and preparation - outlining steps, resources and timeframes required for successful implementation
 - support and training - equipping staff with the skills and confidence to adapt to the change
 - monitoring feedback - reviewing the change once implemented and collecting feedback to improve the process
 - managing resources - understanding why some team members may be unsure or opposed to the change and addressing their concerns with empathy and clarity
- Reasons why effective change management is beneficial could include how it:
 - keeps the business adaptable and competitive
 - supports the team through operational or strategic changes
 - minimises disruption to service, staff morale and customer experience
- **Empowerment** is the process of giving team members the authority, confidence, resources and support to make decisions, solve problems and take responsibility within their roles.
 - Principles of empowerment could include:
 - trust and delegation - managers must trust staff to make appropriate decisions and give them meaningful responsibilities
 - clarity and expectations - team members need a clear understanding of what is expected, where the boundaries are and what decisions they can make independently
 - access to tools, resources and information - empowerment requires that staff have the right training, systems and authority to act confidently
 - encouragement and support - empowerment involved coaching and encouragement, helping staff learn from decisions and grow professionally
 - recognition and feedback - acknowledging empowered behaviour reinforces confidence and builds a positive team culture
 - Benefits of empowerment could include:
 - improved guest satisfaction as issues are resolved quickly and confidently by the person present
 - increased engagement as the team member feels valued and trusted

- better productivity due to less micro-management being needed and more ownership being taken by team members
- faster decision-making, which is especially important during busy shifts or during peak service
- stronger team development because staff build more leadership and problem-solving skills

Multifunctional management

Knowledge

KMFM1 Know the interdependence required of the functions within the business and how to plan the work of the team and its resources to address each of these requirements to deliver products and services on time and in line with customer needs and business / brand standards. Understand the need to plan across a number of different functions and the potential implications of delivering a multifunctional approach on customer experience, team performance and future business and team objectives. Adapt to changing customer, team or business demands, responding to the immediate situation and considering longer term solutions

KMFM2 Understand how the needs of the customer and skills of the team differ from one function to another and how to ensure each function is delivered to maximise customer experience and achieve business objectives

On-demand test

MFM1 Managing the independencies of multiple teams effectively (KMFM1)

MFM2 Planning the activities of multiple teams (KMFM1)

MFM3 Utilising resources effectively across multiple teams (KMFM1)

MFM4 Using multi-functional management to adapt service to business priorities (KMFM2)

MFM5 Maintaining brand/business standards across multi-functional teams (KMFM1)

Amplification and guidance

- **Managing the independencies of multiple teams effectively:**
 - interdependencies refer to the way in which different teams rely on each other to complete their tasks or deliver consistent service. This could include:
 - housekeeping preparing rooms before front office can check guests in
 - the kitchen and service teams co-ordinating during busy meal periods
 - the events team relying on maintenance to set up technical equipment
 - the front office sharing occupancy forecasts with food and beverage teams for stock and staff planning
 - managing this effectively could include:
 - communicating clearly and regularly across teams
 - aligning goals and schedules to avoid conflict or delays
 - identifying shared dependencies and resolving bottlenecks
 - encouraging collaboration, teamwork and shared accountability
 - setting targets that are specific, measurable, achievable, relevant and time-bound (SMART)

- being supportive by having systems in place, such as mentoring, coaching and training where required
- key skills and tools for managing interdependencies could include:
 - cross-departmental communication
 - shift planning and scheduling
 - daily operations meetings
 - standard operating procedures (SOPs)
 - shared operational platforms
- **Planning the activities of multiple teams** involves creating a structured and co-ordinated approach to delivering service, which includes scheduling staff, allocating resources, preparing for guest needs and co-ordinating timelines across multiple departments. This ensures that timing, sequencing and resource allocation across teams are aligned so that the service journey is smooth and disruption-free. Key planning tools and practices could include:
 - rotas and schedules
 - daily briefings
 - operational forecasts
 - checklists and task sheets
 - function sheets
 - sharing best practice
- **Utilising resources effectively** involves making the best use of available assets (people, time, equipment and materials) to meet operational needs, minimise waste and improve service outcomes.
 - Effective resource use could include:
 - allocating staff according to business levels
 - sharing tools and equipment between teams where appropriate
 - reducing downtime or duplication
 - monitoring usage and costs
 - Resources are the tangible and intangible assets required to deliver hospitality services effectively. These could include:
 - human resources
 - time
 - physical equipment
 - stock and supplies

- space and facilities
- strategies for effective resource utilisation could include:
 - cross-training
 - centralised stock control
 - shared equipment logs
 - rotas based on occupancy or event forecast
 - interdepartmental communication
- **Adapting service to business priorities** includes modifying how, when and by whom services are delivered to respond to operational needs, guest expectations or business challenges.
 - Adapting services could include:
 - redeploying staff between departments
 - adjusting operating hours or service levels
 - streamlining offerings
 - prioritising VIP or high-revenue bookings
 - Business priorities are the goals that are most important to the organisation at a given time. This could include:
 - maximising revenue during peak trading
 - controlling costs during quiet periods
 - enhancing guest experience
 - meeting health and safety or compliance targets
 - maintaining reputation via high service standards
 - Examples of adapting services to priorities could include:
 - increase guest satisfaction - assign the most experience staff to welcome a large group of first-time guests
 - maximise profitability during peak periods - offer reduced housekeeping services for short-stay rooms to improve turnaround
 - meet event delivery standards - reallocate staff from quieter departments to support with event setup and delivery
 - reduce costs in low-occupancy periods - combine food and beverage outlet and adjust opening hours based on guest numbers
 - Skills involved when adapting services to business priorities could include:
 - situational awareness
 - prioritisation
 - team co-ordination
 - problem-solving

- commercial awareness
- **Maintaining brand/business standards across multifunctional teams:**
 - brand/business standards are the agreed level of quality, service, appearance and behaviour that reflects the organisation's identity, values and promise to customers. This could include:
 - guest welcome and service style
 - cleanliness and presentation
 - uniforms and staff grooming
 - product/service delivery
 - communication tone and customer interaction
 - monitoring standards involves consistently applying and reinforcing brand guidelines across all functions, even when service is busy, staff are new or operations are under pressure. This could include:
 - observing performance
 - training and re-training staff on expectations
 - spot-checking service delivery
 - leading by example
 - recognising and correcting inconsistencies

Hospitality outlet management	
Knowledge	
KHO1	Understand how to manage the delivery of on and off site sales of goods and products
KHO2	Understand how to monitor food production to ensure standards are upheld, identify and implement areas for improvement
KHO3	Understand how to manage cleanliness and identify, prioritise, schedule and implement maintenance or repair work in ways which minimise disruption to customers
On-demand test	
HO1	Managing hospitality outlets and the sale of on and off site products (KHO1)
HO2	Maintaining the standard and quality of a hospitality outlet (KHO2)
HO3	Ensuring brand specifications are adhered (KHO2)
HO4	Legislation and regulations relating to hospitality outlet operations is followed (KHO2)
HO5	Identify, prioritise and schedule repair and maintenance of the outlet (KHO3)
Amplification and guidance	
Managing hospitality outlets involves overseeing the full operation of a physical outlet, such as a restaurant, café, bar, retail shop, hotel lounge, spa shop, golf clubhouse or other venue that sells food, drink, retail goods or hospitality services. Key responsibilities could include: - staffing and team leadership - customer service management - stock control and ordering - financial performance - maintaining brand standards and legal compliance - monitoring cleanliness, safety and operational efficiency Sale of on and off site products: - On-site product sales are the sale of goods and services within the hospitality outlet itself, directly to guests or customers. Examples could include: - meals and drinks in a restaurant or cafe - drinks bought in a bar	

- merchandise, such as branded goods or gift items bought in hotel shops
 - spa treatments sold in a hotel spa
 - tickets to events or experiences hosted at the venue
- Off-site product sales are the sale of hospitality goods or services outside the physical premises, either remotely or for takeaway/delivery. Examples could include:
 - online bookings for hotel rooms made through a third-party platform
 - online purchases made through an e-commerce website
 - catering services for external events
 - event ticket sales marketed through partner websites
 - takeaway and delivery meals from a restaurant
- Key activities for managing on and off-site sales could include:
 - planning promotions and upselling tactics for on-site and online sales
 - ensuring the availability of products for both on-site and off-site demand
 - training the team on service techniques, upselling and cross-selling
 - monitoring revenue streams separately for on-site and off-site channels
 - collaborating with marketing teams to promote both on-site experiences and off-site offers
 - ensuring the brand experience is consistent, whether the sale is in-person or online
- **Maintaining the standard and quality of a hospitality outlet** is the expected level of service, presentation, hygiene and customer experience that the outlet must achieve consistently, usually set by the business's brand guidelines or operating procedures. Ensuring an overall perception of excellence from the guest's point of view, covering the service, environment, products and value for money.
 - The areas these standards cover could include:
 - customer service behaviours
 - presentation of food, drink or products
 - cleanliness and hygiene of public and back-of-house areas
 - staff appearance and professionalism
 - atmosphere (lighting, music and temperature)
 - compliance with legal and safety standards

- Quality management includes:
 - consistent product/service delivery
 - attention to detail
 - responsiveness to guest needs
 - minimising errors and service delays
 - offering a polished and enjoyable guest experience
- Key activities of maintaining standards and quality could include:
 - regularly reviewing guest service interactions and responses
 - arranging third-party inspections to assess service quality
 - holding daily/weekly briefings to reinforce brand and service standards
 - creating and updating clear operational guides for service tasks, for example, standard operating procedures (SOPs)
 - reviewing and responding to guest comments and complaints
 - ensuring facilities, furnishings and décor meet brand expectations
- **Brand specifications** are detailed standards, guidelines and expectations set by the business to ensure a consistent and recognisable guest experience across all outlets, locations or services.
 - Brand specifications could include the:
 - appearance and set-up of the outlet
 - product presentation standards
 - staff uniform and grooming standards
 - service delivery expectations
 - menu layout and descriptions
 - marketing materials and promotions
 - cleanliness and hygiene standards
 - Ways to ensure brand specifications are followed could include:
 - conducting regular outlet inspections against brand checklists
 - training staff on brand standards during induction and ongoing refreshers
 - correcting deviations immediately

- auditing service delivery
- communicating updates from head office if brand specifications are revised
- **Legislation and regulations** are the legal requirements and official standards set by government or regulatory bodies that hospitality outlets must follow in their operations. Managers must take proactive and ongoing actions to ensure that the outlet's operations are in full compliance with all applicable laws and regulations.
 - Legislation and regulations could include:
 - Consumer Rights Act
 - Trade Descriptions Act
 - Data Protection Act/General Data Protection Regulation
 - Licensing Act and age-related sales
 - Weights and measures Act
 - Food Safety Act
 - Natasha's Law
 - Fire Safety Regulations
 - Equality legislation
 - Health and Safety at Work etc. Act
 - Public Performance Licence (PPL) and PRS for a music licence
 - Security Industry Authority (SIA) licence
 - The consequences of failing to follow relevant legislations and regulations could include:
 - fines
 - food safety breaches
 - health and safety negligence
 - imprisonment
 - business closure
 - loss of customers
 - decline in profit
 - reputational damage

- authority visits and inspections
- **Identify, prioritise and schedule repair and maintenance:**
 - identifying repair and maintenance needs includes being able to recognise when equipment, facilities, furnishings or infrastructure are damaged, worn out, unsafe or not performing to required standards. Identification methods could include:
 - daily outlet walk-arounds and visual inspections
 - guest complaints or feedback highlighting faults
 - staff reports
 - scheduled audits
 - scheduled maintenance programmes
 - prioritising repair and maintenance involve assessing the urgency and importance of each identified issue to determine what needs immediate action and what can be scheduled later based on guest safety, service impact and operational risk. Priority levels could include:
 - urgent, for example, a broken fire door, electrical hazard or kitchen refrigerator failure
 - high, for example, toilets not flushing correctly and heating or cooling issues
 - medium, for example, minor cosmetic damage
 - low, for example, non-essential aesthetic improvements
 - scheduling repair and maintenance involves the planning and organising when and how repairs or maintenance will be carried out, aiming to minimise disruption to guest service and outlet operations. Scheduling actions could include:
 - booking internal maintenance teams or external contractors
 - setting timelines based on service levels
 - communicating maintenance schedules to relevant departments
 - keeping a maintenance log and tracking the completion of works
 - types of repairs and maintenance could include:
 - reactive repairs
 - preventative maintenance
 - aesthetic maintenance
 - safety and compliance maintenance

Kitchen management

Knowledge

KKM1 Understand the process for procurement of food ingredients and commodities, including purchasing specifications. Know how to prepare menus, recipes and standardised systems and procedures to ensure consistency and quality of food

KKM2 Understand the requirement for and on-going maintenance for kitchen equipment. Know how, why and when staff should be trained and monitored on its use

KKM3 Understand how to manage food safety systems in line with current **legislative requirements** and identify, prioritise, schedule and implement monitoring, training, maintenance or repair work in ways which minimise disruption to customers

On-demand test

KM1 Managing the operation of an **efficient kitchen environment** (KKM2, KKM3)

KM2 Processing and **procuring food and commodities** (KKM1)

KM3 **Delivering food of a consistent quality** (KKM1)

KM4 Managing **food safety systems** that meet **legislative requirements** (KKM2, KKM3)

KM5 **Preparing new recipes and menus** in accordance with the **style of the business** sales (KKM1)

Amplification and guidance

- **Legislative requirements** are the laws and regulations that hospitality businesses must comply with to legally operate and safely provide food to the public. This could include:
 - Consumer Rights Act
 - Trade Descriptions Act
 - Data Protection Act
 - Licensing Act and age-related sales
 - Equality legislation
 - Health and Safety at Work etc. Act
 - Food Safety Act
 - Food Hygiene (England) Regulations
 - Natasha's Law and relevant allergen legislation
 - Food Information Regulations

- Control of Substances Hazardous to Health (COSHH) Regulations
- **Efficient kitchen environment** refers to a kitchen that operates smoothly, safely, cost-effectively and consistently, with the right balance of resources, staff and systems to deliver food to the expected quality standards.
 - Key characteristics of an efficient kitchen could include:
 - streamlined workflows and preparation schedules
 - effective communication between kitchen team members and other departments, specifically the front-of-house team
 - well-organised workstations and mise-en-place
 - minimised waste (time, food or energy)
 - compliance with food safety and health and safety regulations
 - staff working efficiently at the right pace for service demands
 - Managing operations involves planning, organising, leading and monitoring all activities in the kitchen to ensure a consistent and high-quality output. This could include:
 - workforce planning (rotas, team allocation, shift patterns)
 - stock ordering and control
 - service preparation and setup
 - maintaining kitchen hygiene and cleaning schedules
 - problem-solving and adapting during busy service periods
 - managing maintenance and repairs
 - monitoring and managing cleaning schedules
- **Procuring food and commodities** is the process of sourcing, ordering and receiving food products and kitchen supplies from approved suppliers, ensuring quality, value and compliance with business and legal standards. Key aspects of the procurement process could include:
 - menu planning
 - identifying suppliers
 - ethical sourcing, including sustainable purchasing practices, such as seasonality
 - ordering systems
 - negotiating of terms and prices

- delivery and receiving of goods
- cost control and yield management
- quality control
- compliance
- inventory management
- relationship management
- **Delivering food of a consistent quality** involves ensuring that every dish served meets the same high standards of preparation, cooking, presentation, taste and safety, regardless of who prepares it, when it is served or how busy the kitchen is.
 - Reasons why consistency matters could include how it:
 - builds guest trust and loyalty
 - protects the business's reputation and brand standards
 - reduces customer complaints and returns
 - supports efficient service and minimises waste
 - Key factors that influence consistent food quality could include:
 - recipe standardisation - ensuring all staff follow the same recipes, portion guidelines and specifications
 - staff training - training kitchen staff on preparation methods and service standards
 - quality control systems - introducing pass checks, tasting panels and visual inspections before service
 - equipment maintenance - keeping ovens, grills, fridges and mixers working correctly to maintain cooking standards
 - product quality checks - checking that raw ingredients meet freshness and quality specifications on delivery
 - service monitoring - observing service speed and dish presentation during live operations
 - contingency planning - having backup suppliers or substitute products ready to ensure service can continue without quality dips
 - reliable supplier relationships – a consistent supply of quality ingredients ensures the same raw material standards for all dishes
 - accurate forecasting - planning ahead for guest numbers helps control prep volumes, avoid shortages and protect consistency
 - effective communication - clear instructions between staff and suppliers reduces errors and misunderstandings
 - following food safety procedures - strict hygiene and safety practices prevent contamination and maintain trust
- **Food safety systems** are structured processes and procedures that control food hazards and ensure safe food preparation, storage and service.

- Food safety systems could include:
 - Hazard Analysis and Critical Control Point (HACCP)
 - Hazard Analysis and Risk-based Preventive Controls (HARPC)
 - International Organisation for Standardisation (ISO) programmes compliance
 - Prerequisite programmes
- Hazard Analysis and Critical Control Points (HACCP) is a systematic preventive approach to food safety that identifies, evaluates and controls hazards that are significant for food safety. Key steps include:
 - Conducting hazard analysis
 - Identifying critical control points (CCPs)
 - Setting critical limits
 - Monitoring procedures
 - Corrective actions if things go wrong
 - Verification and record-keeping
- Managing food safety systems could include:
 - temperature control - ensuring fridges, freezers and hot-holding equipment are monitored and maintained
 - cleaning and sanitising - maintain cleaning schedules for kitchen and equipment and using approved methods
 - staff hygiene - enforcing handwashing, using the correct personal protective equipment (PPE) and implementing sickness policies
 - allergen management - training staff, labelling dishes and preventing cross-contact
 - stock rotation and storage - applying first in, first out principles, ensuring clear labelling and separation of raw/cooked foods
 - traceability - keeping supplier records and batch codes for all food items
 - record-keeping - maintaining logs for cleaning, temperature checks, deliveries and training
- Importance of managing food safety systems could include:
 - how it protects customer health
 - legal compliance
 - protects brand reputation
 - operational efficiency
 - staff confidence and professionalism

- **Preparing new recipes and menus** involves creating or adapting dishes and food products that are suitable for the business style, including the development of ingredients lists, portion sizes, cooking methods, presentation and allergen information. Then designing a selection of dishes (menu) that reflects the brand identity, guest expectations, seasonal availability, operational capacity and financial goals. Key activities could include:
 - testing and standardising recipes
 - ensuring consistency in taste, presentation and yield
 - costing recipes to ensure profitability
 - documenting recipes for training and operational use
 - selecting dishes that suit the service style
 - balancing the menu structure (starters, mains, desserts and dietary needs)
 - ensuring dishes are achievable with current kitchen resources and skills
 - setting appropriate pricing based on food cost and target profit margins
 - preparing specifics to brand/business standard if working in larger establishments

- **Style of the business** refers to the overall character, format and positioning of the hospitality operation, including the type of food and service offered, the level of formality, target market, pricing structure and brand identity. It influences the menu design, presentation style, service expectations and the overall guest experience. Styles may include:
 - fine dining - formal atmosphere, high-end service and premium pricing
 - casual dining - relaxed, family-friendly and moderately priced meals
 - quick service/fast food outlet - fast, efficient, low-priced meals and typically counter service
 - cafes or coffee shops - informal, focus on coffee, pastries and light meals
 - gastro pub - high-quality, often locally sourced food served in a relaxed pub setting
 - hotel banqueting/events venue - large-scale event catering, for example, weddings or conferences
 - themes/concept - focus on a particular cuisine, culture or idea
 - street food/food hall vendor - trendy, portable, informal dining often in shared spaces
 - upmarket - high-end, premium offer aimed at affluent customers, usually using fine ingredients and elegant service
 - regional - food and experience based around a specific geographic area
 - cultural - reflecting the cuisine and dining customs of a specific culture

Business project		
Business		
Knowledge	Skills	Behaviours
K2 Understand how to manage finance and minimise costs within hospitality businesses; identify the income streams and cost centres and areas for potential waste or loss within own area of business K3 Know the business strategy and its key competitors and how it fits within the wider hospitality industry in which it operates	S1 Proactively seek and drive activities that support the achievement of the business vision and objectives, improve competitiveness, to meet financial targets S3 Develop and effectively communicate own plans and strategy to management team in order to harmoniously work towards achieving business objectives S4 Analyse, interpret and evaluate product / service sales and / or productivity data and information and use it to make recommendations for future planning e.g. of staff and resources, ideas for new initiatives, and drive business change S6 Monitor peaks and troughs in business levels to ensure operational plans allow service standards and resources to be maintained	B4 Make decisions based on a sound analysis and judgement of available management information B6 Ability to make accurate forecasts based on current and future trends B7 Think ahead and demonstrate resourcefulness when developing plans B8 Use technology responsibly and take an interest in new developments that could support the business
People		
Behaviour		
B10 Be solution focussed through proactive risk management personally and through others		

Customers		
Knowledge	Skills	Behaviours
K14 Determine the customer service journey and understand how to meet expectations, taking into account business requirements	S16 Actively seek, analyse and evaluate customer feedback and take appropriate action to improve quality of service and customer experience S18 Manage the targeted promotion of the brand and product / service to customers	B16 Drive behavioural change through encouraging others to seek and act on feedback
Leadership		
Skills		Behaviours
S20 Lead change to meet the business objectives and manage the impact of change on stakeholders		B20 Pioneer business decisions and promote a positive attitude to change
Multifunctional management		
Skills		Behaviours
SMFM1 Plan, manage, evaluate and review the work of the team and use of resources across hospitality functions to ensure the right people and tools are in the right place at the right time. SMFM2 Manage the team and resources to ensure that the needs of the customer are met whilst maintaining business / brand standards		BMFM1 Think strategically when planning the use of team members and resources to maximise current and future operations. Proactively seek ways of working that embrace multifunctional teams
Hospitality outlet management		
Skills		Behaviours
SHO1 Manage the delivery of on and off-site sales of goods and products SHO2 Manage food production to established standards and where relevant according to brand specifications, ensuring that all food safety practices are followed		BHO1 Actively seek opportunities to improve the commercial presentation of the outlet to enhance and maximise sales

SHO3 Maintain the appearance of the establishment to business standards managing cleanliness, maintenance, repairs and refurbishment	
Kitchen management	
Skills	Behaviours
SKM1 Train and manage kitchen team members to deliver a consistent and timely food production operation to meet the needs and expectations of the customer and business, including adherence to brand standards where appropriate SKM2 Effectively manage kitchen equipment and resources in line with legislative and operational requirements. Ensure regular servicing and maintenance has minimal impact on operations SKM3 Manage food safety systems to adhere to legislation. Ensure that all required procedures, training and monitoring documentation are completed within timescales and issues addressed as appropriate	BKM1 Lead the department with passion, instilling a sense of pride in team ensuring a consistently high quality and efficient food production operation
Pass criteria	Distinction criteria
BP1 Explain how the business fits into the hospitality industry, both from a local and national perspective BP2 Demonstrate an awareness of and understanding for the need for deadlines BP3 How the apprentice keeps up to date with trends and the changing industry BP4 Outline the problem, challenge or opportunity identified BP5 Identify how the potential changes would lead to measurable improvements and benefits to the department and wider hospitality business	BP12 <i>Outline the current situation which has led to the identification of a challenge or opportunity</i> BP13 <i>Provide detailed aims and objectives for the proposal, linking to the current situation</i> BP14 <i>Identification of measurable improvements and benefits to the organisation</i> BP15 <i>Review the proposal to ensure it meets organisational and legal requirements</i> BP16 <i>A thorough analysis of costs and benefits of the recommendations in the short, medium and long term</i> BP17 <i>Critically analyse the proposal to ensure it meets organisational and legal requirements</i>

BP6 Consult relevant stakeholders (e.g. customers, team members, managers) to inform the results and recommendations and explain how their feedback informed the outcomes BP7 Provide a detailed analysis of costs associated with the proposed recommendations BP8 Identify applicable legislation and ensure the proposal complies where necessary BP9 Make clear recommendations for implementation BP10 Concise validation and justification of recommendation BP11 Set out proposed timeframes for implementation	BP18 <i>Include data acquired using qualitative and quantitative research</i> BP19 <i>Show a range of research has been used effectively, including obtaining information from stakeholders, such as team members, management, suppliers or customers</i> BP20 <i>Make detailed recommendations for implementation, including timings and potential costs</i> BP21 <i>Comprehensive link from the project into the medium term strategy of the organisation</i> BP22 <i>Detailed recommendations for implementation</i> BP23 <i>Detailed validation and justification of recommendations</i>
Amplification and guidance	
• How to manage finance and minimise costs within hospitality businesses could include: ○ managing finances is the process of planning, organising, directing and controlling financial activities to achieve business objectives, to ensure profitability, sustainability and alignment with the business's financial targets. Key activities could include: ▪ budgeting - creating financial plans that outline expected revenue and expenses over a specific period ▪ forecasting - predicting future revenue, costs and profits based on historical data and market trends ▪ financial reporting - producing profit and loss statements, balance sheets and cash flow reports to monitor financial performance ▪ cost control - implementing measures to reduce expenses without compromising service quality ○ minimising costs is the process of implementing strategies to reduce unnecessary spending and improve efficiency while maintaining operational standards to maximise profitability by reducing overheads, resource waste and inefficient processes. Key strategies could include: ▪ negotiating with suppliers - securing better pricing for bulk orders or long-term contracts ▪ energy management - implementing eco-friendly practices to reduce utility bills ▪ labour cost control - optimising staff schedules to match demand levels and avoid overstaffing ▪ inventory management - ensuring stock levels are monitored and controlled to prevent over-ordering and spoilage • Areas for potential waste or loss are activities or processes where resources are wasted or revenue is lost due to inefficiencies, poor management or errors. This could include: ○ food waste - over-preparation, spoilage, incorrect storage or poor portion control ○ energy waste - excessive use of heating, cooling or lighting when not needed	

- theft or fraud - misuse of resources or intentional theft by employees or customers
 - poor inventory management - over-ordering, expired stock or inadequate tracking of supplies
 - poor management - mismanaged bookings, customer no-shows, customer refunds or poor staffing levels
 - equipment maintenance - equipment or resources being incorrectly used, not maintained, damaged or stolen
- **Business vision** is the long-term aspiration or strategic direction of the organisation, how it sees itself and would like to be seen by customers, including the goals that a business sets for future success, focusing on areas like customer satisfaction, profitability, sustainability or brand reputation.
- **Proactive risk management** refers to the anticipation and prevention of potential problems before they occur, rather than only responding after an issue arises. This could include:
 - identifying risks during planning, for example, overbooking, staff shortages, weather or safety issues
 - conducting formal or informal risk assessments
 - putting contingency plans in place
 - monitoring early warning signs and acting quickly
 - **Improve quality of service** refers to implementing changes or new approaches to enhance customer satisfaction and exceed expectations. Data and information leading to service quality improvement can be collected using various methods. This could include:
 - measurement factors
 - reviews
 - surveys
 - feedback
 - customer service
 - trends
 - **Trends** refer to the broader evolution of hospitality operations, standards and expectation, which are influenced by economic, social, technological, legal and environmental factors.
 - Examples could include:
 - new health and safety regulations, for example, allergen labelling laws
 - growth of hybrid and virtual events in conference settings
 - rising guest expectations for sustainability credentials

- increases in demand for local sourcing and provenance
 - shifts in recruitment and retention approaches
- Keeping up-to-date with trends involves actively seeking out new information and insights on a regular and structured basis to remain aware of innovations, best practice and customer expectations. This could include:
 - reading industry publications
 - attending trade shows, conferences or webinars
 - participating in networking groups
 - following hospitality trends via social media and podcasts
 - benchmarking against competitors and market leaders
 - liaising with suppliers about new products and trends
 - monitoring customer feedback to identify new expectations
- **Detailed analysis of costs** is the process of providing a thorough breakdown and explanation of all costs related to the project recommendations and not just headline figures.
 - This could include:
 - itemising each cost (what, how much, and why?)
 - explaining how costs were calculated
 - highlighting any ongoing or future costs (not just initial spend)
 - Costs are the financial resources needed to implement a recommendation. These could be direct costs (specific purchases or services) or indirect costs (knock-on impacts like increased labour or utility use). Types of costs could include:
 - capital costs (one-off), for example, equipment purchases, venue refurbishments and marketing materials
 - operation costs (ongoing), for example, staff wages, utilities, cleaning and stock replenishment
 - training costs, for example, external courses and in-house training resources
 - maintenance costs, for example, servicing new equipment and repairs
 - licensing or compliance costs, for example, event licences and health and safety certification
 - marketing costs, for example, promotions, social media advertising and new brochures

Professional discussion

The professional discussion will recognise areas which have already been covered in the business project so as not to re-assess an area in which the apprentice has already demonstrated competence.

Professional discussion		
Business		
Knowledge	Skills	Behaviours
K1 Understand how to use relevant operating models to help achieve the business vision and objectives of hospitality businesses and how these are used in own area of business K4 Identify the management information available in own area and understand how to use, analyse and act on it to drive business change K5 Understand the standard business operating procedures, the services and products and how they are managed and their potential consequences K8 Understand how technology supports the delivery of products and services in hospitality businesses	S1 Proactively seek and drive activities that support the achievement of the business vision and objectives, improve competitiveness, to meet financial targets S2 Monitor and manage income and costs, use forecasting to set realistic targets, evaluate the control of resource allocation, and prepare financial cases for improvement projects S3 Develop and effectively communicate own plans and strategy to management team in order to harmoniously work towards achieving business objectives S5 Implement required operational processes and procedures in line with business standards S6 Monitor peaks and troughs in business levels to ensure operational plans allow service standards and resources to be maintained S7 Develop and implement contingency plans to ensure resources are in place to provide consistent levels of service required by the business	B1 Inspire team members to demonstrate personal drive to achieve the business vision and objectives B2 Be financially astute in work activities, visibly discourage waste and act credibly on matters that affect business finance B3 Openly share information with colleagues that support business objectives and growth B5 Actively promote the benefits of working within standard business operating procedures B6 Ability to make accurate forecasts based on current and future trends B7 Think ahead and demonstrate resourcefulness when developing plans B8 Use technology responsibly and take an interest in new developments that could support the business B9 Be accountable, advocate and adhere to the importance of working legally in the best interest of all people

	S8 Maximise the use of technology and evaluate its effectiveness for achieving the desired results	
People		
Knowledge	Skills	Behaviours
K13 Understand the responsibilities of an employer and the parameters the business works within	S10 Identify and manage risks through empowering the team S11 Carry out talent management planning in line with the people strategy, and develop a culture of continuous development, actively supporting team members to improve and grow within their roles and careers S12 Demonstrate effective methods of communication and leadership that achieve the desired results, providing support and coaching to team members to maximise their performance S13 Manage people performance and capability, and develop teams in line with operational policy and procedures and support appropriate decision making	B11 Demonstrate commitment to self-improvement, championing a culture of continual development and progression; trying out and reflecting on methods to develop own leadership skills B12 Manage team to take a pride in their role through demonstrating a consistently positive and professional approach to communication B13 Empower team members whilst providing adequate support to aid their decision making
Customers		
Knowledge	Skills	Behaviours
K14 Determine the customer service journey and understand how to meet expectations, taking into account business requirements	S14 Monitor customer satisfaction to ensure product/service is delivered according to their profile and business requirements S15 Develop and implement service recovery strategies to uphold brand/business reputation and maintain customer satisfaction	B14 Proactively develop and maintain a customer centred culture B15 Provide clear direction to team and empower them to implement effective customer service resolutions B17 Personally market the business and industry through creating a culture of passionate

	S18 Manage the targeted promotion of the brand and product/service to customers	enthusiasm to provide customers with the best possible experience, seeking and acting upon feedback B18 Drive a strong cultural belief in the brand and product/service
Leadership		
Knowledge	Skills	Behaviours
K20 Understand how to lead the implementation of change in hospitality business and the potential impact on stakeholders K21 Understand the ethos of a diverse and inclusive culture that demonstrates social inclusion	S19 Use a wide range of management and leadership skills appropriate to the business to motivate and inspire others S21 Support team members to carry out work activities that respond to a diverse range of needs	B19 Create a high performance culture B20 Pioneer business decisions and promote a positive attitude to change B21 Lead by example to promote business and social responsibility and act as a role model to ensure self and team are operating in an empathic, fair and consistently professional manner
Multifunctional management		
Knowledge	Skills	Behaviours
KMFM1 Know the interdependence required of the functions within the business and how to plan the work of the team and its resources to address each of these requirements to deliver products and services on time and in line with customer needs and business / brand standards. Understand the need to plan across a number of different functions and the potential implications of delivering a multifunctional approach on customer experience, team performance and future business and team objectives. Adapt to changing customer, team or business demands,	SMFM1 Plan, manage, evaluate and review the work of the team and use of resources across hospitality functions to ensure the right people and tools are in the right place at the right time. SMFM2 Manage the team and resources to ensure that the needs of the customer are met whilst maintaining business / brand standards	BMFM1 Think strategically when planning the use of team members and resources to maximise current and future operations. Proactively seek ways of working that embrace multifunctional teams

responding to the immediate situation and considering longer term solutions KMFM2 Understand how the needs of the customer and skills of the team differ from one function to another and how to ensure each function is delivered to maximise customer experience and achieve business objectives		
Hospitality outlet management		
Knowledge	Skills	Behaviours
KHO1 Understand how to manage the delivery of on and off site sales of goods and products KHO2 Understand how to monitor food production to ensure standards are upheld, identify and implement areas for improvement KHO3 Understand how to manage cleanliness and identify, prioritise, schedule and implement maintenance or repair work in ways which minimise disruption to customers	SHO1 Manage the delivery of on and off-site sales of goods and products SHO2 Manage food production to established standards and where relevant according to brand specifications, ensuring that all food safety practices are followed SHO3 Maintain the appearance of the establishment to business standards managing cleanliness, maintenance, repairs and refurbishment	BHO1 Actively seek opportunities to improve the commercial presentation of the outlet to enhance and maximise sales

Kitchen management		
Knowledge	Skills	Behaviours
KKM1 Understand the process for procurement of food ingredients and commodities, including purchasing specifications. Know how to prepare menus, recipes and standardised systems and procedures to ensure consistency and quality of food KKM2 Understand the requirement for and on-going maintenance for kitchen equipment. Know how, why and when staff should be trained and monitored on its use KKM3 Understand how to manage food safety systems in line with current legislative requirements and identify, prioritise, schedule and implement monitoring, training, maintenance or repair work in ways which minimise disruption to customers	SKM1 Train and manage kitchen team members to deliver a consistent and timely food production operation to meet the needs and expectations of the customer and business, including adherence to brand standards where appropriate SKM2 Effectively manage kitchen equipment and resources in line with legislative and operational requirements. Ensure regular servicing and maintenance has minimal impact on operations SKM3 Manage food safety systems to adhere to legislation. Ensure that all required procedures, training and monitoring documentation are completed within timescales and issues addressed as appropriate	BKM1 Lead the department with passion, instilling a sense of pride in team ensuring a consistently high quality and efficient food production operation
Pass criteria		Distinction criteria
PD1 Clearly articulate examples from the workplace relevant to evidencing competence across the standard PD2 Explain why it is essential to instil the importance of company vision, values, empowerment and following procedures to staff PD3 Give examples of how staff are managed effectively, including motivation and development of teams and individuals PD4 Discuss reasoned examples of how the hospitality department operates efficiently		PD13 Proactively keeps up to date with industry developments, trends and business objectives PD14 Explains how effective hospitality management, contingency planning, motivation and adherence to company/brand standard have been developed and implemented and how this has decreased waste and increased overall team/departmental performance PD15 Describe how recommendations for the improvement of quality, cost, value or efficiency have been made in the organisation PD16 Demonstrate how a proactive approach to planning and management has been implemented, including proactively educating

PD5 Explain the importance of keeping up to date with current industry trends and refer to examples of how this has been achieved PD6 Provide an overview of how the hospitality department meets the needs of the business and supports the diverse range of customers including those with a disability PD7 Explain how and when they have been part of the effective planning and review in the team PD8 Describe how the hospitality department meets regulatory requirements PD9 Evidence effective day to day management of the team/department and how these lead to customer satisfaction and ensure business performance PD10 Reflect on own performance, including behaviours, identifying where opportunities for improvement have been taken and results thereof evaluated PD11 Demonstrate how feedback has been sought from managers and customers and how this has been effectively dealt with PD12 Reflect and discuss the feedback received from a superior, a peer and a direct report	<i>and monitoring staff on customer service, brand standards, health and safety and risk matters beyond the legislative minimum</i> PD17 <i>Discuss examples of when improvement activities have been actively sought to develop own performance to raise standards in team performance, reaching objectives and customer service</i> PD18 <i>Provides mentorship to team members with measurable improvements to the performance of individuals and the team</i> PD19 <i>Proactively invite feedback from all stakeholders and use this to develop and implement measurable improvements in performance of self and team</i> PD20 <i>Describe how feedback has been used to categorise strengths and weaknesses, linking them to learning and development objectives</i> PD21 <i>Explain how feedback will inform future development referring, if relevant, to the final feedback received from superior, peer and direct report</i>
Amplification and guidance	
• Operating models refers to how an organisation delivers value to its customers and achieves its business objectives. It encompasses organisational structure, processes, systems, technology and resources used to provide consistent and efficient services. This could include: ○ lean operating model - this focuses on eliminating waste, improving efficiency and optimising processes ○ customer-centric model - aims to enhance guest satisfaction by tailoring services to meet customer needs and preferences ○ quality management models - focuses on achieving consistent service quality through continuous improvement, employee involvement and process standardisation, for example, total quality management (TQM) ○ agile operating model - prioritises flexibility and responsiveness to changing customer expectations or market conditions	

- integrated service model - ensures seamless collaboration between various departments to provide a unified customer experience
- franchise-based operating model - where hospitality establishments operate under a broader brand's guidelines, standards and marketing frameworks while maintaining some operational independence
- **Management information** refers to the data and reports that provide insight into business performance. It helps managers monitor results, track trends and make informed decisions.
 - Examples of management information could include:
 - financial data, for example, revenue, labour costs and gross profit margins
 - sales reports, for example, product performance and upsell rates
 - customer feedback, for example, review scores and survey responses
 - operational reports, for example, stock usage, rotas and wastage levels
 - human resources (HR) data, for example, absenteeism and staff turnover
- **Technology** includes a range of digital systems, software, devices and platforms that help manage and deliver services or products efficiently and effectively.
 - Examples could include:
 - Property Management Systems (PMS)
 - Point of Sale (POS) systems
 - Customer Relationship Management (CRM) tools
 - Online booking engines
 - Feedback and review platforms
 - Digital ordering or payment systems
 - Staff scheduling and payroll software
 - How technology supports delivery of products and services could include:
 - Increases speed and accuracy, for example, digital orders go straight to the kitchen
 - Improves communication, for example, service alerts, internal messaging systems
 - Enhances the guest experience, for example, mobile check-in, self-service kiosks
 - Supports customisation and upselling, for example, guest preferences stored in CRM

- Enables data tracking for performance analysis and forecasting
- **Operational processes and procedures** are the step-by-step instructions or routines used to carry out day-to-day tasks within a hospitality business. They are often formalised as standard operating procedures (SOPs). Examples could include:
 - guest check-in/check-out
 - food safety and handling
 - health and safety, for example, fire drills and checking equipment
 - cleaning and housekeeping routines
 - cashing up, till reconciliation and banking
 - setting up function spaces or dining areas
 - stock control and ordering
- **Peaks and troughs in business levels:**
 - peaks are periods of high demand, such as weekends, holidays or event seasons
 - troughs are quiet periods, where customer numbers, bookings or revenue are lower than average
 - the things managers monitor could include:
 - booking levels and walk-ins
 - occupancy rates
 - sales trends and forecasts
 - event calendars or seasonal factors
 - staffing levels versus demands
 - guest wait times or complaints
 - tools that can be used could include:
 - point of sale (POS) and booking systems
 - weekly trading reports
 - forecasting sheets
 - customer feedback platform

- **Talent management planning** is the process of identifying, developing and retaining employees who have the potential to grow within the business. It supports long-term success by ensuring the right people are in the right roles now and in the future. This could include:
 - devising succession planning for key roles
 - implementing development plans for team member with high potential
 - using cross-training for retention and flexibility
 - identifying and supporting underperforming staff with potential
 - holding annual talent review meetings
 - involving staff in project-based development

- **Leadership skills** could include:
 - the ability to communicate and clearly share information, expectations and feedback in a way that motivates and guides others
 - decision-making and the ability to make timely, effective and fair choice under pressure
 - delegation and assigning responsibilities to team members based on their skills and development needs
 - emotional intelligence and the ability to recognise, understand and manage your own emotions and those of others
 - supporting team members to improve by guiding them rather than giving direct instructions through coaching and mentoring
 - the ability to resolve and manage disagreements/conflicts and reach a positive outcome
 - staying flexible and effective in changing circumstances or during unexpected challenges
 - inspiring team members to perform at their best and stay engaged
 - strategic planning and being able to see the bigger picture and aligning team members actions with business goals
 - the ability to self-reflect and evaluate your own performance, learn from experiences and take actions for improvement

- **Customer service journey** is the complete experience a customer has with a business, from their first interaction through to aftercare. This journey includes every touchpoint where a customer engages with the business, directly or indirectly. This could include:
 - pre-arrival, such as enquiry, website or booking confirmation
 - arrival and welcome
 - core experience, such as dining, accommodation or event attendance
 - issue handling (if needed)
 - departure and feedback

- post-visit follow-ups, such as thank-you emails or loyalty rewards

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Assessment summary

The end-point assessment for the Hospitality Management - Multifunctional apprenticeship standard is made up of 3 assessment methods:

1. A 90-minute on-demand test, consisting of 35 scenario-based, multiple-choice questions
2. A 9,000 word (+/- 10%) business project
3. A 90-minute professional discussion

As an employer/training provider, you should agree a plan and schedule with the apprentice to ensure all assessment components can be completed effectively.

Each component of the end-point assessment will be assessed against the appropriate criteria laid out in this kit, which will be used to determine a grade for each individual. and a grade allocated. The grade will be determined using the combined grades.

On-demand test

The on-demand test is comprised of 2 sections. Total marks available are 35.

- To achieve a **pass**, apprentice will score at least 18 out of 25 on the core hospitality manager section and 7 out of 10 on the pathway section.
- To achieve a **distinction**, apprentice must score at least 30 out of 35 across both sections
- **Unsuccessful** apprentices will have scored 24 or below

The test may be delivered online or be paper-based and should be in a 'controlled' environment.

Business project

Apprentices will be marked against the pass and distinction criteria outlined in this kit.

- To achieve a **pass**, apprentices must achieve all of the pass criteria
- To achieve a **distinction**, apprentices must achieve all of the pass criteria **and** all of the distinction criteria
- **Unsuccessful** apprentices will not have achieved all of the pass criteria

The business project should be conducted during work time and within the 2-month assessment window, to undertake the research and writing of the project and be allocated a quiet room with IT facilities within or away from the workplace.

Professional discussion

Apprentices will be marked against the pass and distinction criteria outlined in this kit.

- To achieve a **pass**, apprentices must achieve all of the pass criteria
- To achieve a **distinction**, apprentices must achieve all of the pass criteria **and** all of the distinction criteria
- **Unsuccessful** apprentices will not have achieved all of the pass criteria

The professional discussion may be conducted using technology, as long as fair assessment conditions can be maintained.

Grading

The apprenticeship includes pass and distinction grades, with the final grade based on the apprentice's combined performance in each assessment method.

To achieve a pass, the apprentice is required to pass each of the 3 assessment methods.

The assessment activities are not 'weighted' in percentage terms. However, to achieve a distinction overall, the apprentice must perform to distinction level in the business project. To reflect this, the score available for the business project is higher at distinction level.

The overall grade for the apprentice is determined using the method below.

Business project

Score:

- pass = 1
- distinction = 3

On-demand test

Score:

- pass = 1
- distinction = 2

Professional discussion

Score:

- pass = 1
- distinction = 2

Total score	Overall grade
0 - 2	Fail
3 - 5	Pass
6 - 7	Distinction

Retake and resit information

Should an apprentice fail 1 assessment activity, this should be resat as soon as the apprentice is ready, when practicable for the business and in line with Highfield policies, practices and procedures.

Should the apprentice fail 2 or more activities, a period of further training and development lasting between 1 and 3 months must take place before a retake of the whole end-point assessment. If the apprentice is completing a retake, they will require a period of further learning and will need to complete a retake checklist. Once this is completed, please call the Highfield scheduling team to arrange the retake.

As the on-demand test is split into 2 separate papers, an apprentice will only need to resit the part of the on-demand test that they have failed.

When resitting/retaking an assessment activity the maximum grade that can be achieved for that activity is a pass. In the event of an exceptional circumstance causing the apprentice not to have had the full opportunity to undertake an assessment method, then they will not be graded for that method (meaning they are not given a fail or a pass). Instead, the assessment method will be re-arranged to take place as soon as possible. It is for the end-point assessor to decide if exceptional circumstances apply. This could be, for example, (but is not limited to) sudden ill health of the apprentice causing the assessment to breakdown.

Feedback will be provided on the areas of failure and a retake checklist will need to be submitted when the professional review has taken place.

Apprentices who achieve a pass grade cannot resit or retake the EPA to achieve a higher grade.

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Assessing the on-demand test

The test consists of **35 scenario-based multiple-choice** questions and will last for **90 minutes**.

The on-demand test is split into 2 parts: core hospitality management questions and specialist function questions. Apprentices will sit 2 separate papers, 1 containing the **25 core management questions** and 1 containing the **10 specialist pathway questions**.

The **pass** mark is 25 out of 35 and the **distinction** mark is 30 out of 35. For each section they must achieve a minimum of:

- 18 out of 25 in the core management section
- 7 out of 10 in the specialist function section

The multiple-choice test may be delivered online or be paper-based and should be taken in a 'controlled' and invigilated environment. The test is closed book which means that the apprentice cannot refer to reference books or materials.

The topics covered within the test are listed below.

The core hospitality management section will consist of:

- business
- people
- customers
- leadership

The specialist function section will consist of:

- multifunctional management
- hospitality outlet management
- kitchen management

Before the assessment

- brief the apprentice on the areas that will be assessed by the knowledge test.
- in readiness for end-point assessment, set the apprentice a mock knowledge test. A test is available to download from the Highfield Assessment website. The mock tests are available as paper-based tests and also on the mock e-assessment system.

On-demand test criteria

Business

- C1** The importance of business value and objectives
- C2** The need for performance targets and how these are commonly developed
- C3** How trends are incorporated into forecasting
- C4** How a financial strategy is prepared, including the risks, constraints and implications for policies
- C5** The financial data required to support decision making and forecasting in a hospitality business
- C6** The concepts of regularity and propriety, and the need for financial accountability
- C9** The importance of having a clear strategy for the business
- C10** The principles and purpose of a contingency plan
- C19** Legal and regulatory framework covering the hospitality industry
- C20** Legal and ethical principles governing marketing in the sector

People

- C11** The content and importance of a risk management policy
- C12** The principles of effective risk management
- C13** The content and importance of a people strategy
- C14** The principles of recruitment, induction and performance management, including supporting documentation and procedures such as job and person specifications
- C15** The principles of effective listening, feedback and evaluation of team performance
- C16** Principles of effective communication

Customer

- C7** The diverse target markets of hospitality businesses
- C8** The purpose of market research
- C17** Factors upon which customers measure performance and satisfaction
- C18** Principles of measuring customer satisfaction and planning for improvements
- C21** The difference between perception, reputation and performance

Leadership

- C22** Leadership styles, their selection and application in a number of contexts
- C23** Principles of motivation
- C24** Principles of effective change management
- C25** Principles of empowerment of team members

Multifunctional management

- MF1** Managing the independencies of multiple teams effectively
- MF2** Planning the activities of multiple teams
- MF3** Utilising resources effectively across multiple teams
- MF4** Using multifunctional management to adapt service to business priorities
- MF5** Maintaining brand/business standards across multifunctional teams

Hospitality outlet management

- HO1** Managing hospitality outlets and the sale of on and off site products
- HO2** Maintaining the standard and quality of a hospitality outlet
- HO3** Ensuring brand specifications are adhered
- HO4** Legislation and regulations relating to hospitality outlet operations is followed
- HO5** Identify, prioritise and schedule repair and maintenance of the outlet

Kitchen management

- KM1** Managing the operation of an efficient kitchen environment
- KM2** Processing and procuring food and commodities
- KM3** Delivering food of a consistent quality
- KM4** Managing food safety systems that meet legislative requirements
- KM5** Preparing new recipes and menus in accordance with the style of the business

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Assessing the business project

The project is designed to give the apprentice the opportunity to demonstrate their wider understanding of the business they are working in and in particular identify and 'think through' how an improvement could be made to the way it operates. The project must examine how the operations of the specialist function can be improved as part of the wider organisation.

The project should focus on an opportunity, challenge or idea which the apprentice considers will make an improvement to the business they are working in. It involves gathering/reviewing information and making recommendations to management. As a key element of the standard apprentices are required to think in business terms about the organisation and look for solutions to issues, problems, challenges or opportunities.

The project is not written or assessed until the end-point assessment process commences.

The project should follow a basic structure, which is outlined below. The length of the project should be **9,000 (+/-10%)** words. End-point assessors will only mark projects **up to 9,000 (+/-10%)** words, at which point they will stop marking and only credit the criteria covered to that point. Projects which fall short of the word count will be marked in full, against all criteria.

The project will contain the following:

- introduction and background
- outline of challenge or opportunity
- aims and objectives
- identification of measurable improvements and benefits to the wider organisation
- evidence of consultation and engagement of stakeholders
- analysis of costs and commercial context
- legislative requirements explained and adhered to
- evidence of effective research
- justified recommendations for implementation
- proposed timeframes for implementation

The apprentice should be given sufficient time, (a minimum of **40 hours**, if required) during work time and within the 2-month end-point assessment window, to undertake the research and writing/typing of the project and be allocated a quiet room with IT facilities (if required) within or away from the workplace. It will be necessary for the apprentice to sign a statement confirming that they have been the author of the project.

Once the project is completed, the apprentice is required to submit the report to the independent end-point assessor no less than **7 days** in advance of the professional discussion.

The business project must be uploaded in PDF format and must be accompanied by the **written submission sheet** which is available to download from the Highfield Assessment website. This is to confirm that they are the author of the project.

Before the assessment

Highfield will make the following considerations when determining whether the project meets the requirements.

- Does the project focus on a problem, opportunity or idea on which the apprentice can develop realistic business recommendations for improvement?
- Will the apprentice be able to measure improvements and/or benefits to the organisation?
- Does the project give the apprentice the opportunity to access the highest attainable grade for the business project?
- Does the project give reference to improving the specialist function?
- Does the project proposal outline the intended approach to research and making recommendations?

Grading the business project

Apprentices will be marked against the pass and distinction criteria included in the tables on the following pages (under 'Business project' criteria).

- To achieve a **pass**, apprentices must achieve all of the pass criteria
- To achieve a **distinction**, apprentices must achieve all of the pass criteria **and** all of the distinction criteria
- **Unsuccessful** apprentices will have not achieved all of the pass criteria

Business project mock assessment

It is suggested that a mock assessment is carried out by the apprentice in advance of the end-point assessment with the training provider/employer giving feedback on any areas for improvement. It is the employer/training provider's responsibility to prepare apprentices for their end-point assessment and Highfield recommend that the apprentice experiences a mock business project in preparation for the real thing. The most appropriate form of mock assessment will depend on the apprentice's setting and the resources available at the time.

When planning a mock assessment, the employer/training provider should include the following elements:

- the apprentice should be given a relevant amount of time to complete their mock business project.
- the business project should be expected to total approximately **9,000 words** (+/- 10%). However, each section of the business project may be split into more accessible sections.
- consider allowing the mock assessment to be available to other apprentices, especially if it is not practicable for the employer/training provider to mark and assess a separate mock business project for each apprentice.
- ensure that the apprentice's performance is assessed by a competent trainer/assessor, and that feedback is shared with the apprentice to complete the learning experience. This should also be in line with assessment criteria outlined in the kit.
- follow the structure set out above in the written project section to ensure consistency and familiarity.

Business project criteria

Throughout the business project, the assessor will review the apprentice's competence in the criteria outlined below.

Apprentices should prepare for the business project by considering how the criteria can be met and reflecting on their past experiences.

Business project
To pass, the following must be evidenced.
BP1 Explain how the business fits into the hospitality industry, both from a local and national perspective
BP2 Demonstrate an awareness of and understanding for the need for deadlines
BP3 How the apprentice keeps up to date with trends and the changing industry
BP4 Outline the problem, challenge or opportunity identified
BP5 Identify how the potential changes would lead to measurable improvements and benefits to the department and wider hospitality business
BP6 Consult relevant stakeholders (e.g. customers, team members, managers) to inform the results and recommendations and explain how their feedback informed the outcomes
BP7 Provide a detailed analysis of costs associated with the proposed recommendations
BP8 Identify applicable legislation and ensure the proposal complies where necessary
BP9 Make clear recommendations for implementation
BP10 Concise validation and justification of recommendation
BP11 Set out proposed timeframes for implementation
To gain a distinction, the following must be evidenced
BP12 Outline the current situation which has led to the identification of a challenge or opportunity
BP13 Provide detailed aims and objectives for the proposal, linking to the current situation
BP14 Identification of measurable improvements and benefits to the organisation
BP15 Review the proposal to ensure it meets organisational and legal requirements
BP16 A thorough analysis of costs and benefits of the recommendations in the short, medium and long term
BP17 Critically analyse the proposal to ensure it meets organisational and legal requirements
BP18 Include data acquired using qualitative and quantitative research
BP19 Show a range of research has been used effectively, including obtaining information from stakeholders, such as team members, management, suppliers or customers
BP20 Make detailed recommendations for implementation, including timings and potential costs
BP21 Comprehensive link from the project into the medium term strategy of the organisation
BP22 Detailed recommendations for implementation
BP23 Detailed validation and justification of recommendations

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Assessing the professional discussion

The professional discussion is a structured discussion between the apprentice and their independent end-point assessor. The discussion must be appropriately structured to draw out the best of the apprentice's energy, enthusiasm, competence and excellence.

It allows the end-point assessor to ask the apprentice a minimum of **30 questions** in relation to:

- coverage of the standard (a minimum of **5 questions** per core section plus **5 questions** on specialist function). This includes:
 - business
 - people
 - customers
 - leadership
 - food and beverage service
- reflection on the superior, peer and direct report feedback (a minimum of **5 questions**)

The amount of questions asked during the professional discussion will vary according to the breadth and depth of the answers given (and how many follow on questions are required).

The professional discussion will typically last **90 minutes**.

The professional discussion will be conducted in a controlled environment, for instance, a quiet room, away from the normal place of work. The professional discussion may be conducted using technology, as long as fair assessment conditions can be maintained. Acceptable means of remote assessment include video conferencing/video calling and must include a two-way visual and audio link.

The professional discussion will recognise areas that have already been covered in the business project so as not to re-assess an area in which the apprentice has already demonstrated competence.

Feedback

At the planning meeting, the end-point assessor will give the apprentice a template to be used to collect the peer, superior and direct report feedback. The professional discussion feedback form template can be found on the Highfield website. The template will set out the areas that need to be covered within the feedback, as outlined below.

- A superior - a higher manager, area manager, human resource manager, company owner or director. If the apprentice does not have a superior, a main stakeholder, for example, prime customer, supplier or business associate, may be used instead
- A peer - someone of the same level in the organisation or in a similar organisation where a working relationship can be demonstrated
- A direct report - a member of the apprentice's team for whom they have line management responsibility

Prior to the professional discussion, but within the assessment window, the apprentice will gather constructive and objective feedback regarding their competence across the areas listed below from their superior, for example, line manager, a peer and a direct report. If the apprentice does not have a superior, a main stakeholder, for example, prime customer, supplier or business associate, may be used instead. The feedback itself is not marked but used by the apprentice to reflect on their developed knowledge, skills and behaviours.

- business
- people
- customers
- leadership
- specialist function specific criteria
- behaviours (for the core and specialist function)

Once the apprentice has collected the feedback, a copy must be sent to Highfield (electronically or by post) a minimum of **5 working days** before the professional discussion.

Before the assessment

Employers/training providers should:

- ensure the apprentice knows the date, time and location of the assessment
- ensure the apprentice knows which criteria will be assessed (outlined on the following pages)
- encourage the apprentice to reflect on their experience and learning on-programme to understand what is required to meet the standard
- be prepared to provide clarification to the apprentice, and signpost them to relevant parts of their on-programme experience as preparation for this assessment

Grading the professional discussion

Apprentices will be marked against the pass and distinction criteria included in the tables on the following pages (under 'Professional discussion criteria').

- To achieve a **pass**, apprentices must achieve all of the pass criteria
- To achieve a **distinction**, apprentices must achieve all of the pass criteria **and** all of the distinction criteria

- **Unsuccessful** apprentices will have not achieved all of the pass criteria

Professional discussion mock assessment

It is the employer/training provider's responsibility to prepare apprentices for their end-point assessment. Highfield recommends that the apprentice experiences a mock professional discussion in preparation for the real thing. The most appropriate form of a mock professional discussion will depend on the apprentice's setting and the resources available at the time.

In designing a mock assessment, the employer/training provider should include the following elements in its planning:

- the mock professional discussion should take place in a suitable location.
- a **90-minute** time slot should be available to complete the professional discussion, if it is intended to be a complete professional discussion covering all relevant standards. However, this time may be split up to allow for progressive learning.
- consider a video or audio recording of the mock professional discussion and allow it to be available to other apprentices, especially if it is not practicable for the employer/training provider to carry out a separate mock assessment with each apprentice.
- ensure that the apprentice's performance is assessed by a competent trainer/assessor, and that feedback is shared with the apprentice to complete the learning experience. Mock assessment sheets are available to download from the Highfield Assessment website and may be used for this purpose.
- use a minimum of **30 structured, 'open' questions** that do not lead the apprentice but allows them to express their knowledge and experience in a calm and comfortable manner. For example:
 - business
 - Explain why it is important to ensure procedures are followed in your organisation.
 - How does your hospitality department meet regulatory requirements?
 - How do you ensure you effectively manage the team on a daily basis?
 - Tell me about a time when you have made recommendations to improve the efficiency of the organisation.
 - How have you reflected and acted on the feedback you have received regarding your business knowledge?
 - people
 - How have you managed team members effectively?
 - Tell me about a time when you have developed your team's knowledge or skills.

- Describe a time you have used motivation to manage staff.
- Describe a time when your team have carried out effective planning and how this was undertaken.
- Explain a time you have mentored a team member and the impact this had.
- customers
 - How do you support the development of a customer-centric culture?
 - Describe a time you have had to apply your knowledge of customer diversity.
 - How does your department meet the needs of the business?
 - Explain how your department provides support for customers with disabilities.
 - Explain how your department meets customer expectations.
- leadership
 - Describe a time you have identified and acted upon areas for improvement.
 - How have you effectively sought feedback from managers?
 - How have you sought feedback from customers?
 - Explore how you reflected on the feedback you received from a superior.
 - What impact has stakeholder feedback had on you and your team's performance?
- multifunctional management
 - Explain how you plan the work of the team and its resources to ensure the different products and services are delivered on time and in line with customer needs and business / brand standards.
 - Explain how you adapt to changing customer, team or business demands.
 - Explain how you use resources across hospitality functions to ensure the right people and tools are in the right place at the right time.
 - How do you proactively seek ways of working that embrace multifunctional teams?
 - Explain how you have managed the team and resources to ensure that the needs of the customer are met whilst maintaining business and brand standards.
- hospitality outlet management
 - How have you actively sought out opportunities to improve the commercial presentation of the outlet to enhance and maximise sales.
 - Describe how you monitor food production to ensure standards are upheld.

- How do you ensure that all food safety practices are followed.
- Explain how you manage cleanliness and identify, prioritise, schedule and implement maintenance or repair work in ways which minimise disruption to customers.
- How do you maintain the appearance of the establishment to business standards?
- kitchen management
 - How have you prepared standardised systems and procedures to ensure the consistency and quality of food?
 - Describe a time you have trained staff on the use of kitchen equipment.
 - How have you successfully managed food safety systems?
 - Describe a time you have improved the food production operation via staff training and management.
 - Give an example of how you make sure food safety systems adhere to up-to-date legislation.
- feedback-based questions
 - Using feedback from your supervisor, reflect on how you ensure customer satisfaction.
 - Using your feedback, reflect on how you have developed an individual's knowledge or skills.
 - Reflect on how you have managed team members based on the feedback you received.
 - Using the feedback provided, reflect on how you have monitored customer satisfaction.
 - Explain how you have reflected and acted on the feedback you have received regarding your knowledge of customer feedback.
 - Using the feedback as a reflective tool, how have you sought feedback from senior leaders and how has this impacted your role?
 - Reflect on how you identify required business levels based on your feedback.

Professional discussion criteria

Throughout the **90-minute** professional discussion, the assessor will review the apprentice's competence in the criteria outlined below.

The apprentice should prepare for the professional discussion by considering how the criteria can be met.

Professional discussion
To pass, the following must be evidenced.
PD1 Clearly articulate examples from the workplace relevant to evidencing competence across the standard
PD2 Explain why it is essential to instil the importance of company vision, values, empowerment and following procedures to staff
PD3 Give examples of how staff are managed effectively, including motivation and development of teams and individuals
PD4 Discuss reasoned examples of how the hospitality department operates efficiently
PD5 Explain the importance of keeping up to date with current industry trends and refer to examples of how this has been achieved
PD6 Provide an overview of how the hospitality department meets the needs of the business and supports the diverse range of customers including those with a disability
PD7 Explain how and when they have been part of the effective planning and review in the team
PD8 Describe how the hospitality department meets regulatory requirements
PD9 Evidence effective day to day management of the team / department and how these lead to customer satisfaction and ensure business performance
PD10 Reflect on own performance, including behaviours, identifying where opportunities for improvement have been taken and results thereof evaluated
PD11 Demonstrate how feedback has been sought from managers and customers and how this has been effectively dealt with
PD12 Reflect and discuss the feedback received from a superior, a peer and a direct report
To gain a distinction, the following must be evidenced
PD13 <i>Proactively keeps up to date with industry developments, trends and business objectives</i>
PD14 <i>Explains how effective hospitality management, contingency planning, motivation and adherence to company / brand standard have been developed and implemented and how this has decreased waste and increased overall team / departmental performance</i>
PD15 <i>Describe how recommendations for the improvement of quality, cost, value or efficiency have been made in the organisation</i>
PD16 <i>Demonstrate how a proactive approach to planning and management has been implemented, including proactively educating and monitoring staff on customer service, brand standards health and safety and risk matters beyond the legislative minimum</i>
PD17 <i>Discuss examples of when improvement activities have been actively sought to develop own performance to raise standards in team performance, reaching objectives and customer service</i>

Professional discussion

PD18 *Provides mentorship to team members with measurable improvements to the performance of individuals and the team*

PD19 *Proactively invite feedback from all stakeholders and use this to develop and implement measurable improvements in performance of self and team*

PD20 *Describe how feedback has been used to categorise strengths and weaknesses, linking them to learning and development objectives*

PD21 *Explain how feedback will inform future development referring, if relevant, to the final feedback received from superior, peer and direct report*

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