



## **BIIAB Level 2 Award in Mixology**

**610/2067/9**

**V1.1**

## About Us

BIIAB Qualification Limited is part of Skills and Education Group, a charitable organisation that champions education and skills-oriented organisations, providers and learners, making real change locally, nationally and internationally.

BIIAB Qualifications Limited has an on-line registration system to help customers register learners on its qualifications, units and exams. In addition, it provides features to view exam results, invoices, mark sheets and other information about learners already registered.

Support and guidance on using the system can be accessed through customer support ([customersupport@biab.co.uk](mailto:customersupport@biab.co.uk)).

## Sources of Additional Information

The BIIAB Qualifications Limited website [www.biab.co.uk](http://www.biab.co.uk) provides access to a wide variety of information.

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This document may be copied by approved centres for the purpose of assessing learners. It may also be copied by learners for their own use.

Version	Date	Details of change
1.0	April 2023	New Qualification – New Release – Please note this is the pre-live draft for information. It is subject to changes prior to the formal release date.
1.1	April 2023	Updated part 2 assessment guidance

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## Qualification Summary

<b>BIIAB Level 2 Award in Mixology</b>	
<b>Qualification Purpose</b>	The primary purpose of the qualification is to progress to the next level of vocational learning by preparing for further learning or training by developing knowledge and/or skills in a subject area. However, employers can also rely on the knowledge provided as meeting nationally recognised standards at this level as such the sub-purpose is to develop knowledge and/or skills in a subject area.
<b>Age Range</b>	<b>Pre 16</b>   <b>16-18</b>   <b>18+</b>   <input checked="" type="checkbox"/> <b>19+</b>   <input checked="" type="checkbox"/>
<b>Regulation</b>	This qualification is regulated by Ofqual.
<b>Assessment</b>	<ul style="list-style-type: none"> <li>• 30 Question 45-minute Multiple-Choice Exam</li> <li>• 30-minute (instructor led) practical assessment for Assessment Criteria 5.2.</li> </ul>
<b>Type of Funding Available</b>	See FaLa (Find a Learning Aim)
<b>Qualification/Unit Fee</b>	See BIIAB Qualifications Limited web site for current fees and charges.
<b>Grading</b>	Pass/Fail To achieve a Pass grade, learners <b>must</b> achieve all the Learning Outcomes and Assessment Criteria in all the units completed. Learners must achieve a pass in part 1 and part 2 of the assessment.
<b>Operational Start Date</b>	01 <sup>st</sup> April 2023
<b>Review Date</b>	31 <sup>st</sup> March 2026
<b>Operational End Date</b>	
<b>Certification End Date</b>	
<b>Guided Learning (GL)</b>	14 hours
<b>Total Qualification Time (TQT)</b>	15 hours
<b>BIIAB Qualifications Limited Sector</b>	Licensed Hospitality Retail
<b>Ofqual SSA Sector</b>	07.4 Hospitality and Catering
<b>Support from Trade Associations</b>	
<b>Administering Office</b>	See BIIAB Qualifications Limited web site



### 1. About the BIIAB Level 2 Award in Mixology

BIIAB Qualifications Limited is regulated to deliver this qualification by Ofqual and CCEA Regulation in England and Northern Ireland respectively. The qualification has a unique Qualification Number (QN) which is shown below. Each unit within the qualification will also have a regulatory Unit Reference Number (URN).

The QN code will be displayed on the final certificate for the qualification.

Qualification Title	Qualification Number (England & N. Ireland)
BIIAB Level 2 Award in Mixology	<b>610/2067/9</b>

### 2. Objective and Purpose of this Qualification

This qualification has been designed to allow learners to obtain and then demonstrate the knowledge and skills related to good practices in the development and production of cocktails at Level 2.

The primary purpose of the qualification is to progress to the next level of vocational learning by preparing for further learning or training by developing knowledge and/or skills in a subject area. However, employers can also rely on the knowledge provided as meeting nationally recognised standards at this level as such the sub-purpose is to develop knowledge and/or skills in a subject area.

Due to constant Regulatory, policy and funding changes users are advised to check this qualification has been placed in the relevant Apprenticeship Framework and / or is funded for use with individual learners before making registrations. If you are unsure about the qualification's status, please contact BIIAB Qualifications Limited head office.

### 3. About this Guidance

This guidance has been developed to provide support for learners, assessors and quality assurers undertaking, delivering, or quality assuring this qualification.

The purpose of the support pack is to provide the majority of the key information that may be needed to prepare for, and help support, the successful delivery of the qualification, in one place.

If this pack is updated, centres will be notified via BIIAB Qualifications Limited.

## 4. BIIAB Qualifications Limited Customer Services

BIIAB Qualifications Limited is committed to giving the highest possible levels of customer service. BIIAB Qualifications Limited, Service Level Agreement is available via [www.biiab.co.uk](http://www.biiab.co.uk)

Our Customer Service team can be contacted between the hours of 0900 and 1700 Monday to Thursday and 0900 to 1630 Friday by using the contact details below, or outside those hours, by leaving a message on our voicemail service.

Customer Service Contact Details: **0115 854 1620**

Email: [customersupport@biiab.co.uk](mailto:customersupport@biiab.co.uk)

Our Customer Service team will be happy to assist with any administration-related enquiries you may have. For example:

- registration and certification enquiries
- re-certification issues
- centres available in the local area
- appeals
- whistleblowing.

## 5. What are Rules of Combination (ROC)?

Under the Regulatory Framework, qualifications can be made up of a combination of mandatory and/or optional units. The units required to complete a qualification are set out by the rules of combination (ROC). The ROC allows for flexibility and transferability.

The ROC will specify:

- The Total Qualification Time (TQT)
- The Guided Learning Hours (GLH)
- The title, Unit Regulation Number and BIIAB Qualifications Limited unit number for each unit, alongside its level and Guided Learning Hours (GLH)
- Any barred units (units that cannot be taken together as part of the qualification).

When choosing the appropriate route for a learner or group of learners, it is the responsibility of the centre to ensure the rules of combination are adhered to.

## 6. BIIAB Level 2 Award in Mixology Rules of Combination (ROC) and Structure

To achieve the BIIAB Level 2 Award in Mixology learners must gain a total of 2 credits. This **must** consist of:

- Minimum total credit: **2**
- A **minimum of 2** credits **must** be achieved through the completion of units at **Level 2** and above.
- Minimum Guided Learning Hours: **14 hours**
- Total Qualification Time: **15 hours**

The qualification has been developed based upon industry feedback as to the fundamental knowledge required to work in the sector at the level.

Listed below are the qualification units.

### Mandatory Unit Group A

Unit ref.	URN	Unit Title	Credit	Level	GLH	Assessment Method
MIX1	L/650/5141	Principles of Mixology	2	2	14	Multiple-choice Exam and Practical Assessment

## 7. Age restrictions

The qualification in this handbook is appropriate for use in the following age ranges:

- 18+
- 19+

## 8. Entry Requirements and Progression

There are no entry requirements for these qualifications. However, learners **must** be assessed to ensure they have a reasonable chance of achievement and will be able to generate the required evidence.

The qualification is designed to equip learners with the knowledge and skill related to cocktail production and management at Level 2.

Achievement of the qualification offers opportunities for progression, including:

- 600/3355/1 BIIAB Level 2 Award in Licensed Hospitality Operations.

## 9. Assessment Overview of Assessment Strategy

The Assessment Strategy has been designed by BIIAB Qualifications Limited, in conjunction with an expert panel, and a steering group. All BIIAB Qualifications Limited approved training centres and their assessment must adhere to the designed assessment strategy for this qualification.

The qualification contains one knowledge unit, and this unit is externally set and marked by BIIAB Qualifications Limited.

The assessment for this award is formed of two parts:

- Part 1 consists of a 45-minute, multi-choice test.
- Part 2 consists of a 30-minute practical assessment.

### Part 1

In order to assess formally the learners' knowledge, BIIAB Qualifications Limited has developed a **multiple-choice knowledge test** as part 1 of the assessment strategy for this unit. For this qualification the 45-minute test comprises of **30 Multiple-Choice questions**. The pass threshold for this assessment element is 70%. Therefore, to achieve a pass grade within this element of assessment learners must answer 21 questions correctly. This test can be taken online or on paper.

If taken on-screen, the tests are scheduled in ORCS (BIIAB's Online Registration and Certification Service) and each learner in a cohort will sit a unique test. The on-screen tests are marked automatically.

### Part 2

Part 2 of the assessment for this unit is an instructor-led practical assessment. The learner **must** undertake a 30-minute practical assessment. Full details of the assessment will be provided by the instructor/centre 15 minutes prior to the start of the assessment. The practical assessment must be carried out in a controlled environment which is suitable for the needs of the assessment. The learner must achieve an 'achieved' indicator against 7 of the 9 performance indicators in order to achieve a pass within this element of the assessment.

The aim of this assessment is for the learner to demonstrate their knowledge of a range of cocktails from a preparation, finish and service perspective.

The instructor is to choose three of the classic cocktails (please see the Indicative Content Guide for these, under AC5.2) and will ask the learner to prepare the three cocktails, from memory, within a maximum duration of 30



minutes. The cocktails must be finished and presented as prescribed in the indicative content.

In order to achieve the Level 2 award, the learner **must** achieve a pass grade in parts 1 and 2 of the assessment.

Assessments will be accessible and will produce results that are valid, reliable, transparent and fair. BIIAB Qualifications Limited will ensure that the result of each assessment taken by a learner in relation to a qualification reflects the level of attainment demonstrated by that learner in the assessment and will be based upon the achievement of all of the specified learning outcomes.

Details of the ordering process, assessment documentation, invigilation requirements to centres and the documentation to be completed can be found in the Examination and Invigilation Regulations for the Administration of BIIAB Qualifications document, available through our webpages <https://biab.co.uk/policies-and-procedures/>

BIIAB Qualifications Limited will make every effort to ensure that it allows for assessment to:

- be up to date and current.
- reflect the context from which the learner has been taught.
- be flexible to learner needs.

## Appeals

If learners are dissatisfied with an assessment outcome, they have the right to appeal. The **main** reasons for an appeal are likely to be:

- learners do not understand why they are **not** yet regarded as having sufficient knowledge.
- learners believe they are competent and that they have been misjudged.

BIIAB Qualifications Limited expects most appeals from learners to be resolved within the centre. BIIAB Qualifications Limited will only consider a learner's appeal after the centre's internal appeals procedure has been fully exhausted.

For full details of the BIIAB Qualifications Limited's appeals procedure please refer to <https://biab.co.uk/policies-and-procedures/>



## 10. Initial Assessment and Induction

Prior to the start of any programme, it is recommended that centres should make an initial assessment of each learner. This is to ensure that the learners are entered for an appropriate type and level of qualification.

The initial assessment should identify the specific training needs that the learner has, and the support and guidance that they may require when working towards their qualification.

The centre must also identify any units the learner has already completed, or credits they have accumulated, relevant to the qualification.

BIIAB Qualifications Limited suggests that centres provide an induction programme to ensure the learner fully understands the requirements of the qualification they will work towards, their responsibilities as a learner, and the responsibilities of the centre.

## 11. Resources

BIIAB Qualifications Limited provides the following additional resources for this qualification:

1. Learner Materials
2. Learning Outcomes and Assessment Criteria
3. Indicative Content Guidance
4. Multiple-choice Knowledge Tests
5. Candidate Answer Sheets
6. Practical assessment completion guidance and declaration

Appropriate resources can be accessed through BIIAB Qualifications Limited webpages (<https://biiab.co.uk/>) and/or by contacting customer support ([customersupport@biiab.co.uk](mailto:customersupport@biiab.co.uk))

### Access to the Units

Units form the qualification and the standard that **must** be achieved in order to be awarded each unit. This is covered within the learning outcomes, assessment criteria and the indicative content that form part of the delivery. BIIAB Qualifications Limited includes the mandatory units within this pack and makes all units available at [www.biiab.co.uk](http://www.biiab.co.uk).

There are no optional units for this qualification.

## 12. Design and Delivery

Centres **must** refer to the units that form the qualification and the standard that must be achieved in order to be awarded each unit. This is covered within the learning outcomes and assessment criteria that form part of the delivery.

Each unit within this qualification has been allocated a number of Guided Learning Hours (GLH). This can include activities such as training/classroom based sessions, tutorials, supervised study or supervised 'on-the-job' learning and face-to-face or other pre-arranged 1:1 teaching sessions (e.g. simultaneous electronic communication such as webcam contact or internet messaging). It could also include time spent undertaking assessments.

The qualification will be assigned Total Qualification Time (TQT), which, as well as GLH, will include the estimated number of hours spend in preparation, study or any other supervised learning, study or assessment for an average learner. When planning how to deliver the qualification it is important to refer to this definition.

BIIAB Qualifications Limited will not prescribe how the qualification is delivered, but centres **must** ensure the delivery chosen meets their learners' needs.

## 13. Format of Units

All units within this qualification will be presented in a standard format that is consistent with the format for all units of assessment. The format will give tutors and learners guidance as to the requirements of the unit for successful completion. Each unit within this specification will be in the format below:

### Unit Title

This will be shown as it appears on the Register of Regulated Qualifications (<http://register.ofqual.gov.uk>).

### Unit Number / Unit Reference Number (URN)

The Unit Reference Number is the unique code that the unit is given by the Regulator. This unit will be referenced on the final qualification certificate. The same unique code for the unit applies in whichever qualification the unit is included within. BIIAB also assign unique unit numbers which normally is consistent when the unit is used in multiple BIIAB qualifications.

### Level

This identifies the level of demand for the unit but may be a different level to that of the overall qualification. The level of the units will be set according to National Occupational Standards and the level descriptors.

### Credit

When a whole unit is completed, the learner will achieve credits specified by the number of hours' learning time it will take an average learner to complete the unit including the assessment.

### Guided Learning Hours (GLH)

The required number of hours that learning should take place under the immediate guidance or supervision of a lecturer, supervisor, tutor or other appropriate provider of education or training.

### Total Qualification Time (TQT)

Total Qualification Time (TQT) is defined by Ofqual as the number of notional hours which represents an estimate of the total amount of time that could reasonably be expected to be required in order for a Learner to achieve and demonstrate the achievement of the level of attainment necessary for the award of a qualification. TQT is comprised of the following two elements:

- the number of hours which an awarding organisation has assigned to a qualification for Guided Learning, and
- an estimate of the number of hours a Learner will reasonably be likely to spend in preparation, study or any other form of participation in education or training, including assessment, which takes place as directed by – but, unlike Guided Learning, not under the immediate guidance or supervision of – a lecturer, supervisor, tutor or other appropriate provider of education or training.

TQT is always assigned to the qualification, however a similar calculation may on occasions also be assigned to a unit.

### Learning Outcomes and Assessment Criteria

Learning Outcomes are what the learner is expected to know, understand or be able to do upon successful completion of the unit.

Assessment Criteria are descriptions of the requirements that a learner is expected to meet in order to demonstrate that a learning outcome has been achieved.

## 14. Initial Registration

### Registration and Certification

Learners should be registered and certificated via BIIAB Qualifications Limited's Customer Management System. Support and guidance on using the system can be accessed through customer support ([customersupport@biiab.co.uk](mailto:customersupport@biiab.co.uk))

### Equal Opportunities and Diversity Policy

BIIAB Qualifications Limited has in place an equal opportunities policy, a copy can be found at <https://www.biiab.co.uk/policies-and-procedures/>

BIIAB Qualifications Limited is committed to ensure that:

- approved centres operate an equal opportunities policy.
- approved centres communicate the policy to staff and learners.
- approved centres have an effective complaints and appeals procedure of which both staff and learners are made aware.
- approved centres are aware of their responsibilities in providing equality of opportunity, particularly with regard to provision for learners with particular assessment requirements.
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### Reasonable Adjustment Policy

Learners who require reasonable adjustments for their assessments **must** inform their assessor at the beginning of their course of their requirements. BIIAB Qualifications Limited has a reasonable adjustment policy in place, a copy of which is provided to all approved centres and can be found at <https://www.biiab.co.uk/policies-and-procedures/>

## 15. Qualifications Review and Feedback

BIIAB Qualifications Limited is committed to the ongoing review of this qualification to ensure it remains fit for purpose.

This review approach involves the collation of evidence in the form of any information, comments and complaints received from users of this qualification in relation to its development, delivery and award.

BIIAB Qualifications Limited will give due regard to any credible evidence received which suggests that a change in approach to the development, delivery and award of this qualification is required in order to ensure that no adverse effects will result.

This qualification will be periodically reviewed and revised to ensure the content remains relevant, the assessment approach remains appropriate and that it remains valid and fit for purpose.

## 16. Mandatory Units

The following unit is mandatory for the BIIAB Level2 Award in Mixology. There are no optional units for this qualification.

Unit ref.	URN	Unit Title	Credit	Level	GLH	Assessment Method
MIX1	L/650/5141	Principles of Mixology	2	2	14	Multiple-choice Exam and Practical Assessment



## Principles of Mixology

<b>Unit Reference</b>	L/650/5141
<b>Level</b>	2
<b>Credit Value</b>	2
<b>Guided Learning (GL)</b>	14
<b>Unit Summary</b>	This unit is aimed to provide learners with the knowledge and understanding of the legal requirements of the sale of alcohol, in addition to the history, presentation and ingredients of cocktails.
<b>Learning Outcomes (1 to 7)</b> The learner will:	<b>Assessment Criteria (1.1 to 7.3)</b> The learner can:
1. Understand the legal requirements regarding the sale of alcohol	1.1 Identify what licences are required and in what circumstances they are needed.  1.2 Outline your responsibilities in making alcohol sales  1.3 State the rules and age restrictions associated with alcohol sales
2. Understand the history and development of cocktails	2.1 State the meaning of the term Cocktail/Mocktail  2.2 Explain the history of the cocktail movement
3. Understand the language and equipment used in cocktail production	3.1 Identify the terminology used in cocktail production and its meaning  3.2 Identify the different cocktail production equipment and its specific purpose  3.3 Outline how to prepare and maintain the preparation area
4. Understand the ices, garnishes and glasses used to produce a variety of cocktails	4.1 Explain the different ice styles and their associated best usage  4.2 List the most popular cocktail garnishes and when they might be used

	4.3 Describe the most used glasses and the cocktails associated with each
5. Know the different cocktails and their ingredients	<p>5.1 Outline the ingredients and preparation techniques for a range of classic cocktails</p> <p>5.2 Create a selection of classic cocktails</p> <p>5.3 Outline the ingredients and preparation techniques for a range of non-alcoholic cocktails (mocktails)</p>
6. Understand how to build cocktail menus using seasonality, customer profile and business dynamics	<p>6.1 Define the concept of seasonality and the differing growing seasons</p> <p>6.2 Recognise the impact your customer profile has on your cocktail offerings</p> <p>6.3 Understand your business dynamic and how this influences your drinks selection</p>
7. Understand the principles of product costing on business profitability	<p>7.1 Explain selling price and how to calculate it</p> <p>7.2 Explain what influences the businesses Gross Profit requirements</p> <p>7.3 Understand how to maintain profit margins by adjusting internal factors</p>





## 17. Assessment Specification

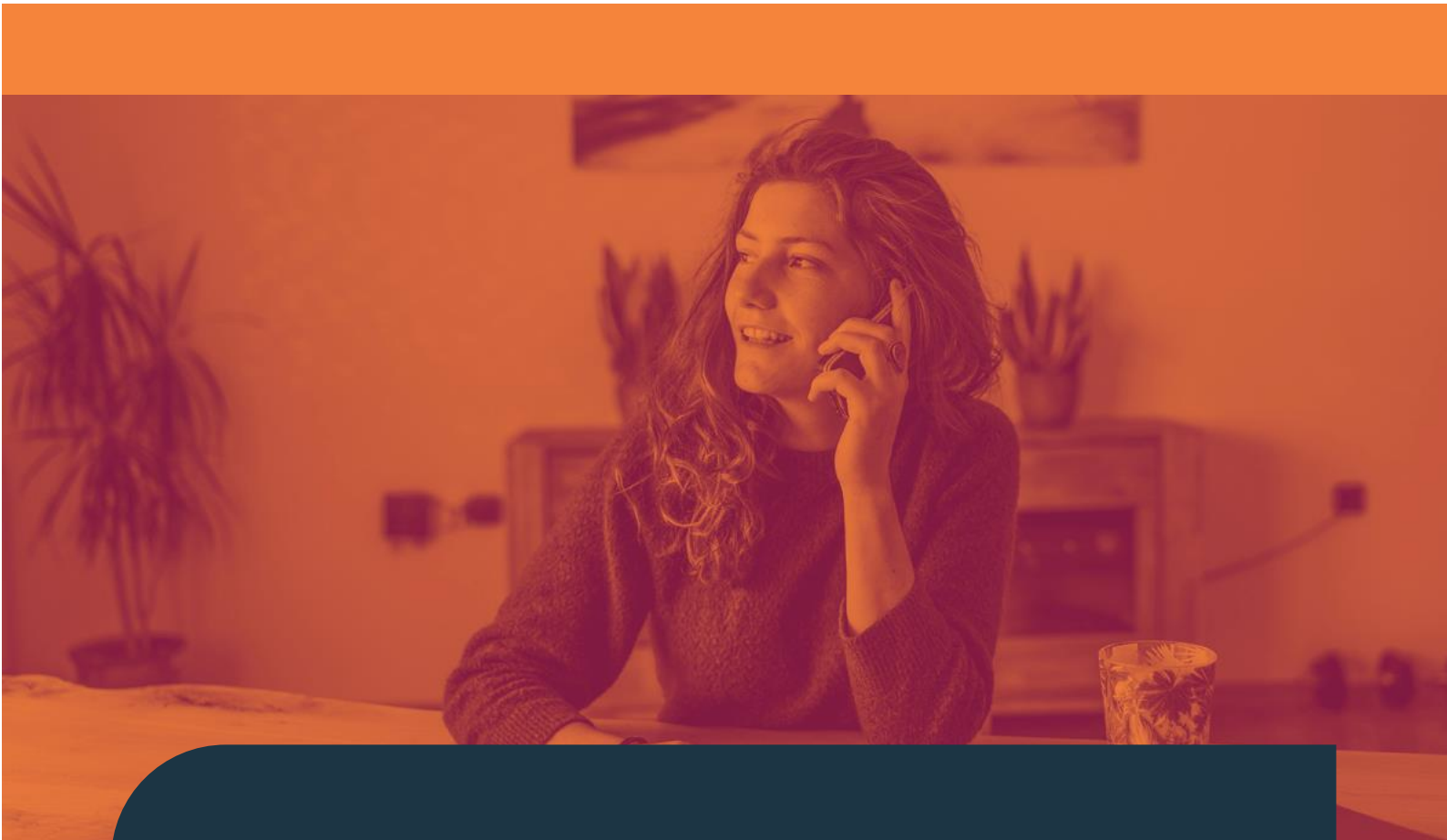
As outlined in section 9 above, the assessment for this unit is formed of 2 parts. The following table provides a breakdown of the 30-question, 45-minute multiple choice test which forms part 1 of the assessment for this award. You must achieve a percentage of 70% or above for a passing grade.

Learning Outcome	Assessment Criteria	No of Q's	Total from LO	% of Total Test Mark
Understand the legal requirements regarding the sale of alcohol.	1.1 Identify what licences are required and in what circumstances they are needed.	1	3	<b>3.3</b>
	1.2 Outline your responsibilities in making alcohol sales	1		<b>3.3</b>
	1.3 State the rules and age restrictions associated with alcohol sales.	1		<b>3.3</b>
Understand the history and development of cocktails.	2.1 State the meaning of the term Cocktail/Mocktail.	1	2	<b>3.3</b>
	2.2 Explain the history of the cocktail movement	1		<b>3.3</b>
Understand the language and equipment used in cocktail production.	3.1 Identify the terminology used in cocktail production and its meaning	2	5	<b>6.7</b>
	3.2 Identify the different cocktail production equipment and its specific purpose	2		<b>6.7</b>
	3.3 Outline how to prepare and maintain the preparation area.	1		<b>3.3</b>
Understand the ices, garnishes and glasses used to produce a variety of cocktails.	4.1 Explain the different ice styles and their associated best usage	2	6	<b>6.7</b>
	4.2 List the most popular cocktail garnishes and when they might be used	2		<b>6.7</b>
	4.3 Describe the most used glasses and the cocktails associated with each	2		<b>6.7</b>
Know the different cocktails and their ingredients.	5.1 Explain the ingredients and preparation techniques for a range of classic cocktails	4	6	<b>20.1</b>
	5.3 Outline the ingredients and preparation techniques for a range of non-alcoholic cocktails (mocktails)	2		
Understand how to build cocktail menus using	6.1 Define the concept of seasonality and the differing growing seasons.	1	4	<b>3.3</b>
	6.2 Recognise the impact your customer profile has on your cocktail offerings	2		<b>6.7</b>
		1		<b>3.3</b>

seasonality, customer profile and business dynamics.	6.3 Understand your business dynamic and how this influences your drinks selection			
Understand the principles of product costing on business profitability.	7.1 Explain selling price and how to calculate it	2	4	<b>6.7</b>
	7.2 Explain what influences the businesses Gross Profit requirements.	1		<b>3.3</b>
	7.3 Understand how to maintain profit margins by adjusting internal factors	1		<b>3.3</b>
		30	30	<b>100R</b>

Part 2 of the assessment for this unit is a 30-minute (instructor-led) practical assessment. The learning outcome being assessed within the practical assessment is shown below:

Learning Outcome	Assessment Criteria	Time allocated
Know the different cocktails and their ingredients.	5.2 Create a selection of classic cocktails	30 minutes



If you need any help with this guide,  
please contact our team.

Tel: 0115 854 1620

Email: [QualsDevelopment@BIIAB.co.uk](mailto:QualsDevelopment@BIIAB.co.uk)

Website: [www.biiab.co.uk](http://www.biiab.co.uk)

*We are part of the Skills and Education Group.*