



Qualification Guidance Document

Level 2 Award in Professional Bartending (Mixology)

England – 610/2067/9

About Us

BIIAB Qualifications Limited we continually invest in high quality qualifications, assessments and services for our chosen sectors. As a UK leading sector specialist, we continue to support employers and skills providers to enable individuals to achieve the skills and knowledge needed to raise professional standards across our sectors.

BIIAB Qualifications Limited have 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.

The system is accessed via a web browser by connecting to our secure website using a username and password: [Skills and Education Group Awards Secure Login](#)

Sources of Additional Information

The [BIIAB Qualifications Limited](#) website provides access to a wide variety of information.

Copyright

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the publishers.

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.

Specification Code

The specification code is A3369-02

Issue	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
1.2	December 2025	Qualification Review date updated to 31/03/2029 Updated Qualification Guide under new company branding Title amended to Professional Bartending (Mixology)

This guide Would be read in conjunction with the Indicative Content document which is available on our secure website using the link above.

Contents

About Us	2
Sources of Additional Information	2
Copyright	2
Specification Code.....	2
Qualification Summary.....	5
Introduction.....	7
Pre-requisites.....	7
Qualification Structure and Rules of Combination	7
Aim	8
Target Group.....	8
Assessment	8
Resources.....	10
Practice Assessment Material	10
Teaching Strategies and Learning Activities	10
Progression Opportunities	11
Tutor / Assessor Requirements.....	11
Language	11
Unit Details.....	12
Principles of Mixology.....	12
Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies	14
Certification	15
Exemptions.....	15
Glossary of Terms	16

This is a live document and as such will be updated when required. It is the responsibility of the approved centre to ensure the most up-to-date version of the Qualification Specification is in use. Any amendments will be published on our website and centres are encouraged to check this site regularly.

Qualification Summary

Level 2 Award in Professional Bartending (Mixology)															
Qualification Purpose	<p>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 by meeting nationally recognised standards at this level as such the sub-purpose is to develop knowledge and/or skills in a subject area.</p>														
Age Range	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Pre 16</td><td style="padding: 2px;"></td><td style="padding: 2px;">16-18</td><td style="padding: 2px;"></td><td style="padding: 2px;">18+</td><td style="padding: 2px;">✓</td><td style="padding: 2px;">19+</td><td style="padding: 2px;">✓</td></tr> </table>							Pre 16		16-18		18+	✓	19+	✓
Pre 16		16-18		18+	✓	19+	✓								
Regulation	<p>The above qualification(s) is regulated by Ofqual</p>														
Assessment	<ul style="list-style-type: none"> <li style="margin-bottom: 5px;">> 30 Question 45-minute Multiple-Choice Exam <li style="margin-bottom: 5px;">> 30-minute (instructor led) practical assessment for Assessment Criteria 5.2. 														
Type of Funding Available	<p>See FaLA (Find a Learning Aim)</p>														
Grading	<p>Pass/Fail To achieve a Pass grade, learners must 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.</p>														
Operational Start Date	01/04/2023														
Review Date	31/03/2029														
Operational End Date															
Certification End Date															
Guided Learning (GL)	14 hours														
Total Qualification Time (TQT)	15 hours														

Credit Value	2
BIIAB Qualifications Limited Sector	Licensed Hospitality Retail
Regulator Sector	07.4 Hospitality and Catering
Support from Trade Associations	

Introduction

BIIAB Qualifications Limited is regulated to deliver this qualification by Ofqual. 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
BIIAB Level 2 Award in Professional Bartending (Mixology)	610/2067/9

Pre-requisites

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

BIIAB Qualifications Limited expects approved centres to recruit with integrity on the basis of a trainee's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

Qualification Structure and Rules of Combination

Rules of Combination: Level 2 Award in Professional Bartending (Mixology)

Learners must achieve 2 credits. All credits must come from the one mandatory unit.

Unit Title	Unit Number	Level	Credit Value	GL
Mandatory Group Minimum Credit Target - 2				
Principles of Mixology	L/650/5141	2	2	14

Aim

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.

Target Group

This qualification is appropriate for use in the following age ranges:

- 18+
- 19+

Assessment

This qualification is assessed by external examination and requires internal and external moderation. Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Overview of assessment strategy

The Assessment Strategy has been designed in conjunction with an expert panel, and a steering group. All Centres 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 partb 1 of the assessment strategy. For this qualification, the examination comprises of **30 Multiple Choice questions**. This can be taken online or on paper. The pass threshold for this award is 70% therefore to achieve a pass grade learners must answer 21 questions correctly. You will be allocated **45 minutes** for the test.

If taken online, the tests are scheduled in our BIIAB Customer Management System and each learner in a cohort will sit a unique test. The online tests are marked automatically.

Part 2

Part 2 of the assessment 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.

Assessment materials allowed

Multiple Choice Questions Exam (Online)

Learners must not refer to any books or materials whilst taking this examination. Learners may use the online calculator if required.

Multiple Choice Questions Exam (Paper)

Learners must not refer to any books or materials whilst taking this examination. Learners may use a calculator if required.

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.

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

Please refer to the [Instructions for the Conduct of Examinations and Other External Assessment](#) for further information.

Resources

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

- > Learner Materials
- > Learning Outcomes and Assessment Criteria
- > Indicative Content Guidance
- > Multiple-choice Knowledge Tests
- > Candidate Answer Sheets
- > Practical assessment completion guidance and declaration

Practice Assessment Material

BIIAB Qualifications Limited confirm that there is no practice assessment material for this qualification.

Teaching Strategies and Learning Activities

Centres should adopt a delivery approach which supports the development of all individuals. The aims and aspirations of all the learners, including those with identified special needs or learning difficulties/disabilities, should be considered and appropriate support mechanisms put in place.

Progression Opportunities

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

Centres should be aware that Reasonable Adjustments, which may be permitted for assessment, may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.

Tutor / Assessor Requirements

BIIAB Qualifications Limited require those involved in the teaching and assessment process to be suitably experienced and / or qualified. Assessors should also be trained and qualified to assess or be working towards appropriate qualifications.

Those responsible for Internal Quality Assurance (IQA) must be knowledgeable of the subject/occupational area to a suitable level to carry out accurate quality assurance practices and processes.

Language

This specification and associated assessment materials are in English only.

Unit Details

Principles of Mixology		
Unit Reference	L/650/5141	
Level	2	
Credit Value	2	
Guided Learning (GL)	14	
Unit Summary	<p>This unit aims 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.</p>	
Learning Outcomes (1 to 7)	Assessment Criteria (1.1 to 7.3)	
The learner will	The learner can	
1. Understand the legal requirements regarding the sale of alcohol	1.1 1.2 1.3	Identify what licences are required and in what circumstances they are needed Outline your responsibilities in making alcohol sales State the rules and age restrictions associated with alcohol sales
2. Understand the history and development of cocktails	2.1 2.2	State the meaning of the term Cocktail/Mocktail Explain the history of the cocktail movement
3. Understand the language and equipment used in cocktail production	3.1 3.2 3.3	Identify the terminology used in cocktail production and its meaning Identify the different cocktail production equipment and its specific purpose 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 4.2 4.3	<p>Explain the different ice styles and their associated best usage</p> <p>List the most popular cocktail garnishes and when they might be used</p> <p>Describe the most used glasses and the cocktails associated with each</p>
5. Know the different cocktails and their ingredients	5.1 5.2 5.3	<p>Outline the ingredients and preparation techniques for a range of classic cocktails</p> <p>Create a selection of classic cocktails</p> <p>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	6.1 6.2 6.3	<p>Define the concept of seasonality and the differing growing seasons</p> <p>Recognise the impact your customer profile has on your cocktail offerings</p> <p>Understand your business dynamic and how this influences your drinks selection</p>
7. Understand the principles of product costing on business profitability	7.1 7.2 7.3	<p>Explain selling price and how to calculate it</p> <p>Explain what influences the businesses Gross Profit requirements</p> <p>Understand how to maintain profit margins by adjusting internal factors</p>

Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies

BIIAB Qualifications Limited policy enables learners to avoid duplication of learning and assessment in a number of ways:

- **Recognition of Prior Learning (RPL)** – a method of assessment that considers whether a learner can demonstrate that they can meet the assessment requirements for a unit through knowledge, understanding or skills they already possess and do not need to develop through a course of learning.
- **Exemption** - Exemption applies to any certificated achievement which is deemed to be of equivalent value to a unit within BIIAB Qualifications Limited qualification but which does not necessarily share the exact learning outcomes and assessment criteria. It is the assessor's responsibility, in conjunction with the Internal Moderator, to map this previous achievement against the assessment requirements of the BIIAB Qualifications Limited qualification to be achieved in order to determine its equivalence.
 - Any queries about the relevance of any certificated evidence should be referred in the first instance to your centre's internal moderator and then to BIIAB Qualifications Limited.
 - It is important to note that there may be restrictions upon a learner's ability to claim exemption or credit transfer which will be dependent upon the currency of the unit/qualification and a learner's existing levels of skill or knowledge.
 - Where past certification only provides evidence that could be considered for exemption of part of a unit, learners must be able to offer additional evidence of previous or recent learning to supplement their evidence of achievement.
- **Credit Transfer** – BIIAB Qualifications Limited may attach credit to a qualification, a unit or a component. Credit transfer is the process of using certificated credits achieved in one qualification and transferring that achievement as a valid contribution to the award of another qualification. Units/Components transferred must share the same learning outcomes and assessment criteria along with the same unit number. Assessors must ensure that they review and verify the evidence through sight of:
 - Original certificates OR
 - Copies of certificates that have been signed and dated by the internal moderator confirming the photocopy is a real copy and make these available for scrutiny by the External Moderator.
- **Equivalencies** – opportunities to count credits from the unit(s) from other qualifications or from unit(s) submitted by other recognised organisations towards the place of mandatory or optional unit(s) specified in the rule of combination. The unit must have the same credit value or greater than the unit(s) in question and be at the same level or higher.

BIIAB Qualifications Limited encourages its centres to recognise the previous achievements of learners through Recognition of Prior Learning (RPL), Exemption, Credit Transfer and Equivalencies. Prior achievements may have resulted from past or present employment, previous study or voluntary activities. Centres should provide advice and guidance to the learner on what is appropriate evidence and present that evidence to the external moderator in the usual way.

Further guidance can be found in 'Delivering and Assessing BIIAB Qualifications Limited which can be downloaded from skillsandeducationgroupawards.co.uk/for-centres

Certification

Learners will be certificated for all units and qualifications that are achieved and claimed.

BIIAB Qualifications Limited policies and procedures are available on the website.

Exemptions

This qualification contains no exemptions. For further details see Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies.

Glossary of Terms

GL (Guided Learning)

GL is where the learner participates in education or training under the immediate guidance or supervision of a tutor (or other appropriate provider of education or training). It may be helpful to think – ‘Would I need to plan for a member of staff to be present to give guidance or supervision?’

GL is calculated at qualification level and not unit/component level.

Examples of Guided Learning include:

- Face-to-face meeting with a tutor
- Telephone conversation with a tutor
- Instant messaging with a tutor
- Taking part in a live webinar
- Classroom-based instruction
- Supervised work
- Taking part in a supervised or invigilated formative assessment
- The learner is being observed as part of a formative assessment.

TQT (Total Qualification Time)

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.’ The size of a qualification is determined by the TQT.

TQT is made up of the Guided Learning (GL) plus all other time taken in preparation, study or any other form of participation in education or training but not under the direct supervision of a lecturer, supervisor or tutor.

TQT is calculated at qualification level and not unit/component level.

Examples of unsupervised activities that could contribute to TQT include:

- Researching a topic and writing a report
- Watching an instructional online video at home/e-learning
- Watching a recorded webinar
- Compiling a portfolio in preparation for assessment
- Completing an unsupervised practical activity or work
- Rehearsing a presentation away from the classroom
- Practising skills unsupervised
- Requesting guidance via email – will not guarantee an immediate response.