



Purpose Statement

BIIAB Level 2 Award in Professional Bartending (Mixology) – 610/2067/9

Overview

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.

Who is this qualification for?

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

- > 18+
- > 19+

Skills and Education Group Awards expects approved centres to recruit with integrity on the basis of a learner's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

What does the qualification cover?

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

The unit covers:

- > **Principles of Mixology** – This unit aims to provide learners with the knowledge and understanding of the legal requirements of the sale of



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alcohol, in addition to the history, presentation and ingredients of cocktails.

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 part 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



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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.



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What could this qualification lead to?

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.

Further Information

Further information on the qualification can be found on the Skills and Education Group Awards website.