STUDENT 'ASSESSMENT RECORD'

Subject Name and Type of Qualification	Subject Code	Link to Specification
BTEC National Subsidiary Diploma in Hospitality (QCF - Level 3).	MHR26A	EXAM BOARD LINK TO SPECIFICATION

Evidence	Name of Assessment	Type of Assessment	Date	Content	Level of Control
1	Unit 1 – The Hospitality Industry	Internal coursework (Assignments 1.1, 1.2, 1.3). Reports/Articles/Presentation Slides.	Completed January 2020	Hospitality Industry Sector structure/diversity. Classification systems. Support functions.	Medium - High (at home and in class)
2	Unit 21 – Events Organisation	Internal coursework assignments (reports/presentation slides) (January – March 2020), then online/remote tasks submitted from April – May 2020.	Summer 2020	Different event types. Planning/logistics for events. Preparing event proposals. Health, safety, security at events.	Medium (at home, liaising remotely with teaching staff).
3	Unit 3 – Customer Service	Online/remote written tasks submitted from May – June 2020 and practical customer service evidence collected at Year 11 careers day/open evening October 2019.	Summer 2020	Customer service skills (communication, presentation). Practical demonstration of customer service skills to meet customer needs.	Medium (at home, liaising remotely with teaching staff). Medium (observations at College open evening/Year 11 careers day).
4	Unit 19 – Personal Selling and Promotion	Internal coursework (Assignments 19.1, 19.2). Reports/Designing promotional material/Observation of practical selling skills.	Completed March 2021	Personal selling & promotional methods used by businesses. Designing promotional material. Demonstration of selling skills.	Medium - High (at home and in class).
5	Unit 26 – Industry Project	Internal coursework (Unit 26 Assignment covering all learning aims and criteria). Planning research/Compiling project/Presenting findings.	Completed May 2021	Select, plan and carry out research to complete a chosen hospitality industry project. Present/evaluate findings.	Medium - High (at home and in class)

6	Unit 22 – Planning/Running an Event	Small scale assignment researching events and then contribution to group plan/delivery of a charity fund-raising event.	May 2021	Different event types. Planning, running and evaluating an event – practical tasks and business plan.	Medium - High (at home and in class)
---	---	--	----------	---	--------------------------------------

Outline the rationale for the choice of assessment evidence used, i.e. why the evidence above was used and how it supported the grading decision:-Evidence will demonstrate learner's overall knowledge and understanding of the Hospitality Industry (and Events), as well as a variety of practical face-to-face customer service and event planning skills, preparing them for the next step to employment in Hospitality/Events or further study at a higher level. Where possible, usual assessment materials have remained in place to ensure consistency with previous cohorts.