

The Oyster Academy- Level 1 Ostrellier™ Award

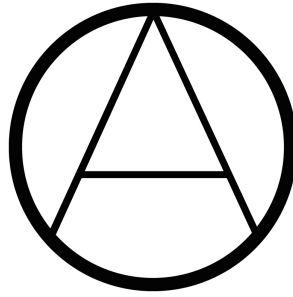
Introduction to the programme

This specification contains necessary information for both candidates and programme providers about the **The Oyster Academy Level 1 Ostrellier™ Award**. The main part of the document is a detailed statement of learning outcomes. These outcomes should be used by providers to prepare programmes of learning, and by candidates to plan their studies, because the examination is set to test these outcomes.

Contents

1- 4 Introduction

5 Level 1 Ostrellier™ Award in Oyster Culture - Qualification Unit and Learning Outcome Table



The Oyster Academy Awards is the qualifications division of The Oyster Academy. We provide qualifications that help people to understand more about oyster culture and to develop their tasting skills and handling of oysters in the hospitality, retail and wholesale industry. The aim is to increase first time sales of oysters, repeat custom and variety of sales through recipes and cross selling with alcohol to increase overall sales and profit margins. In addition, the learning provided informs a slick front of house service with cultural knowledge to inform the customer improving their overall experience at your venue.

We do this by:

- liaising with the oyster industry to set suitable specifications
- approving programme providers to offer our qualifications
- providing hands on practical training in shucking and oyster presentation
- setting and marking tests of learning outcomes
- issuing certificates, lapel pins & shucking knives to successful candidates
- providing reference materials with imagery for participating venues to keep on file.
- issuing useable branding to participating venues

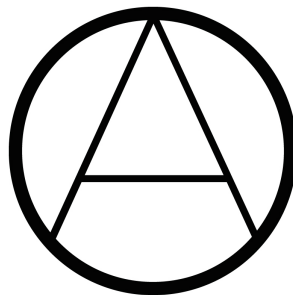
The development and awarding of TOA accredited qualifications is the sole responsibility of The Awarding Body of The Oyster Academy.

Full Title : The Oyster Academy Level 1 Ostrellier™ Award

Level: 1

Description:

This qualification provides a basic introduction to the main appellations of oysters available to front-line staff involved in the service or sale of oysters. The qualification aims to provide the basic product knowledge and skills in the storage and service of oysters required to prepare a person for the specialised service of oysters in a bar or restaurant.



How to prepare for The Oyster Academy Level 1 Ostrellier™ Award.

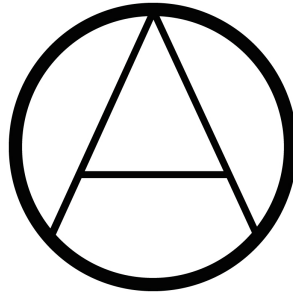
Qualification aims

The Level 1 course is for those preparing for, or employees starting, their first job in hospitality or specifically serving oysters within an established career.

The course will introduce them, at a basic level, to the main types of oysters available, oyster storage and service and the pairing of oysters with wine and spirits. This will enable students to meet workplace or Realistic Working Environment (RWE) oyster service standards and deal with basic customer enquiries. The course aims to provide students with product and service information relevant to their place of employment or study.

The qualification aims to provide the basic product knowledge and skills in the service of oysters required to prepare a person with the knowledge to underpin the job skills and competences, for example, in positions in the sale and service of oysters in restaurants and bars, and for store and call-centre staff in oyster retail or wholesale.

Candidates will receive the full course material upon enrolment to read through prior to the tutor led learning hours.



Enrolment

There are no restrictions on entry to the The Oyster Academy Level 1 Ostrellier™ Award. Students who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held will not be allowed to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification. Similarly, students who choose not to taste alcohol for health, religious or other reasons will not find this a barrier to successfully completing the qualification.

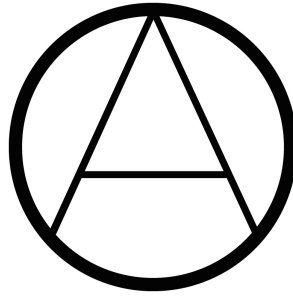
Tutor Lead Learning Hours

It is recommended that the contact time for the programme is no less than four hours and should be no more than six hours.

Current Progression Routes

The Oyster Academy Level 2 Ostrellier™ Award

This qualification offers broad coverage of all product categories in the field of oyster culture, together with a more detailed tasting technique and ideas on recipes and cocktails..



The Oyster Academy Level 1 Ostrellier™ Award - Qualification Unit and Learning Outcome Table

Unit Title	Learning Outcome Code	Learning Outcome Title
Oyster Product knowledge	1	Understand the main species and appellations of oyster available in the British Isles
	2	Understand safe storage of live and prepared oysters
	3	Understand safe and efficient shucking techniques and tools
	4	Understand the best ways to present and serve raw oysters
	5	Understand the basics of oyster culture, taste and terminology
	6	Understand basics of oyster and alcohol pairing