



openawards

# Open Awards Level 1 Award, Certificate and Diploma in Exploring Maritime Skills (RQF)

Award 600/3036/7

Certificate 603/1134/4

Diploma 600/3039/2



QUALIFICATION GUIDE

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## About the Qualification

<b>Title</b>	Award/Certificate/Diploma in Exploring Maritime Skills (RQF)
<b>QAN</b>	Award – 600/3036/7 Certificate – 603/1134/4 Diploma – 600/3039/2
<b>Sector</b>	8 Leisure, Travel and Tourism
<b>Level</b>	1
<b>Funding</b>	<a href="#">Please click here for more information</a>
<b>Pricing Information</b>	<a href="#">Please click here for more information</a>
<b>Review Date</b>	31/07/2021

<b>Ofqual Purpose</b>	Prepare for further learning or training and/or develop knowledge and/or skills in a subject area
<b>Ofqual Sub-Purpose</b>	Prepare for Further Learning or Training

<b>Total Qualification Time/Guided Learning</b>	
<b>Award</b>	
Total Qualification Time (hours)	70
Guided Learning (hours)	48
<b>Certificate</b>	
Total Qualification Time (hours)	210
Guided Learning (hours)	175
<b>Diploma</b>	
Total Qualification Time (hours)	380
Guided Learning (hours)	338

<b>Age Range and Restrictions:</b>	
Pre -16	✓
16 – 18	✓
19+	✓
Any other restrictions specific to the qualification(s)	None

### **Any specified entry requirements**

There are no specific prior achievements required.

### **Recommended Assessment Method Summary**

Learners will be required to complete a portfolio of evidence set and marked by the education provider and externally quality assured by Open Awards.

Candidates must provide sufficient evidence that they have the required knowledge, skills and understanding of the assessment criteria and that it is their own work.

Types of evidence could include:

- a) Observation of performance
- b) Questioning (written or oral)
- c) Practical Activities
- d) Photographs or videos
- e) Personal statements
- f) Project work
- g) Witness testimonies
- h) Group discussion
- i) Recognition of Prior Learning

Assessment practices must reflect the Equality and Diversity Policy of Open Awards.

This qualification has been designed to allow for a mix of practical and classroom based activities as appropriate for individual learner's requirements and programmes of study. Please see the individual units outlined in this qualification for assessment criteria and any specified requirements.

## Qualification Units

Rules of Combination	
<b>Award</b>	
Credit Value of the Qualification	7
Minimum Credits to be achieved at the Level of the Qualification	7
Mandatory Units A	7
<b>Certificate</b>	
Credit Value of the Qualification	21
Minimum Credits to be achieved at the Level of the Qualification	18
Mandatory Units A	7
Optional Unit Group B	14
<b>Diploma</b>	
Credit Value of the Qualification	38
Minimum Credits to be achieved at the Level of the Qualification	35
Mandatory Units A	7
Mandatory Pathway Unit Group B, C, or D	9
Optional Unit Group B, C, D, E, or F	22 credits to be achieved from any single or combination of endorsed Pathway Unit Group and/or the Optional Unit Group

### Mandatory Unit Group A

QAC Code	Unit Name	Credits	Level
Y/503/4142	<a href="#">Introduction to Careers in the Maritime Sector</a>	3	Level One
R/615/0269	<a href="#">Maritime Safety Skills</a>	4	Level One

Optional Unit Group B

<b>QAC Code</b>	<b>Unit Name</b>	<b>Credits</b>	<b>Level</b>
D/615/0288	<a href="#">Basic Food Preparation and Cooking</a>	3	Level One
M/506/5008	<a href="#">Basic Vessel Engineering Systems</a>	3	Level Two
H/615/0289	<a href="#">Customer Service in the Hospitality Industry</a>	3	Level One
L/615/0271	<a href="#">Developing Group and Teamwork Communication Skills</a>	3	Level One
L/615/0285	<a href="#">Food Service</a>	3	Level One
Y/615/0290	<a href="#">Health and Safety Awareness for Catering and Hospitality</a>	2	Level One
H/503/4158	<a href="#">Introduction to Catering On Board a Vessel</a>	3	Level One
A/503/4148	<a href="#">Introduction to Mooring and Securing a Vessel</a>	3	Level One
J/503/4153	<a href="#">Introduction to Support Level Watch Keeping</a>	3	Level One
R/503/4155	<a href="#">Introduction to Using and Maintaining Engineering Tools</a>	3	Level One
D/503/4157	<a href="#">Introduction to Vessel Engineering</a>	6	Level One
J/503/4167	<a href="#">Introduction to Vessel Navigation</a>	4	Level One
F/503/4166	<a href="#">Introduction to Vessel Stability and Construction</a>	3	Level One
J/505/5391	<a href="#">Prepare, Cook and Finish Food</a>	4	Level Two
R/615/0272	<a href="#">Problem Solving in the Workplace</a>	3	Level One
L/503/4154	<a href="#">Ropework and Knots Used On Board Vessels</a>	3	Level One
D/615/0291	<a href="#">Safe, Hygienic and Secure Working Environments in Hospitality</a>	2	Level Two
L/615/1033	<a href="#">Using Teamwork Skills</a>	3	Level One
T/506/5009	<a href="#">Vessel Repair and Maintenance</a>	5	Level Two
Y/615/0287	<a href="#">Vessel Ropework, Anchoring and Mooring Operations</a>	5	Level Two

### Deckhand and Seamanship (B)

QAC Code	Unit Name	Credits	Level
A/503/4148	<a href="#">Introduction to Mooring and Securing a Vessel</a>	3	Level One
J/503/4153	<a href="#">Introduction to Support Level Watch Keeping</a>	3	Level One
J/503/4167	<a href="#">Introduction to Vessel Navigation</a>	4	Level One
F/503/4166	<a href="#">Introduction to Vessel Stability and Construction</a>	3	Level One
L/503/4154	<a href="#">Ropework and Knots Used On Board Vessels</a>	3	Level One
Y/615/0287	<a href="#">Vessel Ropework, Anchoring and Mooring Operations</a>	5	Level Two

### Hospitality and Catering On Board a Vessel (D)

QAC Code	Unit Name	Credits	Level
D/615/0288	<a href="#">Basic Food Preparation and Cooking</a>	3	Level One
H/615/0289	<a href="#">Customer Service in the Hospitality Industry</a>	3	Level One
L/615/0285	<a href="#">Food Service</a>	3	Level One
Y/615/0290	<a href="#">Health and Safety Awareness for Catering and Hospitality</a>	2	Level One
H/503/4158	<a href="#">Introduction to Catering On Board a Vessel</a>	3	Level One
J/505/5391	<a href="#">Prepare, Cook and Finish Food</a>	4	Level Two
D/615/0291	<a href="#">Safe, Hygienic and Secure Working Environments in Hospitality</a>	2	Level Two

### Personal Development Units Group (E)

QAC Code	Unit Name	Credits	Level
L/615/0271	<a href="#">Developing Group and Teamwork Communication Skills</a>	3	Level One
R/615/0272	<a href="#">Problem Solving in the Workplace</a>	3	Level One
L/615/1033	<a href="#">Using Teamwork Skills</a>	3	Level One

### Sector Optional Units Group (F)

QAC Code	Unit Name	Credits	Level
D/615/0288	<a href="#">Basic Food Preparation and Cooking</a>	3	Level One
M/506/5008	<a href="#">Basic Vessel Engineering Systems</a>	3	Level Two
H/615/0289	<a href="#">Customer Service in the Hospitality Industry</a>	3	Level One
L/615/0285	<a href="#">Food Service</a>	3	Level One
Y/615/0290	<a href="#">Health and Safety Awareness for Catering and Hospitality</a>	2	Level One
H/503/4158	<a href="#">Introduction to Catering On Board a Vessel</a>	3	Level One
A/503/4148	<a href="#">Introduction to Mooring and Securing a Vessel</a>	3	Level One

J/503/4153	<a href="#">Introduction to Support Level Watch Keeping</a>	3	Level One
D/503/4157	<a href="#">Introduction to Vessel Engineering</a>	6	Level One
J/503/4167	<a href="#">Introduction to Vessel Navigation</a>	4	Level One
F/503/4166	<a href="#">Introduction to Vessel Stability and Construction</a>	3	Level One
J/505/5391	<a href="#">Prepare, Cook and Finish Food</a>	4	Level Two
L/503/4154	<a href="#">Ropework and Knots Used On Board Vessels</a>	3	Level One
D/615/0291	<a href="#">Safe, Hygienic and Secure Working Environments in Hospitality</a>	2	Level Two
T/506/5009	<a href="#">Vessel Repair and Maintenance</a>	5	Level Two
Y/615/0287	<a href="#">Vessel Ropework, Anchoring and Mooring Operations</a>	5	Level Two

#### Vessel Engineering (C)

QAC Code	Unit Name	Credits	Level
M/506/5008	<a href="#">Basic Vessel Engineering Systems</a>	3	Level Two
D/503/4157	<a href="#">Introduction to Vessel Engineering</a>	6	Level One
F/503/4166	<a href="#">Introduction to Vessel Stability and Construction</a>	3	Level One
T/506/5009	<a href="#">Vessel Repair and Maintenance</a>	5	Level Two



## Delivering this Qualification

### **Becoming a Centre**

To deliver this qualification you must be a recognised Open Awards centre. For more information, head to our website or contact the team on 0151 494 2072

### **How to Deliver**

You can deliver this qualification by completing a [New Qualification Request Form](#) via the Open Awards portal. For more information, see the Centre Handbook, or contact the team on 0151 494 2072.

### **Registering Learners**

Once you are ready to deliver this qualification, you will need to register your learners in line with the timescales below:

Short courses (15 weeks or less) within 25 working days of the course start date.  
Full year long courses (over 15 weeks) within 60 working days of the course start date.

You will need to register your learners via the Open Awards [portal](#).

### **Quality Assurance and Standardisation**

Delivery of this qualification must be done so in accordance with Ofqual regulatory guidelines and in line with Open Awards' quality assurance processes. Template forms and guidance documents are available via the Open Awards portal.

#### **Centre Staff Requirements**

Centres are responsible for ensuring that their staff are suitably skilled and experienced. Tutors/ assessors and internal quality assurance (IQA) staff must have relevant occupational knowledge and/or occupational competence at the same level or higher as the units being delivered.

Although not mandatory, best practice would be for Assessors to hold the relevant D32/D33/A1/AQA unit(s) and Level 3 Award in Education or Training. Likewise, best practice would be for Internal Verifiers to hold the relevant D34/V1/IQA unit(s).

Centres are responsible for notifying Open Awards of staff changes.

#### **Training and support**

Open Awards offers training and support events in Delivery & Assessment and Quality Assurance. These events are held throughout the year. Such events will also provide an opportunity to identify and share best practice. Up to date details of these training events are on our [website](#).

#### **Internal Quality Assurance (IQA)**

All centres delivering Open Awards provision must operate rigorous internal quality assurance systems. A centre must identify how they will internally quality assure and standardise their delivery and assessment before delivering a course.

### **External Quality Assurance (EQA)**

Centre approval compliance monitoring and external quality assurance is carried out by Open Awards' Lead Quality Reviewers/External Quality Assurers who will confirm that the centre is assessing to standard and ensure that there are robust quality assurance systems embedded.

Please refer to Internal and External Quality Assurance within the Centre Handbook.

### **Standardisation**

Centres are required to contribute to national standardisation as requested by Open Awards. Open Awards offers Standardisation events that are held throughout the year. Such events will also provide an opportunity to identify and share best practice. Up to date details of training and standardisation events can be found on our website.

Further guidance on Quality Assurance and Standardisation please refer to the [Centre Handbook](#)

### **Recognition of Prior Learning and Achievement (RPL)**

RPL is 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 may already possess. Evidence of learning must be sufficient, reliable and valid.

It is the responsibility of the centre to inform Open Awards at registration of any exemptions and/or equivalences for which a claim may be made. These claims will be subject to external verification by the Open Awards' Lead Quality Reviewer for the centre.

For more information, please see our Recognition of Prior Learning Policy found on the Open Awards [portal](#).

### **Health and Safety**

It is acknowledged that elements of this qualification will be delivered in a practical setting and could include work-place learning. It is therefore essential that appropriate health and safety guidelines are followed at all times and appropriate risk assessments are in place to safeguard the learners. It is recommended that all learners complete a full induction, including relevant health and safety instruction.

Below is a suggested resource to support centres with appropriate guidelines for Health and Safety. This is not intended as an exhaustive list. It is important that centres follow their own internal health and safety and risk assessment processes and ensure they are following all relevant Health and Safety guidance.

- <https://www.gov.uk/topic/working-sea/health-safety>
- Health and Safety Executive  
<http://www.hse.gov.uk/offshore/maritimeintegrity.htm>

## Appendices and Links

Appendix Name
<a href="#">Centre Handbook</a>
<a href="#">Enquiries, Complaints and Appeals Policy</a>
<a href="#">Equality and Diversity Policy</a>
<a href="#">Invoicing Policy</a>
<a href="#">Privacy Policy</a>

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