



Young Apprenticeship Programme in Hospitality

Venue: Thames Valley University, St Mary's Road Campus, South Ealing

Who is this course for?

This Young Apprenticeship programme offers a high quality route for 14-16 year old pupils who are well motivated, thrive on new challenges and enjoy teamwork. You will find out what hospitality is all about in a fun and stimulating environment. For example, you will learn how to cook as a professional as well as gaining the skills to plan and host a formal reception. The knowledge you gain from this course will develop your confidence, leadership and teamwork skills, which are highly valued by employers. Within the Hospitality industry there are dozens of career opportunities and this course will prepare you for roles such as:

- Front of House / Reception
- Hotel management
- Corporate Events
- Conferences
- Customer Service
- Food / Beverage services
- Housekeeping
- Hospitality Services
- Food Preparation / Cooking
- Bar Management
- Restaurant Management
- Waiting

Where will you study?

The two-year course will involve you studying one-day per week in the Hospitality Department, (a national Centre of Vocational Excellence) at Thames Valley University, St. Mary's Road, Ealing. You will be taught by specialist staff and use specialist facilities. You will need to attend one day per week – Tuesdays throughout year 10 and on Thursdays when you reach Year 11.

What qualifications will you achieve?

NVQ Level 2 in Multi-skilled Hospitality Services qualification is equivalent to **five** GCSE's grades. The course is largely practical, requiring you to complete projects and assignments in realistic workplace situations where your practical skills will be assessed. The course content includes:

Mandatory

- Maintain a safe, hygienic and secure working environment
- Give customers a positive impression of yourself and your organisation

Front Office

- Deal with communication as part of reception function
- Deal with arrival of customers
- Resolve Customer problems

Food & drink service

- Prepare and clear areas for table service
- Serve food at the table

Food preparation and cooking

- Prepare and present food for cold presentation
- Prepare and cook meat and poultry meat preparation and cooking



You will also have the opportunity to achieve other qualifications related to the Hospitality industry, including:

- CIEH – Award in Health and Safety in the workplace
- HAB – Introductory Certificate in Hospitality Customer Service
- CIEH - Award in food safety in catering
- EdExcel – WorkSkills

To achieve the young apprenticeship, you will need to successfully complete the equivalent of 50 days of work-based learning including work experience with employers within the Hospitality sector over the two years of the course.

Next Step

At the end of the course you will have a full Level 2 qualification recognised by the Hospitality industry. The qualifications you gain will prepare you for employment and provides good grounding to go on to more advanced courses. Along with your GCSEs and with further training or study, students could follow careers such as restaurant managers, hotel general managers, event managers, head chefs, food and beverage managers, reception managers, marketing managers and PR managers.

For further information, contact:

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