

Catering & Hospitality Apprenticeship Level 2

Apprenticeships are available in food preparation, food service, and hospitality services. As an apprentice, you will be employed in the catering and hospitality industry either in a professional kitchen environment or front of house in a food and beverage service role.

Quick Information

Qualification:

Date: On Application

Assessment: The majority of the programme is delivered and assessed in the workplace. You will build a portfolio of evidence to support the tasks you complete at the workplace to demonstrate you can complete tasks safely and use knowledge learnt. On-line assessments will take place at the College or in the workplace.

Level: 2

Area: Catering & Hospitality

Course Code: CWICA1

About the Course

As a Catering & Hospitality Apprentice you could be working in a restaurant, hotel, club or casino. You will undertake a variety of supervised tasks within your workplace. Your duties will vary depending on the setting, but may include preparing and cooking food to order, receiving and making food orders, food safety, preparing the restaurant for service, serving food and drinks, customer service and taking payment.

During your apprenticeship you will spend a minimum of 30 hours per week in a catering/hospitality environment with your employer, and one day per week in college. The day you are in college you will be developing your kitchen or food service skills. You will be learning new technical skills in the state of the art college kitchens and practicing skills learnt in the workplace. Some of your technical skills will be observed in the College kitchens and restaurant. You will also complete your food safety qualification.

This sector often requires night and weekend work. You will be required to work shift work and some late nights depending on your work placement.

You are encouraged to look for your own placement. The college will help to find a suitable placement but the emphasis is on you to find a suitable employer.

Key Units

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SEARCH:

Please visit www.sheffcol.ac.uk for more information and details on how to apply.

Entry Requirements

4 GCSEs grades A* - D or acceptable alternatives including English Language and Maths no lower than an E.

You will also need to gain a suitable employer.

Assessment

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Where does this Lead

You can progress onto the NVQ Level 3 in Professional Cookery.

Future Opportunities

You could go onto a career as a commis chef, sous chef, restaurant manager, head chef, food and beverages manager or conference co-ordinator.

Tell Me More

Will this course suit me?

An ideal student for this course has an interest in the catering industry and would wish to make a career as a chef restaurateur or other areas of the industry. You must be flexible and self-motivated. You will need good preparation skills and to be well organised. You need to be motivated and to be able to react quickly and confidently to solve problems. You need to be good at dealing with the public and be an excellent communicator.

Qualification Titles

- NVQ Level 2 Diploma in Professional Cookery
- Employee Rights and Responsibilities
- Functional English, Maths and ICT Level 2

Extra Costs

If your employer does not provide you with a kitchen uniform, you will need to purchase this via the college. The approximate cost is £100.

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Students in financial hardship may be able to apply to the Learner Support Fund for support with course costs such as these.