

# HOSPITALITY LEADERSHIP

This is an advanced hospitality diploma. It walks through the Level 2 and Level 3 units in two years in order to provide you with the knowledge and skills for hospitality related degrees or employment opportunities.

DURATION:  
2 YEARS FULL TIME LEVEL 2+3  
PRICE PER YEAR: £1760.00\*



## ENTRY REQUIREMENTS

- You have GCSE English and Maths at least 4+ grade. However, each application will be considered on individual merit.
- You are an EU student or you have a European passport.
- Completion of at least **two days try out at Lakefield**.
- A successful interview.
- You have two references.



## COURSE CONTENT

### First Year: Mandatory Units

- Customer Care (5 Credits)
- Teamwork & Health & Safety (6 credits) plus Optional Units up to 26 Credits
- Professional Cookery (Up to 15 credits)
- Food and Beverage Service (Up to 13 credits)
- Accommodation Service (Up to 16 credits)
- Event planning (Up to 11 credits)
- Reception (Up to 7 credits)

### Second Year: Mandatory Units

- Set objectives and provide support for team members (5 Credits)
- Develop working relationships with colleagues (3 Credits)
- Contribute to the control of resources (4 Credits)
- Maintain the health, hygiene, safety and security of the working environment (4 Credits)
- Lead a team to improve customer service (7 Credits)

**Plus optional units:**

- Supervise Functions (5 Credits)
- Supervise Food Service (4 Credits)
- Supervise Housekeeping Operations (4 Credits)
- Support learning and development within own area of responsibility (5 Credits)
- Contribute to the Development of a Wine List (5 Credits)
- Lead and manage meetings (4 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)



## CERTIFICATES

During the course you will achieve the following certificates: **City & Guilds Level 2 NVQ in Hospitality Services; RSPH Level 2 Food Safety Certificate; RSPH Level 2 Health & Safety Certificate; WSET Wines Level 1 Certificate, City & Guilds Level 3 NVQ in Hospitality Supervision and Leadership.**



## TIMETABLE

**Morning:** 8.45am - 12.20pm Practical Hospitality Training;

**Afternoon:** 1.30-5.30 Theory Classes.

Selected students have the possibility of earning income by working for Netherhall Catering. These hours will be paid at the National Minimum Wage for the age group of the students.

**Evening:** 6.30- 8.00 Paid Work (optional); **Weekends:** 5 hours Paid Work (optional).



## ACCOMMODATION

When you book a course with us you are also able to stay with us for an extra fee of **£49/week**. Accommodation not included in the course.



## ADDED BENEFITS

**One to one coaching** with a Professional mentor; **CPD sessions** - Continuing Professional Development; Visiting hotels, restaurants and contract caterers to gain **insight**; **Teamwork**, developing positive working relationships with others; Opportunity to enter **national competitions** in your field of work; **Placement opportunities** in the hospitality industry; **On-line learning and testing** programme.

*\* SCHOLARSHIP AVAILABLE. ASK FOR INFORMATION*

