



# TECHICAL AWARD LEVEL 2

This course allows you to explore the hospitality and catering industry and to have the technical and professional skills needed to progress from FE onto an apprenticeship, into university or into the modern jobs market.

DURATION:  
1 YEAR PART TIME LEVEL 2  
PRICE: PAID BY YOUR SCHOOL



## ENTRY REQUIREMENTS

- You are an EU student or you have a European passport.
- You have a teacher recommendation.
- A successful Interview



## COURSE CONTENT

### Mandatory Units:

- Importance of the Hospitality Industry in relation to revenue, employment and society;
- Size, composition and classification of the hospitality industry;
- Organisational structure of different roles and responsibilities within the hospitality industry;
- Effects of trends and developments on hospitality industry operations;
- Influence of legislation and impact of non compliance;
- How social media is used and how new technologies have affected the industry;
- How commodities are characterised into different food groups;
- Different allergens and legal requirements for identification;
- How and why the following dietary requirements impact food consumption choices;
- Development of technical skills to produce suitable foods for meal occasions;
- Different styles of food service, their suitability to different establishments;
- Different types of beverage and how they are served;
- The importance of customer service skills;
- Development of technical skills to serve food and beverages for meal occasions.



## PROGRESSION ROUTE

Progression from the Technical Award Level 2 to Technical Certificate Level 3 or to an NVQ Level 2 in Hospitality Services, Professional Cookery or Professional Cookery and Hospitality Services Diploma.



## CERTIFICATES

During the course you will achieve the following certificate: **City & Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry.**



## TIMETABLE

Sessions will be on week day for 3 hours per week either in the morning or in the afternoon, with a short break in the middle. These will be confirmed with the school.



## ADDED BENEFITS

**One to one coaching** with a Professional mentor; **External visits**, 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.

