

TECHICAL CERTIFICATE LEVEL 3

This qualification provides you with the good understanding of a food and beverage supervisor's role.

DURATION:
2 YEARS PART TIME LEVEL 3
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:

- Hospitality service supervision
- Leadership and team development in hospitality service
- Principles of health and safety and food safety supervision in hospitality service
- Principles of restaurant reception supervision
- Plan and deliver hospitality events
- Hospitality service business operations
- Principles of beverage service
- Gastronomy and the dining experience



PROGRESSION ROUTE

Progression from Technical Certificate Level 3 is to an NVQ Level 3 in Hospitality Leadership, Cookery Leadership, advanced Professional Cookery or Patisserie. Otherwise you can progress your studies to higher education or go straight to employment.



CERTIFICATES

During the course you will achieve the following certificate: **City & Guilds Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services.**



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.

