

Hospitality and Catering



Qualification and Level

Intermediate Apprenticeship or Advanced Apprenticeship in Hospitality and Catering. There are several routes through this Apprenticeship: Food and Drink Service; Food Processing and Cooking; Front Office; Hospitality Services (Multi-skilled); Professional Cookery. There is one route through the Advanced Apprenticeship: Professional Cookery.

Why Hospitality and Catering?

North Yorkshire has a strong tourism and leisure industry and qualified caterers are in demand. You will be entering a dynamic, fast moving and exciting career in the service sector and will acquire the knowledge and skills to embark on your chosen career in Hospitality.

Why York College?

York College offers a vibrant young adult environment with over 13,000 full and part-time learners, a friendly atmosphere, and support from specialist staff. We offer a wide range of academic and vocational qualifications at all levels, and work both with individuals and alongside local educational providers and businesses.

Our award-winning £60 million campus offers modern state-of-the-art teaching, learning and social facilities including: realistic training environments; Learning Centre; hair and beauty spa; day nursery; cafés and food court; restaurant; sports development centre; theatre.

Our working restaurant, Ashfields, has an excellent reputation and provides a realistic training environment in which you will gain technical knowledge and undertake vocational assessment.

Are there any entry criteria?

To start the course you must be employed in a relevant environment for a minimum of 30 hours per week. In addition for an Intermediate Apprenticeship you will have a minimum of 2 GCSE's at Grade D or above to include Maths and English and for the Advanced Apprenticeship you will have a minimum of 2 GCSE's at Grade C or above to include Maths and English. You may also proceed to the Advanced Apprenticeship on completion of the Intermediate Apprenticeship should your role in the workplace permit.

What will I study?

The Hospitality and Catering Intermediate Apprenticeship framework consists of:

- NVQ Diploma Level 2 in **one of**: Food and Beverage Service; Front Office; Food Processing and Cooking; Professional Cookery; Hospitality Services (Multi-skilled)
- Technical Certificate in Hospitality and Catering Principles
- Functional Skills Level 1 in Application of Number
- Functional Skills Level 1 in Communication
- Employment Responsibilities and Rights (ERR)
- Personal Learning & Thinking Skills

The Hospitality Advanced Apprenticeship framework consists of:

- NVQ Diploma Level 3 **in either** Professional Cookery or Hospitality Supervision
- Technical Certificate in Hospitality and Catering Principles
- Functional Skills Level 2 in Application of Number
- Functional Skills Level 2 in Communication
- Employment Responsibilities and Rights (ERR)
- Personal Learning & Thinking Skills

The Advanced Apprenticeship is designed to give more experienced workers the opportunity to develop their supervisory and management skills and gain recognition of competent performance. The NVQ Level 3 further develops your existing food preparation and processing skills and extends your knowledge and expertise in producing complex dishes worthy of the most upmarket catering businesses, as well as allowing you to gain skills in supervising food safety and catering.

You must do all the qualifications in the framework, although you may be partly or fully exempt from some of them depending on your previous qualifications. You will receive a certificate for each qualification as you achieve it, and after you have achieved them all you will receive an Apprenticeship or Advanced Apprenticeship certificate.

How will I be assessed?

During this programme you will undertake a mixture of technical knowledge and practical training. Your qualifications will include a mixture of modules that develop knowledge and skills relating to many aspects of your chosen career.

The NVQ programme is based on continuous assessment, which consists of practical tasks, observations of your work, oral questioning, written questions and projects. Assessment and training can take place either in your workplace or at College.

The Functional Skills are assessed through written tests.

What can I do next?

Many learners complete the Apprenticeship and then progress to the Advanced Apprenticeship. After achieving you will find that you have improved your full-time employment prospects and will be in an ideal situation to progress to such positions as Head Chef, supervisory staff or junior management in a quality establishment.

What alternatives are there?

- Customer Service

How do I apply?

Fill in the Work Based Learning Application Form and send it to the Admissions Team at York College at the address below. We'll write to invite you to an interview and guidance session. Our programmes are popular and fill up quickly, so we advise you to apply as early as you can, even if you don't yet have a job.

Who can give me further information and advice?

Admissions Team

Your first point of contact about the application process.
York College, Sim Balk Lane, York YO23 2BB
01904 770449, admissions.team@yorkcollege.ac.uk

Employer Engagement Support Officers

Advice about Apprenticeships for students and employers.
York College, Sim Balk Lane, York YO23 2BB
01904 770445, apprenticeships@yorkcollege.ac.uk

Future Prospects

Advice about careers, Apprenticeships and other courses in the York area.
24 Swinegate, York YO1 8AZ
01904 634748, admin@futureprospects.org.uk, www.futureprospects.org.uk

Student Services

Confidential information, advice and signposting on a wide range of matters including accommodation, travel, childcare, welfare, benefits and financial assistance.
York College, Sim Balk Lane, York YO23 2BB
01904 770397, studentservices@yorkcollege.ac.uk

National Apprenticeship Service Helpline and website

Information about Apprenticeships from the National Apprenticeship Service for students, parents and employers
08000 150 600, www.apprenticeships.org.uk

York College is committed to creating an environment where there is mutual respect and equality of opportunity.