

## Hospitality: foundation apprenticeship 4/5

**This course will run all day in school. The course will be delivered by an external lecturer in the school.**

Skills for Work Hospitality at National 5 (SCQF level 5) provides an introduction to the different commercial and non-commercial sectors of the hospitality industry. Candidates will also learn about the organisational aims of hospitality establishments and the products and services they provide. Candidates will develop vocational skills and knowledge and gain practical experience in: menu planning; preparing, cooking and presenting a range of foods in a professional kitchen; serving food and drinks; undertaking reception duties and customer care; and planning, organising and running small hospitality events.

HOSPITALITY FA 4/5	
Requirements	For entry to this course pupils require an enthusiasm for hospitality and a commitment to fulfil all aspects of this course.
Course Content	<p><b>Developing Skills for Working in Hospitality</b>            In this Unit candidates will investigate a range of hospitality provision. They will identify the organisational aims of hospitality establishments, the products and services provided and the job roles of staff. Candidates will be involved in identifying the employability skills and attitudes relevant for employees in the hospitality industry. They would also demonstrate the skills involved in preparing for and participating in a simulated job interview. Candidates will review and evaluate their own employability skills. On completion of the Unit they should be able to demonstrate a positive approach in a range of these skills.</p> <p><b>Hospitality: Developing Skills for Working in the Professional Kitchen</b>            In this Unit candidates will learn about menu planning, food preparation techniques and cookery processes, food hygiene, health and safety procedures, equipment, terminology, safe knife handling and appropriate storage of finished dishes prior to service. Candidates will also prepare, cook, and present a range of commodities and evaluate finished dishes. Candidates will work as a team member and participate in a number of activities which will help them to develop the skills identified within this Unit.</p>

<p>Course Content</p>	<p><b>Hospitality: Front of House Operations</b>  In this Unit candidates will learn about the work undertaken by front of house staff, specifically reception and the associated customer care skills. They will also experience the skills needed to undertake food and drink service in a variety of styles and establishments. Candidates will participate in a number of activities which will help them to develop the skills identified within this Unit.</p> <p><b>Hospitality Events</b>  In this Unit candidates will be involved in planning, organising, running and evaluating a small scale hospitality event. Candidates will work as part of a team and participate in all the activities involved. Candidates will have the opportunity to use existing skills such as contributing constructively to group discussions, contributing to the provision of food and food service, and following food hygiene and health and safety procedures. They will also develop new skills such as planning and publicising hospitality events</p>
<p>Assessment</p>	<p><b>Hospitality: Developing Skills for Working in Hospitality</b>  OUTCOME 1:  Investigate the hospitality industry and the relevant skills and qualities needed to work in the industry.  OUTCOME 2:  Prepare for and participate in an interview for a specific job role in the hospitality industry.  OUTCOME 3:  Review and evaluate own employability skills in specified practical activities.</p> <p><b>Hospitality: Developing Skills for Working in the Professional Kitchen</b>  OUTCOME 1 Contribute to the planning of menus for specified occasions working to a given brief.  OUTCOME 2 Carry out a range of food preparation techniques while working as a member of a team.  OUTCOME 3 Undertake a range of cookery processes while working as a member of a team.  OUTCOME 4 Store and evaluate completed dishes while working as a member of a team</p> <p><b>Hospitality: Front of House Operations</b>  OUTCOME 1 Demonstrate effective customer care practices in front of house operations.  OUTCOME 2 Carry out a range of reception tasks in front of house operations.  OUTCOME 3 Carry out a range of table settings for specified styles of service while working as a member of a team.  OUTCOME 4 Carry out a range of specified service styles while working as</p>

	a member of a team.
	<p><b>UNIT Hospitality Events</b></p> <p>OUTCOME 1 Plan a hospitality event to meet the needs of a specified brief while working as a member of a team.</p> <p>OUTCOME 2 Organise resources for the event while working as a member of a team</p> <p>OUTCOME 3 Contribute to the implementation of the event while working as a member of a team.</p> <p>OUTCOME 4 Review and evaluate own contribution to the event.</p>
Progression / Next Steps	<ul style="list-style-type: none"> <li>• City &amp; Guilds Level 1 Introduction to Professional Cookery incorporating Certificate in Food &amp; Beverage Service Level</li> <li>• NC Hospitality</li> <li>• a Scottish Vocational Qualification (SVQ) in Catering and Hospitality</li> <li>• training or employment</li> </ul> <p>Further information can be found at:  <a href="http://www.sqa.org.uk/sqa/64840.html">http://www.sqa.org.uk/sqa/64840.html</a></p>