

**“I want to be  
a Michelin Star Chef”  
DANIEL ARNOLD**



# Hospitality and Catering

PLEASE SEE THE DIPLOMA SECTION (PAGE 23)  
FOR THE HOSPITALITY HIGHER DIPLOMA.

## LEVEL 1 BTEC AWARD IN HOSPITALITY AND CATERING



Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 1 year full-time, equivalent to 2 GCSEs grade D-G

The Level 1 BTEC Award is a nested component of the Level 1 BTEC Certificate.

This award aims to:

- Provide an introduction to a vocational area
- Offer a flexible and accessible course of study
- Encourage and develop Functional Skills/Personal Skills

The types of areas covered are:

- Catering Theory
- Counter Service
- Food Service Theory
- Food Service
- Health and Safety
- Production Cookery
- Food Hygiene
- Practical Cookery

### Assessment:

To be awarded the Edexcel Level 1 BTEC Award in Hospitality and Catering a student must achieve seven credits. At least four credits must be achieved at Level 1. The remaining credits may be achieved at Entry Level or Level 2. The units covered are all graded at different credit levels depending on the hours required to study that unit.

### To Join the Course:

You will normally need at least one of the following:

- An Entry Certificate in Skills for Life or Life Skills
- A standard of Literacy and Numeracy required for Entry Level 3
- GCSEs grade D-G or to have studied to a GCSE level or equivalent
- Related interests or experiences

### Further Opportunities:

- Level 2 Professional Catering Studies
- Another Level 1 course if appropriate
- Apprenticeship
- Employment



## LEVEL 1 BTEC CERTIFICATE IN HOSPITALITY AND CATERING



Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 1 year full-time, equivalent to 4 GCSEs grade D-G

This certificate aims to:

- Develop knowledge, understanding and skills in a vocational area
- Encourage and develop Functional Skills/Personal Skills

### Course Units:

The types of areas covered are:

- Catering Theory
- Counter Service
- Food Service Theory
- Food Service
- Health and Safety
- Production Cookery
- Food Hygiene
- Practical Cookery

### Assessment:

To be awarded the Edexcel Level 1 BTEC Certificate in Hospitality and Catering a student must achieve a minimum of thirteen credits. At least eight credits must be achieved at Level 1. The remaining credits may be achieved at Entry Level or Level 2. The units covered are all graded at different credit levels depending on the hours required to study that unit.

### To Join the Course:

You will normally need at least one of the following:

- An Entry Certificate in Skills for Life or Life Skills
- A standard of Literacy and Numeracy required for Entry Level 3
- GCSEs grade D-G or to have studied to a GCSE level or equivalent
- Related interests or experiences

### Further Opportunities:

- Level 2 Professional Catering Studies
- Another Level 1 course if appropriate
- Apprenticeship
- Employment



## PROFESSIONAL CATERING STUDIES



Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 2 years full-time

This course is offered at Stratford-upon-Avon College and is also offered by Stratford-upon-Avon College at the Rugby campus of Warwickshire College.

This course will equip you with practical catering skills to enable you to pursue a career in the hotel and catering industry. You will have the opportunity to gain work experience in college restaurants and other commercial establishments. Opportunities to work at international and celebrity events are exciting features of this course, as is working alongside guest chefs from the top echelons of industry. You are encouraged to gain extra first-hand knowledge of your craft by taking a part-time job outside college hours.

### Course Units:

Typical Areas of Study:

- Introduction to the Hotel and Catering Industry
- Food Preparation and Production
- Larder and Pastry Preparation
- Food and Beverage Service
- Menu Planning and Costing
- Legal Aspects of Catering

The course also features: IT, mathematics workshop support, communication skills, careers guidance, personal tutorials and work experience.

### Assessment:

Assignments, project work and acquisition of skills are measured throughout the course.

### To Join the Course:

You will need the following:

- Commitment
  - Be able to work confidently with numbers
  - Be able to work confidently with basic written English
- No specific entry qualifications are required.

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.

### Qualifications:

- NVQ Level 1, NVQ Level 2, Professional Cooking (Food Preparation and Cooking) and Food and Drink Service. More advanced units may also be taken.
- Royal Society for the Promotion of Health Food Handlers' Foundation Certificate
- Basic Certificate in Health and Safety
- BTEC Level 2 Certificate in Employability Skills

### Further Opportunities:

- Enter employment in the catering industry, e.g. Chef, Head Waiter, Food and Beverage Supervisor
- Progression to further education, leading to qualifications at NVQ Level 3 via the Advanced Culinary Diploma



## ADVANCED CULINARY DIPLOMA



Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 1 year full-time

This course is offered at Stratford-upon-Avon College and is also offered by Stratford-upon-Avon College at the Rugby campus of Warwickshire College.

This course enables you to develop advanced culinary skills. These include specialist kitchen, larder and patisserie work. The course has a strong practical bias, which includes practical workshops and cooking gourmet dinners in the college's own highly rated restaurant. You will be encouraged to enter national competitions and have the opportunity to undertake work experience in some of the country's top hotels and restaurants. Students who already possess cookery skills are able to develop these through intensive practical sessions, production and competition work and industrial placements working alongside some of the UK's top chefs. You will have the opportunity to work in France with Michelin Star Chefs and also help in the preparation of gourmet meals at the college with guest chefs.

### Course Units:

Typical areas of study include:

- Gastronomy
- Kitchen Management
- Food Buying and Purchasing
- Selling and Merchandising
- Menu Planning
- Quality Assurance
- Regional Cookery
- Modern Food Preparation and Production

- Larder and Patisserie
- Industrial Relations

The course also features: careers guidance, personal tutorials, demonstrations by professional craftsmen and trade experience.

### Assessment:

Assessment of your skill acquisition is continual. You will also take culinary examinations at the end of the year with a panel of experienced hotel and restaurant chefs as examiners. You will work towards NVQ Level 3 in Professional Cookery (Food Preparation and Cooking) and NVQ Level 3 Professional Cookery (Patisserie and Confectionery) alongside the Advanced Culinary Diploma.

### To Join the Course:

You will need the following:

- NVQ Level 2 in Food Preparation

Applicants with a high level of practical skills but no formal qualifications are also welcome to apply.

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.

### Further Opportunities:

Career in prestigious establishments as a Craftsperson leading to appointments as First Commis, Chef de Partie or Chef de Cuisine.

## BTEC NATIONAL CERTIFICATE IN HOSPITALITY MANAGEMENT



Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 2 years full-time, equivalent to 2 A Levels

This course gives a wide range of opportunities to develop skills, knowledge and understanding of the hospitality and catering industry in a practical and realistic way. The course is fun, involving you in practical as well as theoretical aspects of hospitality and catering. Weekly practical and supervisory opportunities are available in the academy kitchen, restaurant and bar, leading to an additional NVQ Level 2 qualification in Food and Drink Service. A period of part-time employment within the industry is also a requirement of the course.

### Course Units:

You will study twelve units, all of which will be graded as pass, merit or distinction.

Typical areas of study include:

- The Hospitality Industry
- Customer Care in Hospitality
- Health, Safety and Security in the Hospitality Industry
- Hospitality Business Operations
- Hospitality Team Leadership and Supervision
- Food Service Operations
- Introduction to European Cuisine
- Introduction to Asian Cuisine
- Introduction to Contemporary Cuisine
- Personal Selling and Promotional Skills for Hospitality
- Planning and Managing a Hospitality Event
- Front Office Operations in Hospitality

This course also includes:

- NVQ Level 2 in Food and Drink Service
- Royal Society of Public Health (RSPH) Level 2 Award in Food Safety in Catering
- Visits to a variety of hospitality and catering outlets
- Residential visits in Europe (optional)

### Work Experience:

You will receive careers information, personal advice and guidance.

### Assessment:

The course is assessed as pass, merit or distinction. All units are internally assessed and externally moderated by Edexcel/BTEC appointed moderators.

### To Join the Course:

You will normally need to have at least one of the following:

- 4 GCSEs at grade C including English or Mathematics
- Equivalent qualifications

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.


### Further Opportunities:

- Progression to the Foundation Degree/BA Degree in Hospitality Management
- Enter employment

Career opportunities are plentiful in the UK and abroad in hotels, restaurants, pubs, clubs, hospitals, industrial catering, contract catering, the armed forces etc. Management opportunities exist in all areas for those with ability and commitment.



## BTEC NATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT

 Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### 2 years full-time, equivalent to 3 A Levels

This course gives a wide range of opportunities to develop skills, knowledge and understanding of the hospitality and catering industry in a practical and realistic way. The course is fun, involving you in practical as well as theoretical aspects of hospitality and catering. Weekly practical and supervisory opportunities are available in the academy kitchen, restaurant and bar, leading to an additional NVQ Level 2 qualification in Food and Drink Service. A period of part-time employment within the industry is also a requirement of the course.

### Course Units:

This course will cover eighteen units.

Typical areas of study include:

- The Hospitality Industry
- Customer Care in Hospitality
- Health, Safety and Security in the Hospitality Industry
- Hospitality Business Operations
- Hospitality Team Leadership and Supervision
- Food Service Operations
- Introduction to European Cuisine
- Introduction to Asian Cuisine
- Introduction to Contemporary Cuisine
- Principles to Healthy Eating
- Hospitality Business Enterprise
- Personal Selling and Promotional Skills for Hospitality
- E Business for Hospitality
- Conferencing and Banqueting Operations
- Planning and Managing a Hospitality Event
- Accommodation Operations
- Front Office Operations in Hospitality
- Marketing for Hospitality

This course also includes:

- NVQ Level 2 in Food and Drink Service
- Royal Society of Public Health (RSPH) Level 2 Award in Food Safety in Catering
- Visits to a variety of hospitality and catering outlets
- Residential visits in Europe (optional)
- Work Experience

You will receive careers information, personal advice and guidance.

### Assessment:

The course is assessed as pass, merit or distinction. Assessment is by continuous individual and group coursework and assessed Integrated Vocational Assignment. All units are externally moderated by Edexcel/BTEC appointed moderators.

### To Join the Course:

You will normally need to have at least one of the following:

- 4 GCSEs at grade C including English and Mathematics
- Equivalent qualifications


Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.

### Further Opportunities:

- Progression to the Foundation Degree in Hospitality Management
- Enter employment

Career opportunities are plentiful in the UK and abroad in hotels, restaurants, pubs, clubs, hospitals, industrial catering, contract catering, the armed forces etc. Management opportunities exist in all areas for those with ability and commitment.

## HOTEL RECEPTION AND FRONT OFFICE PROCEDURES

 Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in hospitality, leisure, travel and tourism, in recognition of its outstanding work with employers.

### Full-time sandwich course

This course, which leads to NVQ Level 2 in Reception, is offered in partnership with some of the local area's premiere hotels. The course will provide you with the skills and knowledge to pursue a career in Hotel Reception and Front of House. You will spend approximately the first term in college and two terms out in a work placement where you will be able to apply your skills in a real work situation and complete final assessments. This is a vital area for any hotel as the receptionist is the first point of contact for guests. The importance of the role is evidenced by the commitment of local hotels to be fully involved in the training and assessment of students on this course.

This course combines both theoretical and practical aspects of reception and is assessed by observation in the workplace and the completion of a portfolio.

### Course Units:

Typical areas of study include:

- Customer Care Skills
- Dealing with Bookings
- Dealing with the Arrival of Guests
- Dealing with Payments
- Preparing Accounts and the Departure of Guests
- Exchanging Foreign Cash and Travellers' Cheques
- Maintaining Data on a Computer System

The course is enhanced by the opportunity to take key employment skills such as IT, Communication and Application of Number.

### Assessment:

Assignments, project work and practical assessment of skills.

### To Join the Course:

You will need:

- Commitment
- Be able to work confidently with figures
- Have good communication skills
- Be smart and presentable
- No specific entry qualifications required

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.

### Qualifications:

EDI NVQ Level 2 in Reception