

COURSE OUTLINE

HOSPITALITY - VOCATIONAL



St Katherine's School



COURSE OUTLINE

The hospitality industry is made up of many sectors, including hotels, restaurants, pubs, visitor attractions, events management and contract catering. The Level 3 BTEC Subsidiary Diploma in Hospitality will give you a taste of the huge range of job opportunities which exist in this young and dynamic service industry. Your learning will take you out of the classroom and into our state of the art kitchens and training restaurant - The Leaf at Ham Green. Here you will gain valuable practical experience and learn from serving real customers.

DETAILS ABOUT THE COURSE

Topics covered:

Year 12

Unit 1: The hospitality industry

Unit 6: Food and drink service

Unit 22: Planning a hospitality event

Unit 2: Supervising customer service

Year 13

Unit 12: World food

Unit 3: Providing customer service

Unit 7: Alcoholic beverages

Co-curricular/trips:

Work with a number partners to deliver high quality placements including McDonalds, The Marriott and Penny Brohn.

Future prospects:

Hospitality industry, events management, hotel management, restaurateur, human resource management.

You might also take...

Business, health and social care, sport, media and film, art.

KEY INFORMATION

Prior attainment:

Four grades at 9-4

L2 pass in hospitality

L2 merit in hospitality desirable

Assessment:

Unit 1: The hospitality industry

Unit 2: Supervising customer service

Unit 3: Providing customer service

Unit 6: Food and drink service

Unit 7: Alcoholic beverages

Unit 12: World food

Unit 22: Planning events

**100% Coursework and practical assessments.
There is no external exam.**