



Over the next year you will learn about...

Professional Kitchen

- Planning menus
- Food preparation techniques, processes and storage

Skills Development

- Evaluate prepared dishes
- Working as a member of a team

Front of House

- Effective customer care
- Identify, prepare and serve non alcoholic beverages
- Prepare food and beverage areas for a range of styles

Hospitality Events

- Plan a hospitality event
- Organise resources required for an event
- Evaluate your own contribution to an event

Hospitality Environments

- Investigate job roles in hospitality
- Demonstrate employability skills

Foundation Apprenticeships let employers know that you have skills and knowledge suitable for working in a hospitality related work place.

Metaskills



Many of the metaskills you will learn about are required in any job you will apply for.

To achieve your qualification you will:

- Attend class each week
- Be committed to learning new things and completing your work within a given timescale.