

# Over the next year you will learn about...

# **Hospitality Industry**

- Demonstrate employability skills
- Investigate job roles within the industry

### **Professional Kitchen**

- Identify risks associated with working in a professional kitchen
- Simple food preparation techniques & processes
- Working as a member of a team

#### **Front of House**

- Effective customer care
- Table settings and service styles

#### **Introduction to Events**

- Investigate a range of hospitality events
- Plan, implement and evaluate a specified hospitality event

# **Skills Development**

- Working as part of a team
- Reviewing & evaluating own contributions

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.