



Introduction to the Hospitality Industry - H015

This course will introduce you to professional cookery and food service covering the basic methods of cookery and service, providing you with a sound foundation to start your career in the industry.

COURSE DETAILS

This programme will enable you to study a wide range of skills, all of which will help you on your chosen career pathway, moving into employment or further training. You will get the opportunity to gain a nationally recognised vocational qualification linked to your chosen career. Also, this programme will help you to improve your maths, English and ICT, plus develop the personal and social skills which employers look for. You will be given support and guidance throughout your learning journey and your progress will be reviewed with you regularly. Candidates will undertake practical assignments to cover the following units:

- Introduction to the hospitality industry
- Customer service in the hospitality industry
- Introduction to healthy eating
- Basic food preparation and cooking
- Introduction to food commodities
- Using kitchen equipment
- Food safety in catering
- Food service

ENTRY GUIDELINES

Priority is for 16-18s

- No formal qualifications are required.
- Manual dexterity & physical stamina.

- You should be working at Entry Level 2 for English and maths.
- Satisfactory interview, assessment, school report and/or reference.

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

EQUIPMENT REQUIRED

Appropriate uniform, shoes, text book and knives to meet College standards will be required prior to commencement of the course. Equipment and material costs £180 approximately (there may be help available with equipment costs).

ASSESSMENT METHOD

Assessment is continuous in practicals and in class based underpinning knowledge sessions.

ADDITIONAL INFORMATION

There may be several opportunities for work experience at events e.g. Open Golf Tournament, Chester Races, Grand National.

Are you aged 16-18?

Study programmes are full-time courses for 16-18 year olds which include:

- A qualification such as BTEC Extended Diploma
- Meaningful work experience or preparation for work
- English and maths, if you don't already have GCSE grade A* - C in English and maths
- Non-study activities such as tutorials, voluntary work, fund-raising/charity work, sport or trips

WHERE CAN I PROGRESS TO?

Progression to a Level 1 study programme such as Hospitality Services and employment in the catering industry.

Explore potential careers via [Career Match](#) — it provides current local data on wages and employment prospects.

You could progress to these Wirral Met courses:

- [H068 - NVQ Food Preparation and Cooking/Food and Beverage Service \(Combined\)](#)

WHEN DOES THIS COURSE RUN?

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	31st Aug 2021	Full Time	H015N001	

If you are aged 16-18:

This study programme will be FREE for most students who are aged 16-18 on 31 August, or students aged 19-24 with an Education, Health & Care Plan.

If you are aged 19 or over:

Fee : £430.00

The fee quoted is for the academic year 2020-21.

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 25th November, 2020 and may be subject to change.