

Certificate in Introduction to the Hospitality Industry (Entry 3)



Course content

Mandatory units

The course is made up of 8 units:

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

Who is the course for?

The course is designed for learners with an interest in the hospitality and catering industry. The qualification is designed to develop confidence, practical skills and an understanding of the hospitality and catering industry.

Assessment method

All units are assessment based with the exception of a food safety exam. The course is made up of theory and practical lessons and learners will have to pass all units to achieve the certificate.

Entry requirements

Functional Skills in English and Maths at Entry Level 2 or above.

Future opportunities / career options

Progression is to Level 1 Food Preparation and Cooking.

When the course is run?

Daytime, 2 half days per week. 36 weeks per year.



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2011/12
Academic Year

**Contact Guidance on
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