

BTEC HOSPITALITY

WHY STUDY THIS COURSE?

The BTEC is made up of a variety of units designed to give students an insight into the hospitality industry and potential career opportunities to suit the most ambitious students. These include events management which could lead to becoming a wedding planner or festival planner, hotel management, dietician, marketing, restaurateur working on cruise ships, receptionist, chef, waiter/waitress, food advisor for TV and films, food taster for new food products, sommelier (wine waiter) and many more.

COURSE DETAILS

Qualification: BTEC Level 3
Subsidiary Diploma in Hospitality
(equivalent to 1 A Level)

Awarding Body: Edexcel

Entry Requirements: 5 GCSE
grades A*- C/4+ including
both English language and
maths, plus GCSE grade 5 in
Catering or Food Technology

Every country in the world has a hospitality industry and the skills students learn are readily transferable, meaning that a career in hospitality can lead to discovering new countries, new cultures and new people. As well as being a people orientated industry, hospitality is creative - a product is created whether it's food, drink, or an experience.

This course includes:

- Work experience in local restaurants
- Visits to local hospitality outlets
- Planning and running events in our very own Chapters restaurant
- Gaining experience in customer service which can be applied to any chosen career

Learners can go on to university to study hospitality related courses or could enter into employment in hospitality related industries.

COURSE STRUCTURE & ASSESSMENT

During the two year course, students will learn how to plan and organise events for staff, students and parents. This will involve designing menus, trialling recipes, designing and decorating the venue, costing the event, presenting dishes and food and drink service.

The course is made up of a variety of practical and theoretical units which are continually assessed and learners will receive feedback on their progress throughout the course as they provide evidence towards the grading criteria.

Evidence for assessment may be generated through a range of activities including realistic practical experience in Chapters restaurant, written work and oral assessment.

