

This Foundation Apprenticeship course is taught by an outside provider, and involves both practical and theory skills. This group award aims to offer learners the opportunity to develop a range of skills and knowledge in relation to the Hospitality Industry. Through completion of this award, learners will develop Core Skills which will enhance their employability prospects.

The general aims of this course are to:

- provide learners with an introduction to the different sectors of the hospitality industry
- provide opportunities to prepare for and experience a job interview
- allow learners to experience vocationally related learning
- encourage learners to develop a good work ethic
- encourage learners to take responsibility for their own learning and development
- provide opportunities to develop a range of Core Skills
- facilitate progression to further education and/or training

FOUNDATION APPRENTICESHIP IN HOSPITALITY Level 5

Hospitality: Developing Skills for Working in Hospitality (National 5) (1 credit)

Learners will investigate a range of hospitality provision. They will identify the organisational aims of hospitality establishments, the products and services provided and the job roles of staff. Learners will be involved in identifying the employability skills and attitudes relevant for employees in the hospitality industry. They would also demonstrate the skills involved in preparing for and participating in a simulated job interview.

Learners will review and evaluate their own employability skills. On completion of the unit, they should be able to demonstrate a positive approach in a range of these skills.

CONTENT:

Hospitality: Developing Skills for Working in the Professional Kitchen (National 5) (1 credit)

Learners will learn about menu planning, food preparation techniques and cookery processes, food hygiene, health and safety procedures, equipment, terminology, safe knife-handling and appropriate storage of finished dishes prior to service. Learners will also prepare, cook, and present a range of commodities and evaluate finished dishes. Learners will work as a team member and participate in a number of activities which will help them to develop the skills identified within this unit.

Hospitality: Front of House Operations (National 5) (1 credit)

Learners will learn about the work undertaken by front of house staff, specifically reception and the associated customer care skills. They will also experience the skills needed to undertake food and drink service in a variety of styles and establishments. Learners will participate in a number of activities which will help them to develop the skills identified within this unit.

Hospitality Events (National 5) (1 credit)

Learners will be involved in planning, organising, running and evaluating a small scale hospitality event. Learners will work as part of a team and participate in all the activities involved. Learners will have the opportunity to use existing skills such as contributing constructively to group discussions, contributing to the provision of food and food service, and following food hygiene and health and safety procedures. They will also develop new skills such as planning and publicising hospitality events.

ASSESSMENT

All Assessments for this course are internally completed and moderated by SQA.



FOUNDATION APPRENTICESHIP

Staff: Outside Providers

The skills and attitudes for employability, including self-employment, are outlined below:

- Generic skills/attitudes valued by employers
- Understanding of the workplace and the employee's responsibilities, for example, time-
- keeping, appearance, customer care, etc
- Self-evaluation skills
- Positive attitude to learning
- Flexible approaches to solving problems
- Adaptability and positive attitude to change
- Confidence to set goals, reflect and learn from experience
- Specific vocational skills/knowledge

The specific aims of this course are to:

- prepare learners for work in the hospitality industry
- develop team-working skills
- develop customer care skills
- develop food preparation, cooking and presentation skills
- develop food and drink service skills
- apply relevant health and safety and food hygiene procedures
- develop personal presentation skills
- develop a positive and responsible attitude to work
- develop communication skills
- develop aspects of the Core Skill of Working with Others
- encourage skills in setting personal goals, reviewing and evaluating
- build learners' confidence
- prepare learners for further learning, study and training opportunities in the hospitality industry

Useful websites to help you with your choices:

www.myworldofwork.co.uk

www.skillsdevelopmentscotland.co.uk

Further advice and information on these options is available from your Ms Bisset, guidance teacher and careers adviser.