

# Hospitality and Catering

## What is an Apprenticeship?

An Apprenticeship is a mix of real work and learning. Apprentices earn a wage and gain experience whilst working towards a number of qualifications. An Apprenticeship follows a Level 2 programme and can lead onto an Advanced Apprenticeship which is a Level 3 programme.

## Overview

Apprentices will have the choice of one of six career paths within this industry. If you are interested in service, you could train as waiting staff and learn how to serve customers, or train in drinks service; alternatively you may be interested in food preparation and would like to train as a chef.

There are now over two million people working in the Hospitality and Catering Sector. The sector covers 14 industries from hotels and restaurants through to events, and travel services. There are approximately 142,000 individual hospitality, leisure, travel and tourism establishments in Great Britain. The sector is dominated by small and medium sized enterprises and employs a young workforce, with 16% of staff being aged 16-19 and a further 32% aged 20-29.

Total employment in the sector is forecast to grow by nearly 10% equating to around 208,000 additional jobs by 2017.

Salaries differ widely across the job roles within the sector starting with the minimum wage to experienced managers earning in the region of £40k.

## Example Job Roles as an Apprentice

- Kitchen and Catering Assistants
- Chefs/Cooks
- Waiting Staff
- Bar Staff
- Restaurant and Catering Managers
- Hotel and Accommodation Managers
- Conference and Exhibition Managers
- Hotel Porters

## Apprenticeship Framework

There are a number of elements to each Apprenticeship and this is called the framework. Each Apprenticeship framework has three main strands:

- Competence based element
- Technical element
- Skills element

The three strands are sometimes accompanied by additional qualifications to give the most relevant skills and knowledge required for the job, these are broken as follows:

## Competence Element

**Apprenticeship** - NVQ Level 2 in route related to your job role (see options)

**Advanced** - NVQ Level 3 in route related to your job role (see options)

## Technical Element

The knowledge based element within all routes, will be assessed through independent assessment of the relevant NVQ.

## Skills Element

**Apprenticeship** - Key or Functional Skills in Communication Level 1+ Application of Number Level 1

**Advanced** - Key or Functional Skills in Communication Level 2 + Application of Number Level 2

## Other Additional Study

Employment Rights and Responsibilities

## **Apprenticeships Available**

- Apprenticeship Level 2 - on completion this is equivalent to 5 A\* - C grade GCSE's
- Advanced Apprenticeship Level 3 - on completion this is equivalent to 2 A-levels

## **Options within the Framework**

**Route A** - NVQ in Food and Drink Service

**Route B** - NVQ in Food and Drink Service (Drinks Service)

**Route C** - NVQ in Front Office

**Route D** - NVQ in Food Processing and Cooking

**Route F** - NVQ in Housekeeping

**Route G** - NVQ in Hospitality Services (Multi-Skilled)

## **Progression Routes**

- Advanced Apprenticeship

## **Already Employed?**

Are you currently employed but not working towards qualifications? Speak to your employer about converting to an Apprenticeship and ask them to contact us on:

Email: [apprenticeships@newcollege.ac.uk](mailto:apprenticeships@newcollege.ac.uk)

Website: [www.newcollege.ac.uk](http://www.newcollege.ac.uk) and [www.fastforwardonline.net](http://www.fastforwardonline.net)

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