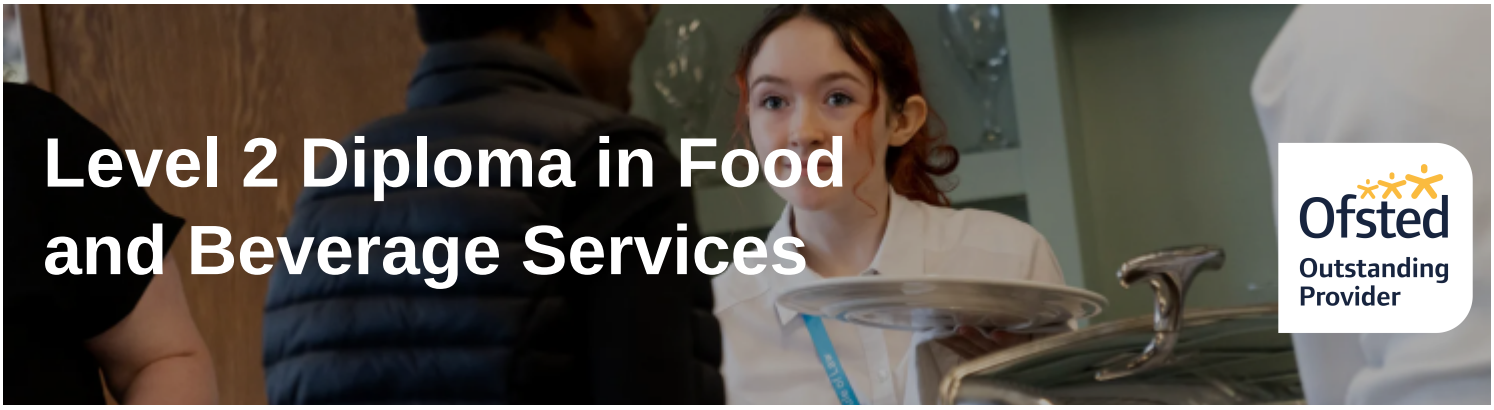


Level 2 Diploma in Food and Beverage Services

Ofsted Outstanding Provider

Course Level: Level 2 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

Elevate your hospitality career with our Level 2 Diploma in Food and Beverage Services. Gain practical skills in customer service, beverage preparation, and food presentation. Learn about industry standards, hygiene regulations, and effective communication. This comprehensive program prepares you for roles in restaurants, hotels, and catering establishments or further training. Join us to refine your service skills and excel in the vibrant world of food and beverage.

What's Covered:

This full-time programme aims to provide a programme of training leading to a nationally recognised qualification within the hospitality industry. The completion of this qualification would allow successful candidates to apply for food and beverage front of house roles within the restaurant area.

Course Content will include

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Give customers a positive impression of yourself and your organisation
- Maintain food safety when storing, holding and serving food
- Serve food at table
- Serve alcoholic and soft drinks
- Prepare and serve wines
- Prepare and serve dispensed and instant hot drinks
- Prepare and clear areas for the table service
- Prepare and clear the bar area

Throughout the course, you will learn the skills required to be successful in a front of house role within our Riverbank restaurant. Service is offered to the public on a Tuesday evening and Thursday and Friday lunch.

Top FE College

Expert Teaching

Entry Requirements:

You will need 4 GCSEs at grade 3 or above. However, if you have a keen interest in Hospitality and commitment to succeed, your entry requirements will be discussed at your course discussion appointment.

Good communication skills and working as part of a team are an essential requirement for this course. Entry to the course is by interview enabling us to discuss your individual training and development needs.

Assessment Information:

While completed skills within the Riverbank Restaurant you will complete practical assessments and some theory assignments.

Fees and Financial Support:

This course is free for anyone aged 16 – 18.

College Maintenance Allowance (CMA):

Anyone with a gross household income under £35,000 can receive financial support to cover college related costs such as transport, meals, course equipment and uniform. Bursary support is based on individual circumstances and will be allocated to best suit your individual needs. A range of other financial support is available depending on your personal circumstances. For more details visit nscg.ac.uk/finance

Progression:

On successful completion of the course you can progress on to our level 3 Diploma in Food and Beverage Service Supervision , an apprenticeship or full-time employment within the industry.

What else do I need to know?

Practical elements require the college standard uniform to be worn. (Forms available upon request)

Some students may find they are eligible for student support funding and would need to contact student support prior to commencement of their programme.

Trips/Residentials/Work Placements

During your course you will have the opportunity to go on a 3/4 day residential to either a location in this country or abroad. Throughout your programme you will have the opportunity to enrich your understanding of hospitality through numerous trips, guest speakers and attend industry placements.

How do I find out more?

If you wish to find out more you can contact Tom Harrison by emailing: tom.harrison@nscg.ac.uk