

Diploma in Food and Beverage Service Supervision

Ofsted Outstanding Provider

Course Level: Level 3 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

Gain essential skills and knowledge through appropriate supervisory or first-line management experience, preparing you for diverse career opportunities in the hospitality industry. Whether you seek employment in restaurants, hotels, cruise liners, the armed forces, or aspire to launch your own catering business, this qualification equips you with the expertise to thrive in a dynamic and rewarding field.

What's Covered:

Do you dream of a career in the vibrant, ever evolving world of hospitality? This exciting course will open up a world of opportunities whether you see yourself working in restaurants, hotels, cruise liners, hospitals, visitor attractions or even HM Prisons.

You'll learn how to set objectives and provide important support for team members and build the supervisory and professional food and beverage service skills appropriate to industrial requirements.

Units you will cover span from health and safety, to supervising customer service, contributing to menu development and supervising drinks and food services.

You will also learn about the legislation in food and beverage service and deepen your knowledge on the legality in food safety and how to promote food and beverage services and products.

On completion of the course, you will be qualified and confident to kick start your career as either a supervisor or manager or, alternatively, can further your education with a higher level apprenticeship or higher education.

Throughout the course, you will further develop the skills required to be successful in a front of house role gaining vital work experience in our Riverbank restaurant.

Service is offered to the general public on a Tuesday evening and Thursday and Friday lunch.

There will also be ample opportunity for you to prepare, cook and serve food in a food service area, prepare and serve wines and cocktails and even develop your barista skills.

Top FE College

Expert Teaching

Entry Requirements:

You will need a minimum of four or more high grades at GCSE in subjects relevant to the course you'd like to study, including maths and/or English Language at grade 4 or above. Alternatively, you'll need a Level 2 Catering or Hospitality qualification for progression to Level 3 and maths & English skills at the appropriate level.

Assessment Information:

Assessment will be through a series of externally set and internally marked assignments, linked through to the College Riverbank Restaurant and include some theory-based 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 onto university, an apprenticeship or full-time employment within the industry.

How do I find out more?

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