



# APPRENTICESHIP HOSPITALITY & CATERING

Passionate about food & want to work in of the largest industries in the UK? Start a **Hospitality & Catering Apprenticeship** with Uxbridge College and earn while you learn!

## HOW APPRENTICESHIPS WORK



## HOSPITALITY & CATERING APPRENTICESHIP PROGRAMME

This apprenticeship covers a range of occupations within hospitality and catering, one of the largest industries in the country. It covers the skills needed to work in restaurants, hotels and holiday accommodation, cafés, pubs and contract caterers.

Entry requirements	Levels offered	Qualification gained
<ul style="list-style-type: none"> <li>16 years or over</li> <li>GCSE English &amp; maths or equivalent</li> <li>Basic skills assessment in literacy &amp; numeracy.</li> </ul>	<p><b>Level 2 - Intermediate Apprenticeship</b> (equivalent to five GCSE passes)</p> <hr/> <p><b>Level 3 - Advanced Apprenticeship</b> (equivalent to two A Level passes).</p> <hr/> <p><b>Duration</b> - 12 -18 months</p>	<ul style="list-style-type: none"> <li>Technical Certificate</li> <li>National Vocational Qualification (NVQ)</li> <li>Functional Skills (English, maths &amp; ICT)</li> <li>Employment Rights and Responsibilities</li> </ul> <hr/> <p><b>Exam Body</b> - City &amp; Guilds</p>

### VIEW OUR VACANCIES TO APPLY

[uxbridgecollege.ac.uk/apprenticeships](http://uxbridgecollege.ac.uk/apprenticeships)



### ALREADY WORKING?

Turn your job into an apprenticeship. Call us on 01895 853622 / 01895 853786 to get you started.

This factsheet is issued as a general guide and may be altered at any time, August 2016.

- 01895 853622 / 01895 853786
- [apprenticeships@uxbridgecollege.ac.uk](mailto:apprenticeships@uxbridgecollege.ac.uk)
- [www.uxbridgecollege.ac.uk/apprenticeships](http://www.uxbridgecollege.ac.uk/apprenticeships)
- @UCApprenticeJob





## SAMPLE UNITS YOU MAY STUDY

### TECHNICAL CERTIFICATE

You will study knowledge based units that combines theory and performance. Sample units include:

#### Level 2:

- Maintaining food safety when storing, preparing and cooking food and maintaining a safe and secure working environment
- Preparing fish / meat / poultry, cooking and finishing fish / meat / poultry /vegetable dishes.

#### Level 3:

- Developing productive working relationships with colleagues
- Prepare cook and finish complex deserts and contribute to the development of menus.



## CHOOSE UXBRIDGE COLLEGE



### A TOP COLLEGE

in London for success rates.



### THE LARGEST

college provider of apprenticeships in west London.



### WE WORK

with many companies e.g. Barclays, British Airways, Royal Opera House & Sky.



### 91% OF APPRENTICES

secure employment at the end of their apprenticeship through Uxbridge College.



## FREQUENTLY ASKED QUESTIONS (FAQs)

### What extras will I get?

#### NUS Apprentice Extra Card -

To get discounts on shopping, visit [www.apprenticeextra.co.uk](http://www.apprenticeextra.co.uk)

#### Apprentice Oyster Card -

To get up to discounts on travel within London Borough, visit <https://tfl.gov.uk/fares-and-payments/adult-discounts-and-concessions/apprentice-oyster-photocard>

### Do I already need to have a job?

You should be working a minimum of 30 hours per week in a job. If you are unemployed, view our vacancies to apply for a job: [www.uxbridgecollege.ac.uk/apprenticeships](http://www.uxbridgecollege.ac.uk/apprenticeships)

### Can I start an apprenticeship after Year 11?

Yes, you can! Young people in England must stay in education or training until they turn 18. If you're looking for a different option after Year 11, an apprenticeship could be the answer for you!

### How long does it take to complete an apprenticeship?

You can complete each apprenticeship within 12 -18 months,

depending on your experience, competence and the company you are working in.

### How much does it cost?

There is no cost for you to do an apprenticeship if you are 16-23 years old and you will be paid a wage.

### How am I assessed?

Assessments are carried out in your workplace. Our assessor will come and assess you in your job role.

### What's next after I complete my apprenticeship?

#### Further Study -

If you complete a Level 2 Apprenticeship, you may be able to progress onto Level 3. Apprentices that complete Level 3 may be able to go onto a Level 4 Higher Apprenticeship.

#### Career opportunities -

**Level 2:** Team member, waiter or silver service waiter, school cook, chef, kitchen assistant and kitchen support staff.

**Level 3:** Sous chef or senior chef/cook, pastry chef, unit manager, head housekeeper, front of house manager, duty/hotel supervisor/manager and regional supervisor in a restaurant.