

Hospitality Manager (L4) Apprenticeship Standard

Level: 4

Type: Part Time, Apprenticeship

Start Date: Various - Various

Course Code: CQ4ASHM4

Typical Duration: 18 Month(s)

Need to speak to us about a course?

01223 428820

training@camre.ac.uk

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About the course

The Hospitality Manager Standard offers 2 pathways:

Head Chef: Kitchen Managers / Head Chefs take responsibility for the delivery of consistent levels of food preparation, cooking and service, typically in high volume and often fast paced or complex production catering kitchens. High levels of financial accountability, adherence to strict procurement, stock management and food safety requirements provide a challenging environment which needs to be managed with a considerable amount of expertise.

Food and Beverage Manager: Food and Beverage Managers manage the delivery of business standards in a range of settings including bars, restaurants, caf?s, conference centres, banqueting

venues, hotels and contract caterers.
This Standard covers a variety of Knowledge Skills and behaviours for Business, People, Customers and Leadership.

Progression and career opportunities
A Hospitality Manager working across a huge variety of organisations including bars, restaurants, caf?s, conference centres, banqueting venues, hotels and contract caterers. Management Level 5.

Entry requirements
This Level 4 Apprenticeship Standard is for people who wish to develop their career Hospitality Management. To enrol, you MUST be employed over 30 hours per week in the Hospitality Sector, to start an Apprenticeship. Please contact us should you need help in finding suitable employment.

Apprentices are paid a wage by the employer.⊠⊠Your employer is required to give you a contract of employment, which will include holiday entitlement and all other benefits. Your job role should provide you with the opportunities for the Level 4 Hospitality Manager knowledge skills and behaviours.

Entry onto the L4 Apprenticeship Standard requires C Grades / Grade 4 or above or Level 2 Functional Skill in Maths and English. Hospitality Supervisor / Chef de Partie Standard/Level 3 NVQ Diploma in Hospitality or the equivalent plus relevant industry experience.

All applicants will be interviewed- this includes an initial assessment and a formal interview.

Assessment
We want you to achieve to the very best of your ability at CRC. To make this happen we offer both learning and personal support by specialist staff tailored to meet your specific needs.

There are three stages of assessment in the Standard:

1. On-programme stage – Training to develop the occupational standard's knowledge, skills and behaviours (KSBs)
2. Gateway stage - Employer is satisfied the apprentice is consistently working at, or above, the level of the occupational standard. Completion of English and maths Level 2 (if applicable). 20% off the job training hours met
3. End-point assessment-Synopsis of Business Project to be presented at a planning meeting. Knowledge Exam. 9,000-word Business Project and a Professional Discussion.

This qualification is delivered in the workplace. This will develop the skills set, knowledge-based elements of the Apprenticeship, Values and Behaviours, Functional Skills and meet the 20% off the job training.

Functional skills/GCSEs are delivered and assessed in block weeks at college, with flexibility, relating to the service industry sector.

Disclaimer
Whilst every effort is made to ensure the information is correct, some details may be subject to change. Cambridge Regional College reserves the right to make amendments to the courses, dates, fees or other details, and to make cancellations or changes if numbers are insufficient.