

Session 2009/2010

NVQ Level 3 in Hospitality Supervision

Full or Part Time Course Duration: 1 – 2 years dependant on experience – the programme can be offered on a flexible basis upon negotiation with the Course Tutor on a full time or part time basis.

Day & Time: The day of the week is flexible as you will infill into our full-time programme, 1 hour of theory is also required to complete underpinning knowledge

Start Date: week commencing Monday 7th September 2009

Course Outline

You must be working in a supervisory capacity within your workplace, as several of the units require you to evaluate your performance when supervising staff and for them to evaluate your performance.

Course Content

Students must complete 5 mandatory units and then have the opportunity to choose from many optional units selecting the most appropriate to their area of work. These include:

- Maintain food production operations
- Supervise a function
- Maintain the food service
- Maintain the drink service
- Contribute to promoting hospitality services and products
- Monitor and solve customer service problems (ICS imported unit)

This is an exciting programme as it really focuses on the needs of our industry and the skills individuals need to develop in a supervisory role.

The programme includes the opportunity to extend skills in supervising other students in our public Restaurants and Bars. Underpinning theoretical knowledge is studied in all areas.

Assessment

There is a process of continuous assessment leading to the NVQ awards at Level 3 and a portfolio of evidence is produced during the course. Additionally, there will be opportunities for gaining other certificates for example:

- CIEH Level 2 Award in Food Safety in Catering

You will be required to complete several assessments, for the units you have to cover. The assessments are compiled of evidence you need to generate along with set pieces of work you will need to produce. It is essential to be working in industry of a supervisory level to complete this programme.

Working in our college restaurants, as a realistic work environment is also a requirement of the course.

The programme runs for 34 weeks and portfolios will have to be ready for submission to our external verifier in June, hence commitment and full attendance are essential.

Entry Requirements

NVQ 2 or a C&G 706/2, 707/2 and relevant work experience.

Fees

Tuition - £525

Exam - £99

Uniform - £80

All costs are approximate

Career Opportunities

Employment prospects are excellent in this diverse and rapidly expanding industry for people at supervisory level as Kitchen Managers, Housekeeping Supervisors, Bar Chef, Restaurant Managers and Reception Managers. Our students gain employment in top restaurants, hotels and holiday and leisure centres in this country and abroad. There are also opportunities in hospital catering, contract catering and university halls of residence.

How to Apply

Application forms can be obtained from the **Enrolment Centre**, telephone 01785 275607. You can also download an application form for part-time courses by visiting our website www.staffordcoll.ac.uk. The completed form should be returned to: **Enrolment Centre**, Stafford College, Earl Street, Stafford, ST16 2QR.

For Further Information

If you would like any more information about the college or our courses, then write, visit or telephone The Enrolment Centre on 01785 275607. Our e-mail address is enquiries@staffordcoll.ac.uk. If you are unsure about which course to take, we can arrange for you to talk to our guidance advisors.

Equal Opportunities

Stafford College is committed to achieving equality of opportunity for all staff, students and members of the community it serves. In doing so the College will actively work to achieve equality regardless of age, race, skin colour, disability, gender, marital status, sexuality and faith.

Contact Details

To discuss the course in detail contact Louise Crompton (Course Leader) on 01785 275454 or e-mail: l.crompton@staffordcoll.ac.uk.