CITY & GUILDS HOSPITALITY



Why Study Hospitality at Mary Hare Sixth Form?

What is Hospitality? Hospitality lies in the centre of the tourism industry so anything that can entertain people from hotels, events right through to working in a shop, café, or restaurant.

Our dedicated American Diner is a great place to develop your professional skills, and to build your future in the Hospitality industry. As part of your study, you will work in Coles Diner during the day supporting with the everyday running behind the scenes, this will help you to appreciate and develop the skills and attitudes employers are looking for as you prepare for your future career. You will get the opportunity to visit different Hospitality venues and support events such as the Christmas Market.



Hospitality L1: This level is course is suitable for anyone, those studying catering or anyone that would like to know more about the Hospitality industry. You will start to develop your practical skills working as part of a team.

By the end of the course, you will have a good idea of what Hospitality is and how it works from the day to day running to planning and preparing events and looking after a team.

You will be learning new skills and gain new knowledge. You will be supervised as you undertake various practical and knowledge-based activities from deliveries and managing stock levels.

You will study Health and Safety in the workplace, teamwork skills, counter service, preparation in the kitchen and diner, food safety and payment systems.

Did you Know? Hospitality jobs can take you across the world working in some of the best Tourist destinations!

Hospitality L2: Students who pass Level 1 can go onto a Level 2 course, either here at school or in college, or as part of a Hospitality apprenticeship. This course looks at more of a supervisor's role in the Hospitality industry a great steppingstone for a future career.

Course Assessment:

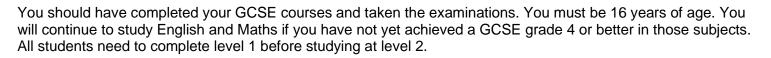
Level 1.

An exciting range of practical activities are assessed in our American Diner, by our trained assessor: Kiri-Lynn Gardner. The course involves practical assessments observing your work as well as knowledge questions throughout the year.

Level 2.

Practical assessments are carried out in the same way as level 1, as well as the knowledge questions and evidence of your work through a range of work products, observations, reflective accounts, witness statements and questioning.

Entry requirements





Student view:

"I love working in Coles Diner and helping Kiri-Lynn organise everything for the evening shift – it gives me a lot of responsibility and I enjoy working and learning about how it all works."

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Assessor's Comments:

Working in the Hospitality industry is so varied, you learn so many skills from problem solving right through to teamwork and communication skills. Important skills that you can adapt through any workplace. It can help to form a full-time job in the Hospitality industry or as a part time job fitting in with studies for your future – the possibilities are endless!