

Catering and Hospitality Professional Development

Catering

Commis Chef, Level 2

Prepares food and carries out basic cooking tasks under the supervision of a more senior chef. Learn and understand basic functions in every section of the kitchen.

Chef de Partie, Level 3

A chef de partie is responsible for running a specific section of the kitchen. Manages and organises a small team of workers

Hospitality

Hospitality Team Member, Level 2

6 Pathways: Food and beverage service; Food preparation; Barista; Concierge; Housekeeping; Reception

Hospitality Supervisor, Level 3

Supervising hospitality services and running shifts

Hospitality Manager, Level 4

High level of responsibility and are accountable for fulfilling the business vision and objectives which requires excellent business, people and customer relation skills



Level 2 & 3

NVQ, BTEC, Certificate or Diploma (QCF)

Typical duration 18-24 months



Level 4 & 5

HNC/HND, Fd

Typical duration 24-36 months