

Catering and Hospitality Professional Development

Leadership

Team Leader / Supervisor, Level 3

Supervisor, Team Leader, Project Officer, Shift Supervisor, Foreperson, and Shift Manager.

Operations/Departmental Manager, Level 5

Operations Manager, Regional Manager, Divisional Manager, Department Manager and specialist managers.

Chartered Manager Degree, Level 6

Manager; Senior Manager; Head of Department; Operations Manager; or anyone with significant management responsibilities.

Senior Leader Master's Degree, Level 7

Senior Leader, Section Leader, Executive, Director, Chief Operating Officer, Chief Financial Officer, Chief Executive Officer, Chief Information Officer, senior military officer, HE Registrar and Head of Department/Faculty

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

Senior culinary chef, level 4

Develop new recipes, products and product lines.

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

Level 6 & 7

BSc (Hons), Ba, BEng, CILEx, CFA, MSc etc
Typical duration between 4-6 years