

Agored Cymru Hospitality and Catering Studies Level Entry



In a nutshell

On this course you'll find out about the catering and hospitality industry and the wide range of opportunities available. You will develop basic cooking skills in the College kitchen and customer service skills in the College restaurant.

This course is for you if...

- ... You want an introduction to the catering industry.
- ... You want to combine classroom study with practical work.
- ... You're friendly, punctual and enthusiastic about catering.

What will I be doing?

You'll cover units including customer service, healthy eating, basic food preparation and cooking, serving food and drink, using kitchen equipment and food safety.



COURSE INFORMATION LEAFLET

You'll also experience a realistic working environment in the campus kitchen and restaurant, where you'll either be cooking for or serving the general public.

You'll be assessed through practical assessments and activities, plus a portfolio of evidence, and you'll achieve the following qualifications:

Entry Level 3 - Level 1 Catering

Appropriate supporting qualifications to broaden your skill set and meet the needs of industry
Tutorial studies

[English and Maths](#)

What is expected of me?

There are no formal entry requirements but you must show an enthusiasm for the hospitality and catering industry. You'll need to be self-motivated, hardworking, numerate and have a friendly personality. Attendance and punctuality for all sessions is a major requirement of this course.

What comes next?

NVQ 1 in Hospitality or Level 1 Professional Cookery.

Additional information

You'll be required to purchase a full kit at a cost of approximately £200.00 and £50.00 for sundries.

Apply online at www.coleggwent.ac.uk

studentrecruitment@colegwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

