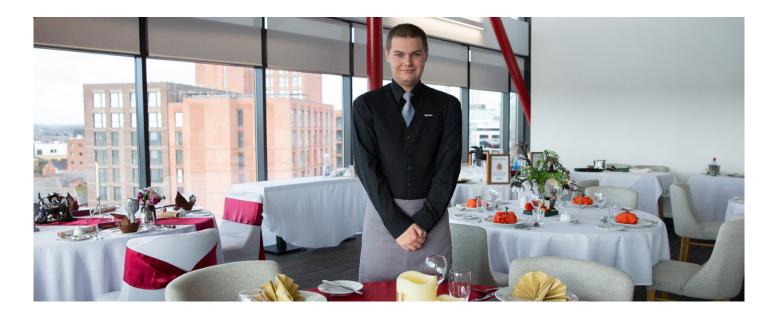


## **COURSE INFORMATION LEAFLET**

# **City & Guilds NVQ Certificate in Hospitality Services Level 1**



## In a nutshell

Working in our college kitchens and restaurants, you'll be trained to industry standards, preparing meals and serving members of the public on a daily basis

### This course is for you if...

- ... You work well under pressure
- ... You thrive in an environment where the priority is to please the customer
- ... You have a keen interest in hospitality

### What will I be doing?

The hospitality and catering industry is growing rapidly and is a demanding yet extremely rewarding career choice.

Apply online at www.coleggwent.ac.uk studentrecruitment@coleggwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)



## **COURSE INFORMATION LEAFLET**

Our tutors are all highly qualified and experienced in their field and they will provide you with the skills you need to progress to Level 2 Professional Cookery.

The course covers all basic duties, from maintaining a safe place of work to preparing and serving food and drink.

The units covered include:

Maintain a safe, hygienic and secure working environment Contribute to effective teamwork Maintain food safety when storing, preparing and cooking food Prepare vegetables Cook vegetables Prepare and cook meat and poultry Prepare and cook pasta Prepare and cook rice Cook and finish simple bread and dough products

You'll be assessed through practical and written assignments, portfolios, presentations and demonstrations, and you'll achieve:

NVQ 1 Certificate in Food Preparation and Cooking and NVQ 1 Certificate in Food and Beverage Service plus:

## **Skills Activities**

<u>Maths and English</u> (if you haven't achieved a Grade C or above at GCSE level) Other relevant qualifications to enhance your skill set

### What is expected of me?

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

What comes next?





# **COURSE INFORMATION LEAFLET**

Level 1 Diploma in Professional Cookery, NVQs in the Workplace in areas of cooking and food and beverage service.

## Additional information

You'll need to purchase a chef's uniform and restaurant uniform along with a kit/book and sundries which cost £290.00.

