

CATERING & HOSPITALITY

A slice of skill, a pinch of passion and a dash of determination makes the perfect recipe for a career in catering and hospitality!

This is a highly customer focused service sector spanning a variety of fast-paced, exciting roles where first impressions count. Experimenting with ingredients, perfecting high quality cuisine, mass production or quality testing; the list is endless. Take a look at the different career paths you could follow:

Bars, Hotels & Wait Staff

Perfect for social butterflies who like to mingle. Whether it's working in a hotel reception or managing a bar, you'll thrive on making sure customers get the ultimate experience.

Catering

Cooking and food preparation for any commercial environment that boasts a menu. An industry that requires passion and rewards hard work; if you can stand the heat, work in the kitchen!

Food Production

From measuring and adding ingredients, checking for faults and weighing samples to maintaining quality standards, a job in food production is varied. You could work in a top restaurant or manufacturing.

Packaging

If you're interested in presentation you could work in packaging. The job may involve packing food products, quality and hygiene awareness and working with machinery.

Distribution

From receiving raw food materials to transporting the finished product to shops around the country, this area deals with the movement and storage of goods.

Procurement and Logistics

Ideal if you're business minded, you'll be key in the food chain liaising with suppliers to purchase goods or planning the distribution. You can also become a professionally qualified member of the Chartered Institute of Purchasing & Supply.

Useful links

www.thestaffcanteen.com
Networking website for chefs
www.welshculinaryassociation.com
Culinary Association of Wales
www.caterlinks.co.uk/ass.htm
Links to catering associations

DID YOU KNOW

FOOD AND DRINK IS THE LARGEST MANUFACTURING SECTOR IN THE UK!

THERE ARE MORE THAN A QUARTER OF A MILLION PEOPLE EMPLOYED AS CHEFS IN THE UK

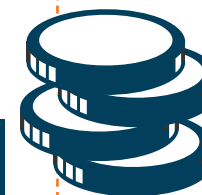


(source EMSI Q1 2018 Dataset)

What can I study, and where?

	Duration	C
Hospitality and Catering Studies - Entry Level	1 Year	✓
Professional Cookery - Level 1	1 Year	✓
Professional Cookery - Level 2	1 Year	✓
Professional Cookery - Level 3	1 Year	✓
Hospitality Services - Level 1	1 Year	✓

TOP CHEFS EARN IN EXCESS OF £50,000 PER YEAR!



£24,449
£12.70/HR

TYPICAL AVERAGE WAGE (QUALIFIED) IN THIS INDUSTRY

TOTAL JOBS IN THIS INDUSTRY

95,520 WALES
1,824,461 UK



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



Campus key: C - Crosskeys Campus

