



Madeley Academy Sixth Form

BTEC Level 3 National Subsidiary Diploma in Hospitality and Catering

WHY HOSPITALITY AND CATERING?

The BTEC National Certificate in Hospitality and Catering gives students hands-on experience as well as a broad theoretical understanding of the hospitality industry. The unique nature of the course allows youngsters to develop their practical skills in areas of food preparation and cooking, food and drink service, customer service and recognise the value and importance of team work. It also provides students with the experience of hands on supervision at a range of events.

Students completing this course can expect to move directly into junior management positions within the industry or move on to related Higher Education courses. Career opportunities can include:

- Armed Forces
- Education Human
- Event Catering
- Hotel Management
- Industrial Catering
- Licence Retail Management
- Marketing
- Resources
- Tourism

SPECIFIC ENTRY REQUIREMENTS

- Students must achieve a minimum of 4 GCSEs Grade A*- C plus English Language and Mathematics at Grade 4

COURSE DETAILS

Mandatory units include: The Hospitality Industry, Principles of Customer Service Supervision, Providing Customer Service and Finance for Hospitality.

Optional units include: Food and Drinks Service, European Cuisine, Asian Cuisine, Planning and Managing a Hospitality Event, Contemporary World Food, Marketing for Hospitality, Accommodation Operations and Industry Related Project.

Practical observations are applied to most units. Coursework can involve presentations, reports, reviews, evaluation and observation. The course is assessed using internally assessed coursework.

For more information please visit:
www.madeleyacademy.com



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