

Get a job

Get paid

Get qualified

GET AN APPRENTICESHIP

The Benefits

- You'll earn over £100,000 more during your career than people that don't complete an Apprenticeship.*
- No tuition fees so you'll avoid expensive student debt.

- You'll earn a salary, gain qualifications and get real life, hands-on experience.
- Apprenticeships can be an alternative route to further education and university.

What is an Apprenticeship?

Apprenticeships are work-based qualifications that last between 6 and 18 months (dependent on industry and level). They are made up of:

Vocational Qualification – the **practical part of your Apprenticeship** which shows that you understand your job and how to do it effectively. This will be an **Award, Certificate or Diploma** depending on the level of your Apprenticeship.

Key Skills – develop your **Maths, English and IT skills** to increase your confidence and ability.

Certificate – builds your knowledge of the **theory behind your job** and gives you the opportunity to develop **technical skills**.

Why JHP Training?

- ✓ We've been delivering Apprenticeships for over 28 years and have helped over **350,000 people to complete their Apprenticeship** and get ahead in their career.
- ✓ Our Apprenticeships are **entirely work-based - no need to study in a classroom** (and your free time is your own!).
- ✓ Our completion rates are **higher than the national average** and many of our learners have won industry awards.
- ✓ We work with 1,000s of employers across the UK to provide you with the **perfect Apprenticeship placement**.

Level 2 NVQ Diploma in Food and Beverage Services

There are three strands to this qualification (Food, Beverage and Combined) – to achieve a specific strand different combinations of optional units must be achieved (your assessor will discuss this with you in more detail).

Mandatory Units – Group A

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Give customers a positive impression of yourself and your organisation
- Maintain food safety when storing, holding and serving food

Optional Units – Group B (Food Services)

- Provide a counter and takeaway service
- Serve food at the table
- Provide a silver service
- Provide a buffet and carvery service

Optional Units – Group C (Beverage Services)

- Serve alcoholic and soft drinks
- Prepare and serve cocktails
- Prepare and serve wines
- Prepare and serve dispensed and instant hot drinks
- Prepare and serve hot drinks using specialist equipment

Optional Units – Group D

- Prepare and clear areas for counter and takeaway service
- Prepare and clear the bar area
- Maintain cellars and kegs
- Clean drink dispense lines
- Receive, store and issue drinks stock
- Prepare and clear areas for table service
- Maintain and deal with payments
- Promote additional services or products to customers
- Deal with customers across a language divide
- Maintain customer service through effective handover
- Resolve customer service problems
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector

You will also complete Key Skills and a Certificate to give you an Apprenticeship qualification.

What's Next?

If you want to develop your career in Hospitality, this qualification provides an excellent starting point specialising in food and drink preparation and service. If you're ready for the next level talk to us about our Hospitality Supervision and Leadership Advanced Apprenticeship.

Get involved...

Call us on

0845 603 4055

or go online to

jhpapprenticeships.com

to find out more.