

**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**.

# HOSPITALITY & CATERING

## Hospitality Supervision and Leadership Advanced Apprenticeship

### Level 3 NVQ Diploma in Hospitality Supervision and Leadership

#### Mandatory Units - Group A

- Set objectives and provide support for team members
- Develop working relationships with colleagues
- Contribute to the control of resources
- Maintain the health, hygiene, safety and security of the working environment
- Lead a team to improve customer service

#### Optional Units – Group B

- Supervise food production operations
- Supervise food services
- Supervise drink services
- Supervise housekeeping services
- Supervise portering and concierge services
- Supervise reception services

#### Optional Units – Group C

- Contribute to promoting hospitality services and products
- Contribute to the development of recipes and menus
- Supervise off-site food delivery services
- Supervise cellar and drink storage operations
- Supervise the wine store/cellar and
- Supervise vending services
- Supervise linen services
- Monitor and solve customer service problems
- Provide learning opportunities for colleagues
- Supervise the use of technological equipment in hospitality services
- Supervise practices for handling payments
- Contribute to the development of a wine list
- Manage the environmental impact of work
- Contribute to the selection of staff for activities
- Ensure food safety practices are followed in the preparation and serving of food and drink
- Lead meetings

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

#### What's Next?

This qualification may enable you to progress into more senior roles in the Hospitality industry. If you're ready to strengthen and develop your career in management talk to us about our professional and managerial qualifications.

*Get involved...*

*Call us on*

*0845 603 4055*

*or go online to*

*jhpprenticeships.com*

*to find out more.*