

**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 Kitchen Services

#### Mandatory Units

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food

#### Optional Units – Group A

- Cook vegetables
- Prepare and finish simple salad and fruit dishes
- Prepare and cook fish
- Prepare and cook meat and poultry
- Prepare hot and cold sandwiches
- Provide a counter and takeaway service
- Maintain an efficient use of resources in the kitchen
- Present menu items according to a defined brand standard

#### Optional Units – Group B

- Produce basic hot and cold desserts
- Produce cold starters and salads
- Produce healthier dishes
- Maintain an efficient use of food resources
- Prepare, operate and clean specialist food preparation and cooking equipment
- Promote new menu items
- Complete kitchen documentation
- Set up and close kitchen
- 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 preparation and kitchen services. 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](http://jhpapprenticeships.com)*

*to find out more.*