APPRENTICESHIP STANDARD: FOOD AND BEVERAGE TEAM MEMBER

Gain practical experience, develop essential skills, and build a strong foundation for a successful career in the vibrant hospitality industry.

Level 2 · Apprenticeship · Truro College

TOP COURSE HIGHLIGHTS

HANDS-ON TRAINING | HIGHLY EXPERIENCED TUTORS | DEVELOP SKILLS IN LINE WITH INDUSTRY NEEDS

LEARN FROM SECTOR EXPERTS

Gain invaluable insights and hands-on experience from industry expert tutors who bring real-world knowledge and expertise to the classroom. Their guidance will help you develop the skills and confidence needed to excel in your chosen field.

DEVELOP WORK-RELATED SKILLS

Enhance your practical abilities and gain hands-on experience that directly translates to the workplace. This apprenticeship course focuses on real-world applications, ensuring you are well-prepared to meet the demands of your chosen career.

HANDS-ON TRAINING

Gain practical experience through immersive, hands-on training that prepares you for real-world challenges. Our apprenticeship program emphasises active learning, ensuring you develop the skills and confidence needed to excel in your career.

WHY CHOOSE THIS COURSE?

This apprenticeship standard is designed for individuals looking to start or advance their careers in the hospitality industry. This apprenticeship provides comprehensive training in delivering exceptional customer service, preparing and serving food and beverages, and maintaining high standards of hygiene and safety. Apprentices will develop skills in areas such as communication, teamwork, and problem-solving, making them valuable assets to any hospitality team. This programme is ideal for those who have a passion for the hospitality sector and are eager to gain hands-on experience while earning a recognised qualification.

WHAT WILL I LEARN?

Knowledge This apprenticeship covers essential knowledge areas required for effective performance in the hospitality industry. Apprentices will learn about food and beverage preparation, service techniques, and the importance of maintaining high standards of hygiene and safety. They will also gain an understanding of customer service principles, including how to handle complaints and provide a positive dining experience. Additionally, the apprenticeship includes training on the legal and regulatory requirements relevant to the hospitality sector, ensuring apprentices are well-versed in

compliance and best practices. **Skills** This apprenticeship develops a range of practical skills necessary for success in food and beverage roles. These skills include the ability to prepare and serve food and drinks efficiently, ensuring quality and presentation standards are met. Learners will enhance their communication and teamwork abilities, crucial for working effectively with colleagues and interacting with customers. The apprenticeship also focuses on developing problem-solving skills, enabling apprentices to address issues promptly and maintain a smooth operation. Furthermore, apprentices will refine their organisational skills, ensuring they can manage tasks effectively and contribute to the overall efficiency of the hospitality environment. **Behaviours** Apprentices are expected to demonstrate behaviours such as a positive attitude, a strong work ethic, effective communication, and a commitment to delivering excellent customer service. **Typical Duties that an Apprentice will carry out in the workplace:**

- Preparing and serving food and beverages: Ensuring that all items are prepared and presented to high standards.
- Customer service: Greeting and assisting customers, taking orders, and addressing any queries or complaints.
- Maintaining hygiene and safety standards: Following health and safety regulations, including proper food storage and cleanliness practices.

WHERE WILL IT TAKE ME?

This Apprenticeship Standard will open doors to various career opportunities within the hospitality industry. Apprentices can progress to roles such as Supervisor, Team Leader, or Assistant Manager in settings like restaurants, hotels, cafes, and bars. Apprentices can also progress onto the Level 3 Hospitality Supervisor Apprenticeship Standard with Truro & Penwith College.

ENTRY REQUIREMENTS

Grade 2 GCSE (E) in English and Maths.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.