

## VTCT Level 3 Diploma in Food & Beverage Supervision

### Full Time // Truro College

This qualification will develop your knowledge, understanding and skills for leading a team and supervising operations in the hospitality industry. Specifically, you will learn how to set objectives and provide support for team members, develop working relationships with colleagues and lead a team to improve customer service.

### Why choose this course?

You will also learn how to contribute to the control of resources and maintain the health, hygiene, safety and security of the working environment. The optional units that make up this qualification will allow you to tailor your learning to your employer's needs and your personal interests and preferences. Units range from supervising drinks and food services to leading and managing meetings and contributing to the development of recipes and menus.

On this advanced-level practical course you learn how to:

- Develop working relationships with colleagues*
- Contribute to the control of resources*
- Maintain health, hygiene, safety and security of the working environment*
- Lead a team to improve customer service*
- Set objectives and provide support for team members*
- Supervise drink services*
- Supervise food service*
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector*
- Improve the customer relationship*

You also have the opportunity to study the CIEH Level 3 Award in Supervising Food Safety in Catering. This is a three-day intensive course for people working at supervisory level.

### What will I learn?

In addition to completing mandatory units, learners are required to complete two optional units. A variety of optional units are available which include (this list is not exhaustive): produce petits fours, produce hot cold and frozen desserts, practical gastronomy, produce biscuits, cakes and sponges and development of working relationships in hospitality.

#### **On this advanced-level practical course you will learn:**

- Advanced planning for preparing, cooking and finishing dishes*
- Advanced food safety for catering*
- Advanced meat and offal*
- Advanced poultry and game*
- Advanced fish and shellfish*
- Advanced vegetable and vegetarian dishes*
- Advanced hot sauces, cold sauces and dressings*
- Advanced hot, cold and frozen desserts*

You also have the opportunity to study the CIEH Level 3 Award in Supervising Food Safety in Catering. This is a three-day intensive course for people working at supervisory level.

## What will I learn?

The majority of your time at College will be spent in the College's service kitchen and restaurant as well as the traditional training kitchen where you will develop essential skills. Theory work, which is related to the practical work, is taught in a classroom situation. In the theory units, you cover topics such as advance food hygiene, supervisory skills, health and safety and kitchen management skills.

## Assessment Arrangements

Assessment of your practical skills is continuous, and we test your theoretical knowledge too. Your tutor monitors your progress and offers advice and guidance so you achieve the most from your study. You learn primarily through practical sessions though there are theory sessions too.

## Information & Support

Applicants for a level 3 programme will normally have:

*A completed level 2 qualification in food & beverage and a GCSE in maths and English (language or literature) at grade C (4) or above*

If you are interested in a level 3 programme and have alternative qualifications you would like us to consider please contact us with your details.

Applicants will be invited to attend an interview and complete an internal assessment. All students will have their literacy and numeracy needs supported within the programme.

## Costs

All students will need the equipment specified:

*Restaurant uniform  
Safety footwear*

These will be your personal property and will cost approximately £200.00.

## Where will it take me?

Successful completion of this course puts you in a good position for positions which require individual responsibility and some supervisory experience. Past students have gained employment with companies such as Nathan Outlaws at St Enodoc, Rick Steins and the St Moritz Hotel.

## Additional Information

### Advanced Learner Loan

If you are aged 19 or over, you may be eligible for an Advanced Learner Loan to cover your course fees. For further information please contact: Annabel Aitken on 01872 308193 or email [ANNABELA@TRURO-PENWITH.AC.UK](mailto:ANNABELA@TRURO-PENWITH.AC.UK)

### Awarding Body

VTCT