

Catering and Hospitality



Available from **Levels 2 to 5***

Hospitality Team Member

This Apprenticeship is designed for all hospitality staff who serve food and drinks in any type of catering or hospitality setting, as part of their normal job role.

Apprentices may be working in a wide range of outlets, including fine dining restaurants, catering eateries, school canteens, care homes and contract catering sites.

Commis Chef

The Commis Chef Apprenticeship will give you valuable experience of a variety of routine food preparation and cooking activities. You will be working in a kitchen environment where your duties could include preparing and cooking a variety of dishes and maintaining a clean, safe and hygienic working environment.

Hospitality Supervisor

This Apprenticeship is for those wishing to gain a wide range of skills and knowledge to work in a supervisory role across a variety of Catering and Hospitality areas, reflecting the multi-functional nature of the industry.

Senior Chef - Production Cooking

The Senior Chef – Production Cooking Apprenticeship has been designed to develop effective leaders in high pressure and high volume settings.

As part of this Apprenticeship, Apprentices will learn how to manage, lead and motivate teams effectively. Apprentices will also learn how to problem solve and make decisions in a challenging and fast paced environment.

*Levels vary depending on the Apprenticeship framework/standard

