

Catering and Hospitality Food and Beverage Services



Scholars Training Restaurant

Catering and Hospitality students will have the opportunity to gain practical kitchen and front of house experience in Scholars Training Restaurant. Students will benefit from working in a modern restaurant, with bar and professional barista coffee machine. The restaurant is open to the public and can host events for up to 120 people.

Why study this course at Riverside College?

This course meets the needs of learners who want to work as supervisors in front of house within a hospitality environment. You will gain valuable hands-on experience supervising other learners in our busy college restaurant, Scholars.

At the Centre of Excellence in Catering and Hospitality students benefit from training with Michelin Star Chefs, extensive opportunities for work experience and our brand new state of the art kitchens and restaurant. Students will benefit from exceptional opportunities including paid work experience with an external catering and events company. Along with national competitions, these opportunities will ensure that our student's CVs stand out when they progress into employment or on to university.

The course is designed for those wanting a career in the hospitality industry working in restaurants or hotels, on a local or international level. You will gain valuable hands-on experience serving customers in our busy college restaurant. Theory assignments will give you the underpinning knowledge to assist your understanding of the topics within practical areas.

Are there any extra costs for this course?

As part of your Catering and Hospitality programme you will purchase your uniform for the restaurant (approximately £95). Costs are subject to change for the 2021 courses.

Enrichment opportunities

A wide range of enrichment opportunities are available to you including:

- Duke of Edinburgh Award
- Workshops and guest speakers from major catering suppliers, forces and guest from the industry
- Trips and visits to competitions and exhibitions

How will I be assessed?

During your programme you will be assessed by observation of your practical skills, short answer papers, synoptic practical exam and a final assessment. You will also be required to complete functional skills in English and Maths.

Work Placements

A part of your course you will complete work placements to improve your employment opportunities in the catering industry.

Outstanding Facilities

State of the Art Training Kitchens

The kitchens have been designed to provide students with a range of different cooking facilities to enable them to gain different skills and techniques in preparation for a successful career in the industry. Facilities include:

- Top of the range modular kitchen equipment
- A mobile teaching station and separate teaching area
- Indoor BBQ
- Bakers oven
- Up and down grills
- Separate prep and cooking areas
- Pastry kitchen



Introduction to Catering and Hospitality Level 1 – 1 Year

Entry Requirements

You require a minimum of 4 GCSEs at grade 9 – 2 including English and Maths.

What will I learn on this course?

The course will cover topics including:

- Preparing and cooking a variety of savoury and sweet dishes
- Knowledge of the catering industry
- Health and safety
- Teamwork

What will this course lead on to?

Successful completion of this course could lead to progression onto the Level 2 Diploma in Professional Cooking or obtain work in the industry as a Commis Chef.

Professional Food and Beverage Services Level 2 Diploma – 1 Year

Entry Requirements

A minimum of 4 GCSEs at grade 9 – 3 including English Language and Maths.

What will I learn on this course?

The course will cover topics including:

- Menu knowledge
- Billing
- Pre-service
- Table service and beverage service
- Silver service
- Counter service
- Carvery and buffet service
- Table drinks service
- Safety, security and hygiene at work

What will this course lead on to?

Once you have completed your L2 Professional Food and Beverage Diploma you can either go into employment within the catering and hospitality industry or progress on to the L3 Food and Beverage Service Supervision Diploma.

Food and Beverage Service Supervision Level 3 Diploma – 1 Year

Entry Requirements

You will require a Level 2 Diploma in Professional Food and Beverage Services. Plus grade 9 – 4 in English Language and Maths.

What will I learn on this course?

The course will cover topics including:

- Food and beverage service supervision
- Legislation
- Gueridon service
- General supervision
- Mixology
- Promotions
- You will develop the key skills required by industry to ensure that you have a thorough understanding of the role and expectations that any future employer will expect

What will this course lead on to?

You will have the opportunity to progress to university on courses such as event management or you may decide to progress into a wide choice of employment within the hospitality industry.



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