

Entry 3 / Level 1 LEAP Hub Hospitality and Catering

Intent & Curriculum purpose:

Developing independence, communication and personal skills, with an introduction to a diverse range of employment skills.

The aim of the LEAP Hub Hospitality and Catering programme is to provide opportunities for students to develop the essential skills necessary for a career in the hospitality industry. Our goal is to inspire and enthuse learners to consider a career in the hospitality industry.

Students will explore and understand the skills required for planning, preparing, cooking and finishing a range of food types. They will investigate different aspects of the hospitality industry, types of businesses, the different products and services offered, and the essential processes involved in operating a hospitality business. Our students will discover the importance of team working and customer service for working in a variety of roles within the hospitality industry. Students will cover various aspects of health and safety and food safety law which is mapped against industry requirements.

Our students will develop key knowledge applicable across the hospitality industry that is vital for progression. This course will benefit learners by developing employability skills and contributing to their future career opportunities in the industry.

Qualifications:

The LEAP Hub Hospitality and Catering programme offers qualifications that range from Entry 3 to Level 1 as part of LASER's LEAP suite of qualifications.



Entry 3 and Level 1 LASER Learning Awards

These courses are suitable for learners who are interested in developing skills for working in the Hospitality and Catering industry. No previous qualifications are required, but an interest in the Hospitality and Catering sector is a must.

Examples of units covered include:

- Introduction to the Hospitality Industry
- Guest Services in the Hospitality Industry
- Basic food preparation and cooking
- Using teamwork skills
- Understand the importance of a balanced diet and regular exercise
- Customer service in the Hospitality Industry
- Food Hygiene and Safety

Programme Outline:

LEAP Hub Hospitality and Catering is both a theory and practical based programme that considers the different aspects of the Hospitality industry. This can cover everything from the catering aspects of the industry through to barista training and customer service.

Practical elements of the programme are taught in our industry standard teaching kitchen as well as an on-site working café environment. Theory such as health and safety, food hygiene and customer service are taught as part of the course to give students a well-rounded understanding of the hospitality industry and potential career pathways.

There is a strong focus on the following skills:



For further information on courses contact us on
Tel: 0121 428 5050 or Email: info@qac.ac.uk

www.qac.ac.uk

- Catering
- Customer Service
- Front of House
- Housekeeping
- Events co-ordination
- Food Hygiene
- Barista Training

Students get to put their practical skills to good use by running cafes and coffee mornings as part of their internal work placements.

Work Experience:

Planned in groups and through individual work experience. Internal and some external where appropriate.

All learners are provided with an internal work placement which is built into the main programme. Learners in their third year and students demonstrating readiness will attend an external work placement relevant to their long-term goals. Learners develop a wide range of skills, which can be transferred to a variety of job roles across the hospitality industry and beyond. Students are encouraged to develop their confidence, independence and communication skills through a wide range of activities.

English and Maths:

Discrete sessions in English and maths including a qualification route, where applicable. Functional English and maths embedded via the curriculum.

Additional skills development:

Personal and social development skills, confidence-building, teamwork, healthy living, citizenship, rights and responsibilities. In addition, students will have access to a wide range of ongoing wellbeing and mindfulness initiatives.



For further information on courses contact us on
Tel: 0121 428 5050 or Email: info@qac.ac.uk

www.qac.ac.uk

Progression:

Students will have developed their skill set in a wide range of Hospitality job roles and be aware of the processes across the Hospitality industry. Students will have developed the confidence to deliver excellent customer service, deal with complaints and plan events as part of a team. On successful completion, progression is likely to be: full/part-time employment, further education, a supported internship or apprenticeship.



For further information on courses contact us on
Tel: 0121 428 5050 or Email: info@qac.ac.uk

www.qac.ac.uk