



Department for Education



WORK SKILLS

SKILLS FOR HOSPITALITY: LEVEL 1 (PART A)

COURSE SUMMARY:

This course will give you a broad introduction to working in hospitality, equipping you with knowledge and skills specific to this industry. This course is designed to support progression to further learning and ultimately to work in hospitality. This course will begin to develop your awareness of health and safety and the food safety standards required to work in professional kitchens. During the course, you will prepare, plan and cook a range of meals as part of an effective team in a professional working environment.

ENTRY REQUIREMENTS:

- This course is Level 1 Part A (learners can complete Part A and Part B in any order)
- Have good reading and writing skills and follow basic written instructions
- Happy to take part in a range of practical activities in the kitchen
- As you will be working with others it is important to keep safe and listen to verbal instructions



AWARD:
City and Guilds

WHAT WILL YOU DO ON THIS COURSE?

This course is fun and practical, you will learn:

- ✓ **You will** be creating a portfolio of evidence throughout the course to achieve your City and Guilds – Level 1 Award in Skills for Hospitality
- ✓ **Basic food** preparation and cooking
- ✓ **Introduction to** the hospitality industry
- ✓ **Understanding** menus
- ✓ **Food safety** awareness
- ✓ **Using kitchen** equipment
- ✓ **Health and** safety awareness

PROGRESSION FROM THIS COURSE:

- After you have completed this course and the Skills for Planning & Cooking Set Menus: Level 1, you can progress to the Skills for Cooking and Catering for All: Level 2
- Food Safety for Catering: Level 2 Award



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THE GATEWAY TO LEARNING IN YOUR COMMUNITY