Telephone: 020 8501 8501 Email: myfuture@waltham.ac.uk Website: www.waltham.ac.uk

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Entry to the Hospitality Industry Entry Level 3

The Entry Certificate to the Hospitality Industry Entry Level 3 is a mixture of theory, practical and production within the College's Mallinson Restaurant.

This course will give you a taste of what it is like to work in a professional kitchen and restaurant. Students will gain an understanding of the industry and the many opportunities for employment.

You will learn how to prepare and cook basic dishes safely as well as work front of house by serving food and beverages to customers.

Waltham Forest College is putting sustainability at the heart of everything that we do, and in this course, you will look at how to reduce the carbon footprint and work towards net zero goals for the food we prepare and serve in industry, for example: by sourcing local produce. You will learn about the importance of sustainability in the Food Industry, how to reduce wastage and how to operate an eco-friendly business.

The course is scheduled for 3 day per week.

Sector Overview

The Hospitality and Tourism Sector is a key pillar of the UK's broader economic and social success and employs approximately 3 million people.

There were 146,000 job vacancies across the Hospitality Sector in the months leading to January 2023 meaning that this is a sector ready for skilled fresh talent to take advantage of the opportunities available.

Entry Requirements

The entry requirements for this course are:

 You will need to attend an interview, demonstrate good attendance in previous education/work and a keen interest for the subject

If required, you will study GCSE or Functional Skills English and/or maths alongside your course so you can progress to the next level.

What will I study?

This course consists of the following modules:

- Introduction to the Hospitality Industry
- Health and safety and food safety awareness in catering
- Customer service in the Hospitality Industry
- Basic food preparation
- Basic cooking
- Preparing the dining area for service
- Serving food and drink
- How will I be assessed?

Disclaimer:

Every effort has been made to ensure the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstances dictate.







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You will be assessed via:

- Practical demonstration within our real working environment
- Assignments

• Enrichment

You will actively participate in themed seasonal events, charity fund raisers and attend motivating guest lectures to inspire your future aspirations.

There are reward schemes for high performing attendance and those that go above and beyond to support colleagues within our busy catering environment.

Our Student Common Room is a great place to unwind and relax during your breaks. It features pool tables, table tennis, a gaming corner and lots of comfy sofas so you can refresh before your next lesson.

Themed events are held in the Common Room so you can get the best experience of being a Waltham Forest College student.

Work Experience

You must complete 36 hours (1 week) of external work placement which is an essential part of the programme. Some of the opportunities will include placements such employers such as:

- Little Pollen Street
- The Ritz
- Mandarin Oriental
- The Rear Window
- Progression opportunities

The completion of this course will allow you to progress onto:

- Hospitality & Catering Level 1
- Alumni

Waltham Forest College is a vibrant and aspirational college and will support you to reach your career aspirations. Last year 96% of learners progressed onto a positive destination either to higher levels of study, employment, or an Apprenticeship.

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