

## Hospitality Supervision and Leadership

UHI North Highland

### Venues

Dornoch Campus

### Content

This course will help you to further develop your front of house skills, whilst giving you additional responsibilities to develop your supervision and leadership skills.

You will be required to supervise a small team during practical sessions within the restaurant environment, team briefings, delegate tasks, provide training, improve customer care, develop working relationships, control resources and lead a team successfully during events and lunch services.

This course will provide an understanding of key strengths of successful leaders and to understand what your own strengths are. It also offers the chance to develop your communication, ability to work with others, problem solving, time management, customer care and organisational skills.

### Start Date

September

### Qualification

SVQ

### Study Method

Full time

### Award Title

at SCQF Level 7

### Course Length

1 year

### Department

Business, Leisure and Tourism

### Entry Requirements

SVQ Professional Cookery or Hospitality Services at SCQF Level 5 and experience working in the hotel industry.

## SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

Relevant HNC or employment in the hospitality industry.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Main Campus  
Ormlie Road  
Thurso  
Caithness  
KW14 7EE

## Website

[www.northhighland.uhi.ac.uk](http://www.northhighland.uhi.ac.uk)