

Food and Beverage Service (Level 5)

Ayrshire College

Venues

Kilmarnock Campus

Content

Develop the skills needed for a professional front of house role. This practical course takes place in the training restaurant, Salt and Barrel, which is open to the public. You will learn all aspects of front of house service: napkin folding, table setting, carrying plates, drink preparation and delivering excellent customer service. You'll also gain experience using maître d' systems, a barista machine and supporting live functions and events.

Content:

Customer skills; Product knowledge; Food safety; Functions; Industry insights; and, Top tips.

You will receive the 2 hour mandatory bar training, required by anyone in Scotland who serves alcohol. You will also receive Elementary Food Hygiene training.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

4 subjects at National 4; or Introduction to Professional Cookery with Hospitality (Level 4); or other relevant national qualifications at SCQF Level 4.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Progression on to a relevant course at SCQF Level 6 or employment.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

www1.ayrshire.ac.uk