

Hospitality, Events and Professional Food Production (Level 4)

Glasgow Kelvin College

Venues

Easterhouse Campus

Content

Do you have an interest in the Hospitality industry? This course offers a broad overview of this exciting and varied industry, whether you are seeking employment within restaurants, bars, cafes, event planning or tourism, this is the course for you. The course content reflects current market trends and is delivered within a commercially training kitchen and bistro, offering learners excellent practical experiences, preparing them for future employment or further studies. Learners are taught and supported by industry trained lecturers, with learning delivered in a dynamic and fun way.

The course provides you with an insight into working in the sector and will cover the essential skills related to customer service, general food and beverage service, front of house and the industry itself.

Course topics include:

Introduction to the hospitality industry; Cookery Skills and techniques; Customer service in the hospitality industry; Food and beverage service; Barista skills; Introduction to Bakery; Food Preparation Techniques; Event planning.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality

Entry Requirements

No formal entry requirements

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Future employment in a hospitality setting - café, bistro, restaurant.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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