

Hospitality Services (Level 4)

Forth Valley College

Venues

Falkirk Campus

Content

This practical, hands-on front-of-house course is designed to allow students to gain the skills they need to deliver a great casual dining experience. During the course, you will be based in the busy Falkirk or Stirling Refectory, which caters for hundreds of staff and students per day. This is a practical, intensive course – you will gain experience in the highly rated, state-of-the-art refectory, learning from an experienced team 3 days per week.

This course provides entry-level experience for those students who would like to progress to SVQ Level 5/6 Hospitality Services and Supervision qualification at the Stirling Campus and those wishing a career in the casual dining sector of the hospitality industry.

This course will develop your employability skills and give you the opportunity to learn and perfect your skills in a positive environment.

You will study:

Health and Safety; Elementary Food Hygiene (REHIS); Working effectively in a hospitality team; Customer Care; Providing a Food and Beverage Service; Prepare and serve hot drinks; Prepare Hot and Cold Sandwiches.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

6 months

Department

Hospitality and Cookery

Entry Requirements

No formal entry requirements. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Hospitality Operations (Level 5).

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk