

Hospitality Operations (Level 6)

UHI Moray

Venues

Main campus
Virtual Learning Environment (VLE)

Content

This hands-on course is designed to prepare you for an exciting career in the hospitality industry. Whether you're passionate about food, drink, or customer service, you'll gain practical experience in both kitchen and front-of-house roles.

You will develop the vital skills for working in hospitality whilst also building confidence and professionalism.

Taught by experienced lecturers in our Beechtree Restaurant, you'll build a versatile skill set from pastry and professional cookery to barista skills and alcoholic beverages. These fully transferable skills will prepare you for a wide range of roles across the hospitality sector and beyond.

Content includes:

Professional Cookery: Practical; Professional Cookery: Knowledge; Food Hygiene; Pastry
Leading a Hospitality Team; Customer Care Excellence; Food and Beverage Operations; Barista Skills; Alcoholic Beverages.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Creative Industries

Entry Requirements

4 subjects at National 5 including English, or NC Hospitality Operations (Level 5), or other relevant national qualifications at SCQF Level 5.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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