

National 4 SfW Hospitality (Course Code: C244 74)

SCQF Level 4 (24 Credit Points)

Why study SfW Hospitality?

The hospitality sector covers several aspects of employment, including management, reception and accommodation services.

There is a shortage of skilled staff in this area, so job prospects are good. Hospitality offers good opportunities for those who enjoy:

- working with the public
- planning events
- learning practical skills.

Career Pathways

To see what career areas this subject could lead to and the routes to get there, download and view these career pathways:

Hospitality, Leisure and Tourism

What do I need to get in?

Entry is at the discretion of the school or college.

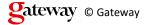
What will I study?

The course is made up of four compulsory units, each one taking 40 hours of study.

- Working in the Hospitality Industry OR Working in the Hospitality Industry Scotland (6 SCQF credit points)
- Working in the Professional Kitchen (6 SCQF credit points)
- Working Front of House (6 SCQF credit points)
- Introduction to Events (6 SCQF credit points)

You will learn about

- food hygiene
- setting, serving and clearing tables
- the job roles and responsibilities of hospitality workers
- dealing with customers
- food preparation and cookery
- planning and preparing an event
- health and safety procedures when working in the kitchen





Where will I take the course?

- You will train at a college with the appropriate facilities, such as a kitchen and restaurant. Training sessions will take place for a set number of hours and weeks during term time.
- You will have to wear clothing appropriate to the class you are taking: for example, chef's whites or black and white for front of house.

Work experience/placements

You may be able to arrange a related work experience placement by speaking to your pastoral care or guidance teacher in school.

How will I be assessed?

Assessment will be based on a range of practical activities in real or simulated workplace settings. Tutors will observe and keep records of your work. Some assessment may be done online using an e-portfolio system.

Study Materials

What can I go on to next?

Employment /Training

 A Modern Apprenticeship leading to an SVQ in Professional Cookery at SCQF Level 6 or Hospitality at SCQF Level 5.

Further/Higher Education

 A one year full time NC or NQ in a hospitality subject such as Catering, General Catering, Hospitality or Professional Cookery at a local college of further education.

You may be able to progress to:

• National 5 SfW Hospitality

Further study, training or employment in:

Hospitality, Leisure and Tourism