National 5 SfW Hospitality (Course Code: C260 75)

SCQF Level 5 (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 but it may be useful to have completed the following:

- **National 4 SfW Hospitality**

What will I study?

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

- Developing Skills for Working in Hospitality (6 SCQF credit points)
- Developing Skills for Working in the Professional Kitchen (6 SCQF credit points)
- Front of House Operations (6 SCQF credit points)
- Hospitality Events (6 SCQF credit points)

You will learn about

- the aims of hospitality organisations, their products, services and staff roles
- menu planning
- food preparation techniques and cooking
- reception work and customer care skills
- food and drink service

- planning and running a hospitality event

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?

You may be able to progress to:

Employment /Training

- A Modern Apprenticeship leading to SVQ 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.

Further study, training or employment in:

- Hospitality, Leisure and Tourism