

CITY AND GUILDS DIPLOMA IN FOOD AND BEVERAGE SERVICE LEVEL 2

OVERVIEW

You'll get the opportunity to learn food service skills in the college restaurant, Bistro 150, which operates a variety of food service styles including silver service. You'll learn how to organise the restaurant and will experience buffet work, bar work, reception work and cashiering in addition to waiting on tables.

Mandatory Units:

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a team
- Give customers a positive impression of self and your organisation
- Maintain food safety when storing, holding and serving food

ENTRY REQUIREMENTS

Completion of the Level 1 Diploma in Preparing for a Career in the Hospitality Industry and an interview with hospitality and catering staff. For 19+ students completion of the Level 1 Diploma in Developing Hospitality Industry Skills or an equivalent Level 1 Hospitality qualification or 2 GCSEs at D grade or above.

PROFESSIONAL OPPORTUNITIES

Successful completion of the level 2 course will enable progression to a related level 3 programme. You could also seek employment in a wide variety of catering environments including hotels and restaurants.

DATES & FEES

Contact us for current course dates and fees.

www.stc.ac.uk

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