

EXCEPTIONAL

TEACHING

EXCEPTIONAL

EXPERIENCE

HOSPITALITY



Launceston Sixth
Part of the Athena Learning Trust

Subject Information
For admissions in September

BTEC Nationals Hospitality

Exam Board: BTEC

Qualification Title:

Pearson BTEC Level 3 Subsidiary Diploma in Hospitality (QCF)

Specification Link:

<https://qualifications.pearson.com/content/dam/pdf/BTEC-Nationals/Hospitality/2010/Specification/9781446934616-btec-90c-l3-hospitality-iss3.pdf>

Unit Titles:

Unit 1 - The Hospitality Industry

On completion of this unit a learner should:

1. Understand the scale and diversity of the hospitality industry
2. Understand the classification systems and their standards
3. Know the organisation and structure of hospitality businesses
4. Know the purpose of support functions in hospitality businesses.

Unit 2 - Principles of Supervising Customer Service

Performance in Hospitality, Leisure, Travel and Tourism

On completion of this unit a learner should:

1. Understand how to develop a customer service culture within their business
2. Understand how to build teams and motivate colleagues through techniques such as onsite coaching
3. Understand how to effectively monitor and communicate levels of customer service performance.

Unit 3 - Providing Customer Service in Hospitality

On completion of this unit a learner should:

1. Understand the role of communication, presentation and teamwork in customer service in hospitality
2. Be able to provide customer service to meet the needs of customers in different hospitality situations

Unit 10 - European Food

This unit aims to equip learners with knowledge of the equipment, ingredients, and techniques for preparing and cooking European dishes, while developing skills in cooking and evaluating various European cuisines.

Unit 11 - Asian Food

This unit aims to equip learners with knowledge of the equipment, ingredients, storage, and cooking methods for Asian cuisine, including its historical influences, styles, and dishes, while developing skills in preparing, cooking, and evaluating Asian dishes.

Unit 12 - Contemporary World Food

This unit aims to equip learners with knowledge of ingredients in contemporary world cuisine and develop skills in menu planning, preparing, cooking, presenting, and reviewing modern dishes.

Unit 22 - Planning and Managing a Hospitality Event

This unit aims to equip learners with knowledge of event characteristics in the hospitality industry and develop skills to create proposals, plan, stage, and review events based on client briefs.

Entry Requirements:

GCSE grade 5 and above in English and Maths, level 2 in Hospitality and Catering or GCSE grade 5 in Food preparation and nutrition more be desirable.

Subject Contact:

Mr Steve Pidgeon

spidgeon@launcestoncollege.uk

How to apply?

To apply to Launceston College Sixth Form please complete our online application form:

www.launcestoncollege.uk/sixth-form

Our admissions team will then be in contact to arrange a Sixth Form interview to discuss your options, your aspirations, and to provide advice and guidance on your next steps.

If you cannot access the website or would like to submit a paper based application please email or call.

sixthform@launcestoncollege.uk

01566 771855

Further details about all of the courses we offer can be found on our website.