

How will I be assessed?

To achieve the Course award you must successfully complete all four Units.

Assessment will be based on a range of practical activities in real or simulated workplace settings. Assessors will watch you undertake tasks and you will also complete self-reviews.

Each Unit will be supported by a NAB (National Assessment Bank item).

This course will show on your final Exam Certificate as an Intermediate 1 award.

What can I do after this course?

This Course may provide candidates with opportunities to progress to:

- A Scottish Vocational Qualification (SVQ) in catering and hospitality
- A full time National Certificate Course in hospitality in a Further Education College
- Training or employment.

Who should I speak to about this course?

If you are interested in this course and want to find out more about it you should speak to your Guidance Teacher at school.

Time to choose?



ABERDEENCOLLEGE®

Aberdeen College School Links

Skills for Work Hospitality Intermediate 1



ABERDEENCOLLEGE®

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Information for Pupils and Parents

Your school has joined with Aberdeen College to offer you the opportunity to undertake a vocational qualification as part of your school studies. This information leaflet is designed to answer your questions and explain a bit about the course you will be taking.

What is it?

Hospitality is a well established industry with qualifications ranging from National Qualifications and SVQ's, to Higher National Certificates or Higher National Diplomas. By completing this Course you will be developing important skills which will give you the opportunity to develop your skills further by undertaking further training and qualifications on leaving school, or an opportunity to enter suitable employment.

Skills for Work Hospitality is a new National Course available in various colleges throughout Scotland. This Course will allow you to sample a range of hospitality disciplines in a meaningful way, which will result in gaining a recognised SQA National Qualification.

What will I learn?

During this Course you will:

- Build a broad base of knowledge, skills and understanding related to the hospitality industry
- Develop an awareness of health and safety issues relevant to a range of activities
- Develop your communication and customer care skills
- Develop aspects of the Core Skills of Working with Others
- Build technical knowledge and skills in relation to working within the industry as a whole, as well as in particular within a Professional Kitchen and a Restaurant
- Develop good practice in maintaining a tidy and safe work environment
- Be prepared for further learning opportunities, study and training opportunities in the area of hospitality.

How will I be taught?

You will undertake a variety of learning methods and activities, which will include classroom based role play as well as real life vocational experience. You will be taught in classes held at Aberdeen College, which generally last from 2 to 2½ hours.

You will be expected to demonstrate:

- Good time keeping skills
- A willingness to learn
- A knowledge of appropriate dress
- An ability to work independently
- Planning and preparation skills
- Customer care
- An ability to establish and maintain good working relationships with others
- Problem solving skills
- An ability to review and identify how your skills are developing.

What will I study?

The Course is made up of the following four Units:

- Working in the Hospitality Industry
- Working in the Professional Kitchen
- Working Front of House
- Introduction to Events.

Some of the things you will learn about include food hygiene, preparing and controlling stock, dealing with payments, meeting and greeting customers as well as planning and preparing for an event.

What do I need?

Whilst you are taking part in the course you will be required to always:

- Wear the appropriate clothing according to your class on the day, either Chefs whites or black and white for Front of House
- Be ready to start your class at the given time
- Adhere to the School Pupils Code of Commitment.

You should know that eating and drinking is not allowed in the classrooms.