

For learners, an apprenticeship is all about taking skills to the next level and getting a nationally recognised and respected qualification, which will help them progress within the hospitality industry.

For learners, vocational qualifications are all about taking skills to the next level and getting a nationally recognised and respected qualification, which will help them progress within the hospitality industry.

Irrespective of age, if the learner is not in full time education and works over 16 hours per week, their programme is fully funded by the Learning and Skills Council (LSC).

These qualifications, offered by Charnwood Training Group, are primarily work based and normally take upwards of 5 months to complete. This means that your employees learn on the job and are assessed in the workplace while they go about their normal daily work.

Whilst on a Charnwood programme, a Training Officer will visit once every four weeks to capture and record all the excellent training that is currently being delivered at the workplace and, if required, deliver enhanced training to further improve their knowledge and skills.

your guide to apprenticeship

Our Training Officers are highly qualified and have a wealth of experience in the hospitality & catering industry. As such they endeavour to integrate into your working environment without hindrance or disturbance to your business.

Many of them managed their own premises before moving into the training sector to pass on their knowledge and experience. Learners are also regularly assessed by Internal and External Verifiers. The Operations Manager and his support team provide structured support to all our learners, with more and more emphasis placed on e-learning as an effective medium for achievement.

Our unique training programme utilises the latest e-learning and EL-box tablet PCs.

Learners will need to complete all elements of the programme to achieve a full qualification.




charnwood
catering


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hospitality

National Vocational Qualifications (NVQs)

This part of the qualification depends on the chosen specialist area:

- ★ Professional Cookery
- ★ Food Processing & Cooking
- ★ Food & Drink Service
- ★ Hospitality Supervision
- ★ Hospitality Multi Skilled Service
- ★ Leadership & Management
- ★ Drinks Dispense Systems
- ★ Reception & Front Office
- ★ Customer Service
- ★ Housekeeping

Key skills

These are skills which are important to both the hospitality industry and to the learner's own personal development. Key skills are the skills that are commonly needed for success in a range of activities including education and training, work and life in general.

training in hospitality & catering

Technical certificates

These are qualifications awarded by top industry bodies, which build skills in areas relevant to the learner's role in general, such as a certificate in Food Hygiene and Health and Safety for instance.

Employment responsibilities and rights

This part of the qualification is designed to give an understanding of the employer's and learner's responsibilities and rights. It covers elements such as sick pay, working hours and holiday entitlement, company policies and procedures.



“
Charnwood provide additional support when required. The training is great. Keep up the good work. Six learners currently working towards qualifications, who are very happy.
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The Old Spot, Nottingham