

Introduction to the Hospitality Industry C&G Level 1 Diploma

Study Mode: Full Time

Is this course right for me?

If you fancy a career in the hospitality and catering but aren't quite sure which route to choose this course will teach you basic skills and give you an overview of the industry to enable you to decide which area you want to specialise in.

You need to be 16 years old or over to take this qualification and, after completing the course you will be able to progress to a Level 2 diploma in either professional cookery, professional bakery or food and beverage service.

You will study at the brand new £61 million City Learning Quarter which is equipped with an industry-standard training kitchen and will produce a range of dishes which will be sold in the on-site refectory which is open to students, staff and visitors.

You will also have access to a range of support services provided by the college – such as careers advice and guidance, financial support and additional learning support, as well as the Students' Union which organises trips and activities throughout the year.

Also, if you earn less than £32,000 per year and aged 19 or over, you could study this course for FREE!

Entry Requirements

For external applicants:

To access this course, you are required to:

- GCSE English at Grade E / 2 or above
- Demonstrate how you have previously had good attendance and punctuality and a good attitude to learning

For internal progression learners (already studying with us):

Learners must be able to demonstrate that they:

- Have successfully completed a relevant course that naturally progresses onto this programme, achieving a good standard
- Have improved their English and maths grades since enrolment
- Have maintained good attendance and punctuality
- Show a consistently positive attitude to learning

What will I learn?

During the course you will study the following modules:

- Customer service
- Serving food and beverages
- Healthy eating
- Using kitchen equipment
- Basic food preparation
- Food safety
- Planning for a career in the food industry
- Problem solving
- Effective communication
- Team work
- Time management

What skills will I gain?

By studying this course you will learn:

- Practical skills in the use of kitchen equipment and basic food preparation
- The correct way to serve a range of food and beverages to customers
- The importance of food hygiene, safety and quality
- Important customer service skills
- How to work as part of a team
- Employability skills needed for a career in the industry - eg. time management, team working and problem solving

How will I be assessed?

- This is an assignment-based course so there are no exams.
- You will be continually assessed throughout the course through observation of your practical skills, assignments and questions from your tutors.
- You will also be asked to produce a portfolio (achievement folder) of what you have learnt.

What can I do next?

The skills you will learn on this Level 1 course will enable you to progress to the following hospitality and catering courses:

- Level 2 Diploma in Professional Bakery
- Level 2 Professional Cookery

Delivery

Location: City Learning Quarter

Start Date: 07/09/2026

Day:

Time:

Course Fee:

Course Code: CP0098

Study Mode: Full Time

Apply online: www.wolvcoll.ac.uk/apply