Course Information

CITY OF WOLVERHAMPTON COLLEGE

Hospitality

Study Mode: Full Time

Is this course right for me?

If you enjoy working with people, preparing food and providing excellent customer service, this course is a great introduction to the hospitality and catering industry.

Designed for beginners, this practical course will help you develop the skills, knowledge and confidence needed to work in a range of hospitality environments, including restaurants, cafés, bakeries, hotels and catering businesses.

You will learn practical food preparation skills, customer service techniques, food safety requirements and the importance of working effectively as part of a team. You will also develop essential employability skills that are valued by employers across the hospitality sector.

You will study at our state-of-the-art City Learning Quarter, which features industry-standard catering facilities and provides opportunities to gain practical experience in a realistic working environment.

This course provides an excellent foundation for further study in professional cookery, bakery or food and beverage service.

Qualification available

- City & Guilds Level 1 Diploma in Introduction to the Hospitality Industry

Entry Requirements

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- GCSE English at Grade 2 or above

You will also be required to:

- Demonstrate good attendance, punctuality and a positive attitude to learning
- Attend an interview with a member of the college admissions team
- Show an interest in hospitality, catering and customer service

What will I learn?

During the course you will study topics including:

- Customer service skills
- Serving food and beverages
- Basic food preparation techniques
- Safe use of kitchen equipment
- Food hygiene and food safety
- Healthy eating and nutrition
- Communication skills
- Teamwork in the workplace
- Problem-solving techniques
- Time management
- Career opportunities within hospitality and catering

What skills will I gain?

By studying this qualification you will:

- Develop practical food preparation skills
- Learn how to serve food and drinks professionally
- Understand food safety and hygiene requirements
- Build customer service and communication skills
- Develop teamwork and problem-solving abilities
- Improve organisation and time management skills
- Gain confidence working in a hospitality environment
- Develop the employability skills needed for further study or work in the industry

How will I be assessed?

During your course you will be assessed through:

- Practical observations
- Assignments and coursework
- Questioning by tutors
- Portfolio development

There are no formal exams on this course. Assessment takes place throughout the year and allows you to demonstrate both your practical and theoretical knowledge.

What can I do next?

Successful completion of the course will enable you to progress to:

- Level 2 Diploma in Professional Bakery
- Level 2 Diploma in Professional Cookery
- Other Hospitality and Catering qualifications
- Employment opportunities within the hospitality sector

Potential career areas include:

- Kitchen Assistant
- Catering Assistant
- Food Service Assistant
- Barista
- Restaurant Team Member
- Bakery Assistant
- Front of House Assistant
- Hospitality Assistant

Delivery

Location: City Learning Quarter

Start Date: 06/09/2027

Day:

Time:

Course Fee:

Course Code: X0047

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