

Level 2

Certificate in Hospitality & Catering Principles (Food & Beverage Service)

What is it?

Qualification Overview

This qualification provides the essential knowledge needed to work confidently within hospitality and food and beverage service. Learners will explore food safety, hygiene, customer service, teamwork and how to create a positive experience for customers. The course is ideal for anyone looking to begin or progress within restaurants, cafés, hotels, catering venues or other customer-facing hospitality environments. It can also support progression to further study or employment within the hospitality and catering sector

What To Expect

Unit Breakdown

Unit	Mandatory Units
1	Safe, Hygienic and Secure Working Environments in Hospitality
2	Effective Teamwork
3	Giving Customers a Positive Impression
4	Principles of Food Safety for Catering
5	Principles of Customer Service in Hospitality, Leisure, Travel and Tourism

How Is It Delivered

Learner Journey



**IAG Sessions
Tailored to
Your Goals.**



**1-2-1 Skills
Coach Support**



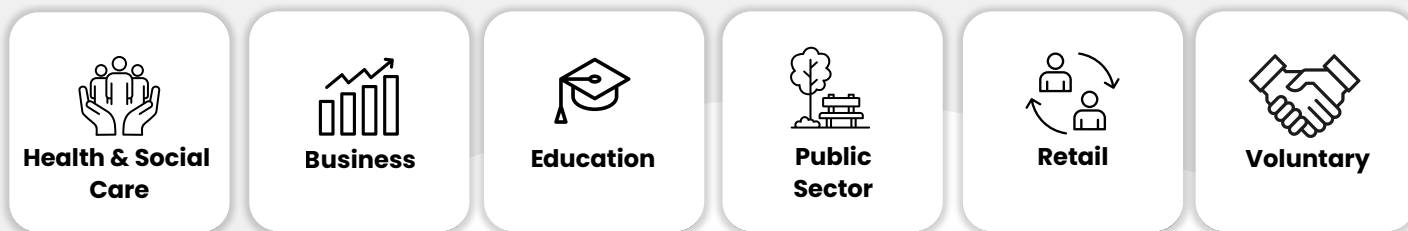
**Interactive
Sessions**



**Assessments
& Feedback**

**Feedback &
Reflection**

Where Could It Take You? Relevant Job Sectors



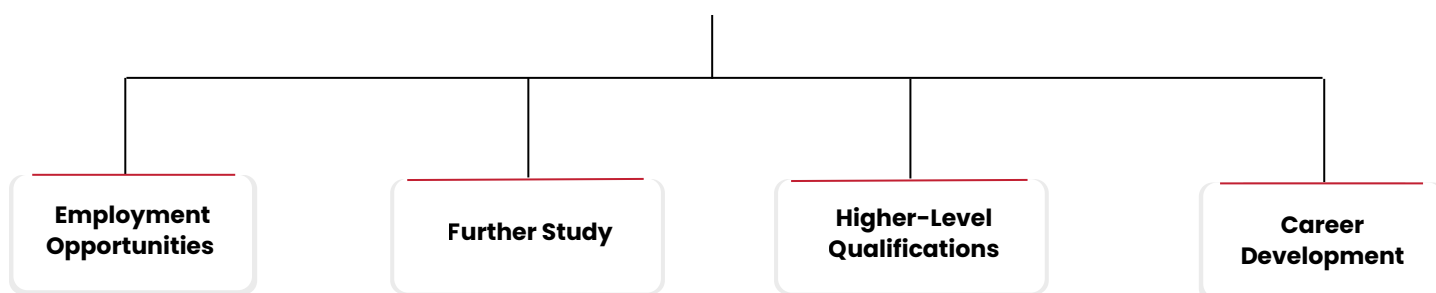
Your Next Steps

Progression & Career Support

Throughout the course, our team will work with you to understand your goals and identify the progression route that is right for you. You'll receive guidance on employment opportunities, further study and advanced qualifications, helping you build confidence and take your next step towards a career in a related sector.

Explore Your Options

How You Can Progress



Get In Touch

Find Out More



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