

## Purpose statement

The following purpose is for the **Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services (450) (601/7370/1)**

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This qualification is for you if you are over 16 and wish to gain employment in the hospitality sector as a Food &amp; Beverage Supervisor.</p> <p>This qualification provides you with a good understanding of a food and beverage supervisor's role. It provides the depth of knowledge and understanding required to run the front of house service in different operations such as restaurant, bistro and brasserie, bar, restaurant reception and specialist events.</p> <p>You will develop both the hard and soft skills that will allow you to work in a variety of establishments and settings including hotels, restaurants, cafés, and specialist events catering or to run or manage your own restaurant.</p>
What does this qualification cover?	<p>By undertaking this qualification you will gain the skills and techniques required to supervise a team, manage hospitality events and deliver a high level of service to guests/customers. The subject areas that will be covered as part of this qualification include:</p> <ul style="list-style-type: none"> <li>• Supervisory skills including <ul style="list-style-type: none"> <li>○ team leadership and development</li> <li>○ understanding business operations: types of hospitality businesses and finance</li> <li>○ supervising different types of food and beverage service</li> <li>○ supervising the restaurant reception</li> </ul> </li> <li>• Planning and delivering hospitality events</li> <li>• Supervising the beverage service including <ul style="list-style-type: none"> <li>○ Service of beer, wines and spirits</li> <li>○ Serving cocktails</li> <li>○ Barista service</li> <li>○ Legislation and regulations that affect you and your team</li> </ul> </li> <li>• Gastronomy and the dining experience including <ul style="list-style-type: none"> <li>○ What is gastronomy?</li> <li>○ What influences peoples choices of food and drink?</li> <li>○ Specialist table service techniques</li> <li>○ Beverage and food matching</li> <li>○ Current trends in eating and drinking</li> </ul> </li> </ul>

- Health & safety and food safety including
  - Legislation that impacts on you and your team
  - Practices and procedures that will protect the business, you, your team and customers
  - How to deal with customer requirements such as those with special dietary requirements or access requirements?
  - Safe storage, display and service of food and beverages

#### WHAT COULD THIS QUALIFICATION LEAD TO?

Will the qualification lead to employment, and if so, in which job role and at what level?

The qualification will prepare you for employment in a variety of establishments, from a café bistro or pub to a Michelin starred restaurant. You may also want to develop your supervisory skills even further by following an apprenticeship programme or taking a hospitality degree or other higher education qualification.

Centres and providers work with local employers who will contribute to the knowledge and delivery of training. Employers will provide demonstrations and talks on the industry and where possible work placements will be encouraged to develop learners' skills in this area.

Achieving this qualification will enable you to gain employment in the front of house area, typically in any of the following roles:

- Food and Beverage supervisor
- Restaurant Supervisor
- Bar Supervisor
- Front of House Supervisor
- Conference and event Supervisor
- Site supervisor

This role could be undertaken in any of the following establishments

- Restaurants
  - Independent
  - Fine dining e.g. Michelin
  - High Street chains
- Hotels
  - Large chains
  - Independent hotels
  - Boutique hotels
  - Country house hotels
- Café's
- Contract catering
- Conferencing and events

Why choose this qualification over similar qualifications?

By choosing this qualification, your career direction is likely to be in service (front-of-house). You will develop a deeper knowledge and understanding of the role of a supervisor as this qualification encompasses everything that you need to know in order to supervise a team, deliver quality service,

	<p>manage an event and provide specialist information about food and beverages to customers.</p> <p>Undertaking this qualification provides you with supervisory skills and specialist knowledge in advanced service techniques and provide increased opportunities for employment.</p>
Will the qualification lead to further learning?	<p>You will have the opportunity to enter employment, or undertake further learning such as:</p> <ul style="list-style-type: none"> <li>• Foundation degrees and potentially university courses</li> <li>• Level 4 Apprenticeship in Hospitality Management</li> <li>• City &amp; Guilds Advanced Technical Foundation qualifications</li> <li>• Sector specific training for Sommeliers (wine knowledge and matching) and mixologists (cocktail knowledge and techniques)</li> </ul>
<b>WHO SUPPORTS THIS QUALIFICATION?</b>	
Employer/Higher Education Institutions	AFW (Academy of Food & Wine Service)
<b>FURTHER INFORMATION</b>	Please refer to the Qualification Handbook, available on the City & Guilds website, for more information on the structure of this qualification, the content of the units, and assessment.