

Declared Purpose:

The following purpose is for the Level 3 Diploma in Food & Beverage Service Supervision 7103-04 (QAN no: 600/2078/7) This is for the Technical Level qualification.

The Level 3 Diploma in Professional Food & Beverage Service provides students with the knowledge and skills that will enable them to seek a suitable job. When the student completes the qualification it will also give them an opportunity to progress on to further qualifications in this area.

Who is this qualification for?

Students who are interested in a career in service within a restaurant setting and for those with an interest in eventually running their own restaurant.

This qualification is recommended for students who have achieved the Level 2 Diploma in Professional Food & Beverage Service.

What does the qualification cover?

The student will have the opportunity to improve their career prospects by undertaking units such as:

- barista Skills
- wine service – including an understanding of pairing (matching) wines with dishes
- preparing and cooking dishes at the table
- supervising others – whether in the restaurant or at an event
- preparing and mixing cocktails
- serving of drinks

The qualification is very practical with the assessments aligned to the delivery in the restaurant.

The student will be able to work in a real working environment, and will be involved in the smooth running of the restaurant. This will involve welcoming the guests all the way through to food service and the end of service.

Progression into employment would be in front of house as a waiter or waitress, which is the entry level. On completion of this qualification the student will benefit from being able to be fast tracked up the ladder to roles such as Maitre'D, restaurant manager and/or sommelier or wine steward (knowledge of wines).

The qualification will give the student the opportunity to work in an variety of establishments from a pub to a Michelin starred

restaurant. The Michelin star scheme is a worldwide recognition of quality for restaurants. Business owners such as Marco Pierre White and Gordon Ramsey are examples of those whose restaurants have achieved the Michelin star status.

What opportunities are there for employment or progression after I have finished studying this qualification?

On completion of the qualification the student will have various options to further progress into employment or education:

- to study Hospitality Management full time in higher education
- Higher level apprenticeship in Hospitality Management at level 4

Employment opportunities include working in front of house within the following areas:

- Restaurants
- Hotels

This qualification is recognised by the following Professional Association.

- Academy of Food & Wine Service
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Further information can be found on our website and within the qualification handbook:

<http://www.cityandguilds.com/Courses-and-Qualifications/hospitality-and-catering/hospitality-and-catering/7103-professional-food-and-beverage-service/level-3>