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## City & Guilds

600/6626/X Level 4 Diploma in Hospitality Management Skills

### OVERVIEW

- What does this qualification cover?

This qualification covers the required skills and knowledge by those working in the Hospitality & Catering Industry or those progressing from level 3. It is designed to meet the needs of learners/employees who wish to look at a more management positions and qualifications, it is likely the learners would have already achieved a chefs or service qualification within a college, or an apprenticeship whilst in employment.

The following areas that can be covered within this qualification, but are just a sample of the choice of available options within the structure:

- Manage the performance of teams and individuals
- Work as part of a hospitality management team to achieve strategic goals
- Manage compliance with regulatory and legislative requirements in hospitality
- Manage own professional development within an organisation
- Manage purchasing costs in hospitality
- Manage the payroll costs of a hospitality team
- Manage staffing rotas for a hospitality team
- Manage feedback from customers of hospitality services
- Manage a team meeting
- Recruit and select hospitality staff

Learners will complete the mandatory units to achieve the full qualification, they will then be able to select from a wide range of available optional units to ensure they meet the requirements to gain the certificate.

This is a Framework qualification.



- Who could take this qualification?

This qualification is aimed at Hospitality managers, heads of departments, kitchen manager, head chef, executive chef, front office manager, front of house manager, reception manager, accommodation manager, housekeeping manager, executive housekeeper, food & beverage manager, restaurant manager, bar managers.

This qualification is suitable for anyone from 18 years old or over to take this qualification.

#### WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Kitchen Manager
- Restaurant Manager
- Hotel management positions – accommodation/restaurant/bar/reception/kitchen

The learner is likely to be in employment and by achieving this qualification they will have a more of an opportunity to advance their career. Further progression in this sector could see them consider qualifications that are additional to what they have achieved, and could well be at a lower level. For example, for those who have achieved their professional chef qualifications might consider their progression to be within pastry and therefore would consider a level 3 patisserie and confectionery qualification as progression. This is fairly common in this sector that employee's return to further their learning with specific industry area's. Other activities that those who might have achieved other related qualifications would be to continue with short master classes in various area's whether as a chef or restaurant side.

- Level 3 Diploma in General Patisserie and Confectionery

CPD options could include

- Wine courses
- Butchery
- Waste management
- Sustainability
- Nutrition
- Meat and Offal

#### WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by the Craft Guild of Chefs the association for the hospitality & catering industry.