

Hospitality Supervision Apprenticeship Standard

This apprenticeship standard is suitable for Hospitality Supervisors working across a wide variety of businesses including bars, restaurants, cafes, conference centres, banqueting venues, hotels and contract caterers. Individuals will provide vital support to management teams and are capable of independently supervising hospitality services and running shifts.

Delivery model: Workplace delivery and a structured scheme of work.

Duration: 18 months, plus 4 months for end point assessment

Ideal for:

Bar Supervisor
Reception Supervisor
Assistant Bar Manager
Assistant Restaurant Manager

The apprenticeship will cover the following core areas:

Financial operations of hospitality
Operational procedures
Resource control and budgeting
Setting objectives within the team
Personal communication skills
Leadership

Components

English Functional Skills
Maths Functional Skills

End Point Assessment

The End Point Assessment will test the entire Standard, and be undertaken as follows:

On demand test: 2 hour (including 30 minutes reading time) on demand multiple choice test
Practical Observation: 4 hour observation of the apprentice in the working environment
Business Project: Project to look at an opportunity/challenge/idea to make an improvement to the business
Professional discussion: 90 minute structured meeting

Benefits for learners

Enhance your hospitality skills and gain a professional qualification whilst you work
 Career progression and personal development
 The opportunity to attend additional workshops such as food safety and personal licence courses
 Continued support throughout the apprenticeship from Gloucestershire College

Entry Requirements

GCSE in English and Maths grades 9 - 4 or A* - C .

What's Next

Completers may want to progress to Management position within hospitality sector

Your Options

	Start Date	End Date	Course Level
Hospitality Supervision Apprenticeship Standard (Part Time)			
Cheltenham	TBC	TBC	3