

# Food and Hospitality

## BTEC Level 3 Subsidiary Diploma in Hospitality

Syllabus: Edexcel

This BTEC National (Subsidiary Diploma) builds upon the concepts studied and skills developed in years 10 and 11. Although the BTEC extended certificate in Food and Hospitality is not essential for taking this course it is expected that students have a high interest in food and have sufficient skills and confidence for the practical aspects of the course.

As in years 10/11 the course is broken down into units. Every unit has a credit value that contributes to the overall qualification. Students will be awarded a Pass, Merit, Distinction or Distinction\* qualification grades.

### Subject Content

There are mandatory units:

The Hospitality Industry (done in year 12)

Principles of supervising Customer Service Performance in Hospitality, Leisure, Travel and Tourism

Customer Service (done in year 13)

Four additional units will be chosen from the list below.

European Food

Asian Food

Advances skills and techniques in Producing desserts and Petite Fours

Contemporary World Food

Planning and Managing a Hospitality Event

Industry Related Project in Hospitality

### Key Skills

Opportunities are available to develop personal, learning and thinking skills (PLTS) within this Industry related context. The syllabus will enable you to demonstrate achievement in the key skills of:

Application of number

Communication

Information Technology

You will also have the opportunity to demonstrate the wide key skills of:

Improving own learning

Working with others

Problem solving

ICT knowledge and use is an integral part of all aspects of the course.

## CAREER OPTIONS

The food and catering industry are some of the main employers in this county. There is increased opportunity to transfer any knowledge and skills worldwide.

The development of problem solving skills, independence and use of initiative will also mean that many places welcome Food and Hospitality students.

Students could have many progression routes open to them: - Higher Education, Further Education and employment with training. Detailed information can be obtained from careers advisors.

Below is a selection of possible careers linked with Food and Hospitality:

Chefs:	Kitchen Managers:	Catering:	Events Management:
Hospitality management:		Product development:	Restaurant Managers.

For more information, help or advice about Food and Hospitality contact:  
Mrs Emma Brayne  
0116 2879921