

Catering

Apprenticeships

Course Information

Catering and hospitality is an industry that is fast moving and constantly changing and developing. Jobs within the industry include catering/ restaurant manager, chef, banqueting assistant/ manager, kitchen supervisor, waiter/waitress, plus many more.

To work in the industry you will need to be able to stay calm under pressure, multi-task, work effectively as part of a team and have a real passion for food and drink. With the right training and experience you could find yourself moving into a managerial role such as managing the food and drinks side of a hotel business or running your own restaurant or pub.

Chefs salaries range from £12,000 to over £50,000 a year.

Source: Connexions

Conference and banqueting managers salaries range from £13,000 to over £40,000 a year.

Source: Connexions

What is an apprenticeship?

Apprenticeships are high quality work-based training programmes for people who want to earn while they learn and gain practical and transferable skills that today's employers are looking for.

Who are they for?

Apprenticeships are open to anyone living in England and not taking part in full-time education.

What do I need to start?

1. Previous training

- A genuine interest in catering
- Enthusiasm, commitment and energy
- Some evidence of studying at GCSE level would be an advantage.

2. A job

You will need to have a job in the catering industry. You can either find an employer yourself or we can assist you with your job search. Call us to find out more.

How long will my apprenticeship take?

Each apprenticeship lasts up to two years.

What will I get out of it?

Earnings

Recent research found that apprentices earn an average of £170 net pay per week. Research also shows that apprentices earn, on average, over £100,000 more throughout their lifetime than other employees. As of August 2009 the minimum wage for an apprentice aged 16 years is £95 per week.

Qualifications

When you have successfully completed your apprenticeship in Catering you will gain:

- NVQ Level 2 Professional Cookery
- Award in Food Safety in Catering
- Award in Health & Safety in the workplace
- Key Skills.

Prospects

Apprenticeships train you in the skills employers want, so when you've finished you can carry on working, maybe get promoted, or go on to higher education in a college or university.

With the right training and experience you could find yourself moving into a managerial role such as managing the food and drinks side of a hotel business or running your own restaurant or pub.

How much does an apprenticeship cost?

The government cover the full cost of training for 16–18 year olds and contribute towards costs for those aged 19 or above.

How do I apply?

To apply for an apprenticeship you will need to fill out and return an application form.

To request an application form:

Tel: 01234 291000

Email: apprenticeships@bedford.ac.uk

Once complete, please send your application form to:

Apprenticeships
Bedford College
FREEPOST BF356
Bedford
MK42 9BR

Once we have reviewed your application form we may invite you for an interview and assessment.

To find out more about a Bedford College Apprenticeship

call **01234 291000**

or visit **www.bedford.ac.uk**

