

# 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](mailto: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](http://www.bedford.ac.uk)**

