

COLLEGE







Hospitality Manager - Level 4 Higher Apprenticeship

Similar to the hospitality supervisor's apprenticeship, the hospitality manager apprenticeship is for those working within a variety of hospitality establishments but generally with a focus on a specific area of responsibility and are integral to the running of the organisation.

The hospitality manager's focus can include people management, budget control, customer experience using high-level skills and knowledge to meet business needs.

Delivery method – 121 work based delivery and/or monthly day release

WHAT WILL THE APPRENTICE STUDY?

You will learn:

- Understand how to use relevant operating models to help achieve the business vision and objectives of hospitality businesses and how these are used in own area of business
- Understand how to manage finance and minimise costs within hospitality businesses; identify the income streams and cost centres and areas for potential waste or loss within own area of business
- Identify the management information available in own area and understand how to use, analyse and act on it to drive business change
- Understand the standard business operating procedures, the services and products and how they are managed and their potential consequences
- Identify peaks and troughs in business levels and understand the factors which influence them e.g. season, weather, cultural and special occasions such as Valentine's Day, New Years
- Understand environmental, legislative and social responsibilities and their impact within hospitality businesses
- Know how to identify potential risks to people and the business and how to plan for and minimise the impact
- Understand how to create a people strategy and how to effectively manage recruitment, induction, team development and succession planning in a hospitality business to deliver it
- Understand the responsibilities of an employer and the parameters the business works within
- Determine the customer service journey and understand ho
- w to meet expectations, taking into account business requirements
- Understand the impact of service failure on hospitality businesses and identify how to develop and implement successful service recovery strategies

Duration: 18 Months Location: Workplace and College Sector: Hospitality and Culinary Arts



For more information visit the Insitute of Apprenticeships: <u>Hospitality manager / Institute for Apprenticeships and Technical</u> Education

HOW IS THE APPRENTICE ASSESSED?

The End Point Assessment (EPA) will include:

- An on demand test
- Culinary challenge
- Workplace observation
- Professional discussion

OCCUPATIONAL PROFILE

On completion of this course, you can progress onto further study in this field or into a career in the hospitality industry.

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Capital City College Group