

Food and Beverage Service Supervision (Restaurant Management) - Level 3 Diploma

The level 3 Diploma in Food and Beverage Service supervision is a specialised course focussing on the knowledge and skills required within a Front of House position.

The course covers higher level skills as well as management and supervisory elements focussed in this service sector industry.

WHAT WILL I STUDY?

This course will contain:

- Supervisory skills including maintaining a safe environment and staff development
- Barista skills
- Principles of promoting food and beverage services and products
- Legislation in food and beverage service
- Prepare, cook and serve food in a food service area
- Prepare and serve wines
- Prepare and serve alcoholic and non-alcoholic beverages
- Prepare and serve cocktails
- Provide advice to customers
- Supervision of hospitality events

WHAT WILL I NEED?

You will need:

- Three GCSEs at grade 4 or above, including English Language and Maths, and a relevant Level 2 qualification

All applicants must have an initial assessment and interview to confirm that the course is suitable for them.

Start Date: 2 September 2024

Duration: 1 Year

Attendance: Full Time

Location: Victoria Centre

HOW WILL I BE ASSESSED?

The course is assessed throughout the year with practical assignments and written tests.

WHAT WILL IT COST?

SCHOOL LEAVERS

If you will be aged 16, 17 or 18 on 31st August prior to the start date of your course and you have the legal right to remain in the UK for the duration of your programme then your study with us will be free. Please see [here](#) for the documents you will need to show us.

Some courses will have other associated costs, such as for specialist materials and trips. Many of our students are eligible for financial support, see [here](#) for details.

ADULTS - LEVEL 3

If you will be aged 19 to 23 prior to the start date of your course, and do not already have a full Level 3 qualification, you may be eligible for a Level 3 entitlement, in which case your study with us will be free. If you are older, or already have a Level 3, we have many other Level 3 courses that are also [free](#) to study. Otherwise, you will have to pay the fees yourself or apply for an [Advanced Learner Loan](#).

Please see [here](#) for the documents you will need to show us.

Some courses will have other associated costs, such as for specialist materials and trips. Many of our students are eligible for financial support, see [here](#) for details.

SCHOOL LEAVERS

If you will be aged 16, 17 or 18 on 31 August in the year you begin your course and have been resident in the UK/EU/EEA for the past 3 years, it will be free.

Additional Costs

You will be expected to purchase the required uniform and equipment for the programme, which reflect both industry norms and safety requirements. These should specifically conform to Westminster Kingsway College standards and are approximately £200; further information will be provided at enrolment. Many of our students are eligible for financial support when studying at college – please [click here](#) for more information.

There is additionally a resource fee of £250 to cover the additional unfunded aspects of the course. These include Barista training and Wine and Spirits Education Trust qualifications.

WHAT CAN I DO AFTER?

Start Date: 2 September 2024

Duration: 1 Year

Attendance: Full Time

Location: Victoria Centre

<https://www.capitalccg.ac.uk/wkc/course/course-detail/pdf/20148/>

This course will help you to move on to higher-level courses, an apprenticeship or other employment in restaurant management.

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Location: Victoria Centre

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