

Level E

# Introduction to the Hospitality Industry

City & Guilds Certificate



				
<b>Duration</b>	<b>Location</b>	<b>Starting</b>	<b>Age</b>	<b>Careers</b>
1 year	Rush Green Campus	Sept 2025	16-18	Hospitality

## Course fees per year

AGE 16-18

**FREE**

Contact us to discuss what Financial support is available.

## Overview

This course is ideal for learners who wish to build a career in the Hospitality industry.

## What you'll learn

On this course, you will learn:

- Basic food preparation skills'
- Basic cooking skills
- Basic menu development skills
- Knowledge and skills to setup and prepare a dining area ready for service
- Customer service skills

## Assessments / Exams

You will be assessed through both written assignments and practical observations, to demonstrate your knowledge and understanding.

You will also be required to build a portfolio of evidence. Some units may require online GOLLA exams.

## Entry requirements

You do not need any official qualifications for this course, however, you will need to demonstrate a passion for the subject and commitment to learning.

## Our teaching staff

Teaching staff in the Food and Hospitality department have a wealth of knowledge and experience. They will support and guide you in your studies and help you achieve your goals and aspirations.

## Links with employers

All learners within the Food and Hospitality department will benefit from the invaluable experience from our very own commercial restaurant, The Chefs Hat. You will have opportunity to be part of the daily service and witness first-hand the realistic working environment.

## What this course leads to

On successful completion of this course, you will be able to progress onto a Level Food studies course.

Visit this course on our website: <https://barkingdagenhamcollege.ac.uk/find/courses/0000011080>

For further information please contact the college: <https://barkingdagenhamcollege.ac.uk/contact>