

Course Information – Hospitality Diploma



Course Title and Level

Level 2 Diploma in Hospitality
Available at one “hub” – Warrington Collegiate – Course Code - DipH

Course Content:

This course is about working in the exciting and diverse world of the hospitality industry which includes hotels, restaurants, catering outlets, bars, events and cruise ships. It involves exploring the UK’s thriving hospitality industry to see what opportunities are available for future jobs and careers. It covers practical studies as well as theory work. The practical work involves learning the job of a chef in preparing and cooking a variety of dishes and learning how to plan, design and cost menus. It also involves offering customer service which is very important in this customer-facing industry. Learning will also be about the accommodation provided by hotels and about different food and drink service operations such as up-market restaurants, cafeterias or coffee shops. This will include learning about how important it is to work as part of a team and how a hospitality business can ensure it makes a profit.

Throughout the course, learners will have the opportunity to:

- investigate the different types of businesses which operate within the industry.
- discover the variety of jobs and career opportunities available in the industry.
- visit different types of hospitality businesses in the locality and listen to guest speakers.
- learn how to prepare, cook and serve a variety of meals to customers in real working environments.
- develop skills as a team player when working on projects and assignments and in practical lessons.
- develop personal learning and thinking skills

Learning Location:

The course will be taught within the Hospitality and Catering department at Warrington Collegiate which has specialist resources to make your learning very real to the industry. You will be taught in the college’s industrial kitchens by qualified and experienced chefs and within Buckley’s Restaurant by qualified and experienced restaurant managers as well as in the classroom by experienced managers from the industry.

Uniform and Equipment:

Uniform: Learners will be required to purchase a relevant uniform. This will include a full set of chef whites with a jacket, trousers, apron, hat and safety shoes for practical kitchen classes and a black jacket for wearing in Buckley’s Restaurant when having sessions delivering food, drink and customer service. The cost of the uniform will be approximately £90.00. Details of how to order the uniform will be provided upon acceptance onto the course.

Progression Opportunities:

A Diploma in Hospitality will give the knowledge and skills you need for further educational opportunities or work and is a first step towards a career in this industry. Careers in this sector include: chef, cook, restaurant service, bar service, hotel reception, accommodation service which all lead to supervisory and management positions within a wide range of hospitality organisations. It could also lead to a university degree or foundation degree in Hospitality or Events Management.