

Hospitality Team Member Level 2

(FOOD & BEVERAGE PATHWAY)

Duration:

14 months plus
End-point Assessment period.

Who's it for:

F&B Assistants who work Front of
House serving food and drink.

Learning overview

The Hospitality Team Member Level 2 apprenticeship allows team members to develop the skills and knowledge to further their careers within the hospitality industry. Team members will develop key understandings of the sector, their roles, and the business. Team members select one of nine different pathways to match their role within the hospitality industry.

What's covered: Core hospitality modules

Customer

Develops high levels of customer service and makes sure the learner interacts with customers enthusiastically and proactively. Team members will discover how best to represent company standards when serving and interacting with customers.

Business

Develops a wider understanding of both the role within the business and the wider sector. Topics include business operations and legislation to help team members understand and support brand and business aims.

People

Makes sure team members understand team dynamics and develop key communication skills to excel in a team environment. Team members understand career development options and develop productive communication skills to further your business.

First line supervision

Develops leadership skills in the learner through the support of junior and new team members. Team members will understand how to support the line manager and the function of the management team.

In addition to your salary, Barons Eden will fully fund the apprenticeship and have valued this apprenticeship at £7,800, based on training costs and the cost to the business.

There is no upfront cost for the learner, nor is there any repayment required at any time.

In addition to the Core Modules, team members will complete a module specific to their occupation and programme 'pathway'.

Food and beverage

The Food and Beverage Specialist module covers a range of topics including proper customer service and food pairings. Learners will gain a detailed understanding of different service types, from room service to silver service.

Key learning:

- Understanding different types of service and service styles
- Food pairings and how to serve wine and champagne
- Knowledge of menus, allergens and ingredients
- Preparation of dining areas and customer service