

Hospitality Manager Level 4

(KITCHEN MANAGEMENT PATHWAY)

Duration

16 months plus
End-point Assessment period.

Who's it for:

Head Chefs who manage
large kitchen teams.

What's covered: Core hospitality modules

Business

Provides detailed management skills in all aspects of the business and wider sector, including business strategy, finance, technology and planning. Team members will identify income stream and areas for potential wastage and learn to develop contingency plans.

People

Gives learners skills and strategies to effectively manage the business, developing communication skills and instilling a sense of responsibility. Team members will learn vital skills in people management and strategy.

Customer

Explores the customer journey in detail, developing a positive customer culture and developing strategies to identify and solve failure in customer service.

Leadership

Gives learners in-depth understanding of the skills and behaviours expected by managers across the industry, with focus on developing a diverse company culture through different leadership styles.

In addition to your salary, Barons Eden will fully fund the apprenticeship and have valued this apprenticeship at £11,600, 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'.

Kitchen management

Learners will learn to thrive in a fast-paced catering kitchen, developing the expertise required to manage a kitchen delivering consistent, high-quality food. Learners will understand financial accountability and take responsibility for stock management and procurement.

Key learning:

- Responsibility for the delivery of consistent levels of food cooking, preparation and service.
- Management skills in the challenging and fast-pace environment of a kitchen.
- Expertise in procurement, stock control and food safety regulations.
- Development and designing of recipes, menus and preparation systems.