



HOSPITALITY APPRENTICESHIPS

An insight in to a range of qualifications and training opportunities designed to develop skills within the hospitality industry

Commis Chef Level 2

Production Chef Level 2

Hospitality Team Member Level 2

Senior Production Chef Level 3

Hospitality Supervisor Level 3

Production Manager Level 4

From educating jobseekers with the skills required to succeed in gaining employment, through to working with students on their completion of a Degree Level Apprenticeship, Qube Learning will provide support to both employers and Students, at all stages of their journey.

Our 'Steps to Success' are built to ensure we can get each student started at the right level. This includes developing English, Maths and digital skills knowledge, short classroom interventions and eLearning that teach new skills.



SECTOR-BASED WORK ACADEMY PROGRAMMES

Sector-based Work Academy Programmes (SWAPs) are delivered in partnership between Qube Learning, the Employer, and Jobcentre Plus. SWAPs are designed to help meet your immediate and future recruitment needs, as well as to recruit a workforce with the right skills to sustain and grow your business.

SWAPs are a way to create a skilled workforce for your business, while helping those who are ready for work, and receiving benefits, to secure employment.

A SWAP can last up to six weeks, with placements having three main components:

- Pre-employment training – relevant to the needs of your business sector.
- Work experience placement – of great benefit to the individual and a business.
- A guaranteed job interview.

If you are unable to offer all three components, Jobcentre Plus staff may be able to work with you to overcome this, such as enabling you to join together with other Employers in a consortium approach.

Benefits

- Recruit staff with the right training and skills from the outset, developed through fully-funded pre-employment training.
- The Programme gives an opportunity to provide work experience placements for potential employees, to ensure they are suited to that type of role and your company.
- The work experience placements allow developmental opportunities for existing employees, for example, by working on their mentoring, supervisory and coaching skills.
- Reduces the risks within the overall process of recruiting new employees.
- An opportunity for positive publicity, to show how like-minded businesses are working together to meet their social responsibilities.

Traineeships

What are they?

A Traineeship is designed to support 16-24 year olds on their chosen career path. They provide young people with a chance to succeed, with a placement that will give them substantial and meaningful workplace experience and that gives employers the opportunity to shape a talented potential employee.

What do Traineeships include?

At its core, a Traineeship is work preparation training, English and Maths and a high quality work experience placement.

At Qube Learning, our Traineeships can last from seven to 12 weeks, and include:

- Work preparation training.
- English and Maths support (if required).
- A work experience placement of seven to 12 weeks, with an Employer.
- In addition to these core elements, we can work with Employers to add additional content to meet the needs of your business.

FULLY FUNDED

There's no costs to an Employer for Traineeships.

However, providing support with expenses, such as transport and meals, is encouraged.

Apprenticeships

An Apprenticeship is a programme of learning that is designed to enhance an individual's level of competency and confidence, by developing their practical skills and knowledge. It can be used to upskill existing employees, or to bring fresh talent into an organisation.

What do Apprenticeships include?

Each Apprenticeship programme has its own 'Standard', linked to a specific occupation - these are rigorous, challenging and require the Apprentice to undertake a minimum of one year's training, followed by an End-Point Assessment (EPA).

The Apprenticeships Levy

The Apprenticeship Levy, introduced by the government, puts Employers 'in the driving seat', in terms of designing Apprenticeships in England.

The Apprenticeship Levy requires some Employers to pay into a Levy pot:

- Employers with a paybill in excess of £3 million will pay into an Apprenticeship Levy, at a rate of 0.5% of their annual wage bill.
- Employers with a paybill less than £3 million are required to contribute towards the cost of Apprenticeship training and assessment. The Government will fund 95% of the agreed price, and the Employer will pay 5%.



Costs to the employer for an Apprenticeship depend on whether the employer is a Levy paying or Non-Levy paying payer.

For further information, please visit www.qube-learning.co.uk

**Supported by
National
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Service**


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HOSPITALITY APPRENTICESHIP MENU

Commis Chef Level 2



The Commis Chef Level 2 Apprenticeship is suitable for anyone working in a fresh food kitchen, with access to whole, fresh ingredients, such as hotel kitchens, fine dining restaurants and à la carte restaurants.

Production Chef Level 2



Production chefs work as part of a team in time-bound and often challenging kitchen environments. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of sustainability and protecting the environment.

This Apprenticeship is suitable for anyone working in a production kitchen, such as schools, contract caterers, restaurants, pubs and cafes.

Hospitality Team Member Level 2



A Hospitality Team Member role is very varied and although Hospitality Team Members tend to specialise in a certain area, they have to be adaptable and ready to support team members across the business, for example, during busy periods. The most important part of the role is developing fantastic 'hospitality' skills and knowledge, such as recognising customer needs, knowing how to match them to the products and services of the business, and working as part of a team to ensure that every customer feels welcomed and looked after.

This Apprenticeship is suitable for a range of job roles and hospitality establishments, such as bars, restaurants, cafes, hotels or contract caterers.

Senior Production Chef Level 3



Senior Production Chefs may lead a brigade team or may support the head chef in larger establishments. Senior Production Chefs have accountability for the day-to-day running of the kitchen service, producing, monitoring and maintaining consistent food standards, legislative requirements and quality, across all areas during all stages of production and supply.

This Apprenticeship is suitable for anyone working in a production kitchen, such as schools, contract caterers, restaurants, pubs and cafes. Senior Production Chefs should also be in a senior job role, such as Head Chef, Second Chef, Kitchen Manager or Supervisor.

Please turn over, for more!



Qube vision

— UNLOCKING POTENTIAL —

Qube Vision is the eLearning Course catalogue from Qube Learning.



In today's competitive employment market, many people are choosing to enhance their prospects, by gaining new skills and knowledge, outside of work, however, busy lifestyles play a part, for most! Alongside an Apprenticeship, Qube Vision is a great solution to self-paced and online learning, giving you or your workforce access, wherever and whenever required. All of the Qube Vision Courses are managed and developed by industry experts. With this professional approach and focus, you can be confident that the vital skills and knowledge required to support any Student, will be gained.

Our Management Courses and Programmes are perfect for aspiring Managers, striving to provide outstanding leadership to their team! They will support Managers with their day-to-day duties, such as managing change, leading diverse teams and striving to provide outstanding leadership.

All Courses and Programmes will support Students with the knowledge needed to support skills, actions and behaviours in the workplace, ultimately building towards career development and supporting Hospitality sector success.

For more information, visit www.qube-vision.com

HOSPITALITY APPRENTICESHIP MENU

Hospitality Supervisor Level 3

Hospitality Supervisors work across a wide variety of businesses. They typically work under pressure, delivering fantastic customer service, and motivating a team is essential to their role.

This Apprenticeship is suitable for anyone working in a supervisory job role in any hospitality operation, such as schools, contract caterers, restaurants, pubs and cafes.

Hospitality Manager Level 4

Hospitality Managers work across a huge variety of organisations. These managers generally specialise in a particular area, however, their core knowledge, skills and behaviours are aligned. Hospitality Managers have a high level of responsibility and are accountable for fulfilling the business vision and objectives. Individuals in this role are highly motivated team leaders and thrive on the customer-facing nature of the role.

This Apprenticeship is suitable for managers in a range of hospitality environments, including bars, cafes, conference centres, restaurants, hotels and contract caterers. Suitable job roles include General Managers, Deputy/Assistant Managers, Head Chefs, Second Chefs, and Department Managers.

SUPPLEMENTARY HOSPITALITY APPRENTICESHIP MENU

BUSINESS SERVICES

Customer Service Practitioner Level 2

Customer Service Specialist Level 3

Team Leader/Supervisor Level 3

Business Administrator Level 3

Business & Administration Level 4



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www.qubelearning.co.uk

01235 83 38 38

tellmemore@qube-learning.co.uk