

A photograph of two young people, likely students, in a bar or kitchen setting. They are wearing purple shirts and grey aprons with the City of Glasgow College logo. The person on the right is pouring a red liquid from a bottle into a glass. The background is filled with various bottles and bar equipment.

**CITY** OF GLASGOW  
COLLEGE

Let Learning Flourish

# MODERN APPRENTICESHIP

Hospitality & Leisure  
Programmes

# Hospitality & Leisure

## MODERN APPRENTICESHIP IN FOOD AND DRINK OPERATIONS (BREWING SKILLS) (SCQF LEVEL 5)

**Duration - 12 months**

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### Overview

This apprenticeship has been developed by the National Skills Academy for Food and Drink in collaboration with key employers within the sector. This course equips new and pre-existing employees with the right training and skills to operate successfully within brewing facilities and operations. This course offers a wide variety of optional units to cater to the candidate's particular job area.

### Key outcomes

- SVQ in Food and Drink Operations (Brewing Skills) at SCQF level 5 (2 mandatory and 6 optional units)
- Core Skills at SCQF Level 4: Communication, Working with Others, Problem Solving, Information and Communication Technology and Numeracy
- Two additional outcomes, including one in Food Safety or Food Hygiene
- Meta Skills

### Course content

- Maintain Workplace Food Safety Standards in Manufacture
- Work Safely in Food Manufacture

### This apprenticeship is suitable for

Brewery operators that are trained to deal with routine tasks who are looking to:

- Develop job role competency
- Enhance technical skills
- Obtain a formal qualification

**Relevant job roles: assistant brewer, brewing operator, junior brewer**

### Delivery model

The training offered through this programme is entirely work-based. The apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification. Depending on the choice of enhancement, additional training may be required.

### Progression

Employment in the food and drink sector

SVQs in the Hospitality and Professional Cookery suite at SCQF level 5 or 6

Further education in relevant sector

# Hospitality & Leisure

## MODERN APPRENTICESHIP IN HOSPITALITY SERVICES (SCQF LEVEL 5)

**Duration - 12 months**

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### Overview

This apprenticeship is designed to enhance the technical skills and knowledge of candidates working across the hospitality sector. Alongside core topics, this course benefits from a wide array of optional units enabling candidates and employers to tailor the learning journey across a wide variety of job roles and responsibilities.

### Key outcomes

SVQ in Hospitality Services at SCQF Level 5 (3 mandatory and 7 optional units)

- Core Skills at SCQF Level 4: Communication, Working with Others, Problem Solving, Information and Communication Technology and Numeracy
- Basic Health & Safety at Work Certificate
- Meta Skills

### Course content

- Maintain health and safety in hospitality
- Work effectively as part of a hospitality team
- Impact of personal behaviour in hospitality

### This apprenticeship is suitable for

Individuals working in service roles across the hospitality industry who are looking to:

- Learn more about the sector
- Enhance technical skills
- Obtain a formal qualification

**Relevant job roles:** catering assistant, housekeeping assistant, general assistant, waiter/waitress, bar operative

### Delivery model

'The training offered through this programme is entirely work-based with the exception of the Health and Safety and Food Hygiene enhancement certificates. The apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification. Please note: completion of course enhancements are the responsibility of the employer (either via an additional course or in house online certification).'

### Progression

Gain an entry level role in the food, cookery and hospitality industry

Further SVQs in the Hospitality and Professional Cookery suite at SCQF level 5 or 6

NPA Hospitality (SCQF Level 6)

# Hospitality & Leisure

## MODERN APPRENTICESHIP IN HOSPITALITY SUPERVISION AND LEADERSHIP (SCQF LEVEL 7)

***Duration - 12 months***

### Overview

The qualification provides participants with the knowledge and tools to work within supervisory and leadership positions throughout the hospitality industry. Aimed at enhancing candidates' skills and confidence in areas such as team management, customer service, and operational efficiency, this program not only supports individuals in advancing their careers but also contributes to the overall growth and success of the hospitality industry.

### Key outcomes

- SVQ in Hospitality Supervision & Leadership at SCQF Level 7 (4 mandatory and 4 optional units)
- Core Skills at SCQF Level 5: Numeracy, Information and Communication Technology
- Core Skills at SCQF Level 6: Communication, Problem Solving, Working with Others
- Two enhancements that will be achieved within the first 12 weeks of the apprenticeship
- Meta Skills

### Course content

- Provide leadership for your team
- Develop productive working relationships with colleagues
- Contribute to the control of resources
- Maintain the health, hygiene, safety, and security of the working environment

### This apprenticeship is suitable for

- Professionals working within a supervisory capacity in the hospitality industry for a minimum of six months. Ideal candidates will be looking to:
- Develop and certificate skills.
- Obtain a formal qualification.
- Continue professional development

**Relevant job roles:** assistant brewer, brewing operator, junior brewer.

### Delivery model

The training offered through this programme is entirely work-based. The apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification. Depending on the choice of enhancement, additional training may be required.

### Progression

Progress upwards into management and leadership roles in the hospitality sector  
Technical Apprenticeship in Hospitality Management Skills (SCQF Level 8)  
HNC Hospitality/Operations/Management

# Hospitality & Leisure

## TECHNICAL APPRENTICESHIP IN HOSPITALITY MANAGEMENT SKILLS (SCQF LEVEL 8)

***Duration - 18-24 months***

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### Overview

This apprenticeship blends theoretical knowledge with practical experience to prepare participants for the challenges and responsibilities of managing hospitality operations. This program not only empowers individuals to pursue rewarding careers in hospitality management, but also contributes to the overall success and sustainability of the hospitality industry.

### Key outcomes

- SVQ in Hospitality Management Skills at SCQF Level 8 (3 mandatory units and 7 optional units)
- Career Skills units at SCQF Level 7 or above (must achieve a minimum of 15 Credits in total)
- Meta Skills

### Course content

- Manage the Performance of Teams and Individuals
- Comply with the Relevant Legislative and Regulatory Requirements in Hospitality
- Manage Your Own Resources and Professional Development

### This apprenticeship is suitable for

Senior employees with significant experience working within the hospitality industry. Ideal candidates will be looking to:

- Enhance and develop skills.
- Obtain a formal qualification.
- Continue professional development

**Relevant job roles:** kitchen managers, head chefs, housekeeping managers, catering managers and heads of departments.

### Delivery model

The training offered through this programme is entirely work-based. Each apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification.

### Progression

Progress upwards into management and leadership roles in the hospitality sector

Technical Apprenticeship in Management (SCQF 9)

Further and Higher education

# Hospitality & Leisure

## MODERN APPRENTICESHIP IN PROFESSIONAL COOKERY (SCQF LEVEL 5)

**Duration - 12 months**

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### Overview

This program is designed to equip individuals with the skills and knowledge necessary for a career in the culinary arts industry. Candidates will cover a wide variety of cookery-based topics as well as team-working and health and safety. This course can support the development of new entrants to the industry and pre-existing staff who require upskilling.

### Key outcomes

- SVQ in Professional Cookery at SCQF Level 5 (4 mandatory and 8 optional units)
- Core Skills at SCQF Level 4: Communication, Working with Others, Problem Solving, Information and Communication Technology and Numeracy
- Basic Health & Safety at Work Certificate and Basic Food Hygiene Certificate
- Meta Skills

### Course content

- Maintain health and safety in hospitality
- Work effectively as part of a hospitality team
- Maintain and handle knives
- Maintain food safety in a kitchen environment

### This apprenticeship is suitable for

Individuals currently employed in the food, cookery and hospitality industry who prepare and cook food. Ideal candidates will be looking to:

- Learn more about the sector
- Improve kitchen skills
- Obtain a formal qualification

**Relevant job roles:** kitchen porter, junior chef, food production operative, cook

### Delivery model

The training offered through this programme is entirely work-based with the exception of the Health and Safety and Food Hygiene enhancement certificates. The apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification.

Please note: completion of course enhancements are the responsibility of the employer (either via an additional course or in house online certification)

### Progression

Gain an entry level role in the food, cookery and hospitality industry

Modern Apprenticeship in Professional Cookery (SCQF Level 6)

NC Professional Cookery (SCQF Level 5)

# Hospitality & Leisure

## MODERN APPRENTICESHIP IN PROFESSIONAL COOKERY (SCQF LEVEL 6)

**Duration - 12 months**

### Overview

This is an advanced course to support candidates to refine and progress skills within their current field of practice. Alongside core topics, this course benefits from a wide array of optional units enabling candidates and employers to tailor the learning journey to suit development requirements.

### Key outcomes

- SVQ in Professional Cookery at SCQF Level 6 (2 mandatory and 10 optional units)
- Core Skills at SCQF Level 4: Communication, Working with Others, Problem Solving, Information and Communication Technology and Numeracy
- Health & Safety at Work Certificate
- Ensure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink or Intermediate Food Hygiene Certificate
- Meta Skills

### Course content

- Maintain Food Safety in a Kitchen Environment
- Maintain the Health, Hygiene, Safety and Security of the Working Environment

### This apprenticeship is suitable for

Candidates should be currently employed in a professional kitchen setting. Applicants must have excellent knife and food preparation skills and a vast range of cooking method skills and extensive knowledge of food items. Ideal candidates will be looking to:

- Develop advanced kitchen skills
- Progress within role
- Obtain a formal qualification

**Relevant job roles:** commis chef, assistant chef, kitchen assistant, junior chef, chef de partie

### Delivery model

The training offered through this programme is entirely work-based with the exception of the Health and Safety and Food Hygiene enhancement certificates. The apprentice will be assigned an assessor who will schedule regular meetings to ensure the programme is delivered effectively. Assessments will be uploaded to our E-Portfolio system. Employers must allocate a minimum of three hours per week for apprentices to focus on their qualification. Please note: completion of course enhancements are the responsibility of the employer (either via an additional course or in house online certification)

### Progression

Move into supervisory positions within relevant employment areas

Professional Cookery SCQF Level 7

Modern Apprenticeship in Hospitality Supervision and Leadership (SCQF Level 7)



## CONTACT US

Thinking about taking on an apprentice? Looking to upskill in your career? Or maybe just looking for some more information. Get in touch with us using the contact email below and one of our team will get back to you.

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**CITY** OF GLASGOW  
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