

# CITY AND GUILDS DIPLOMA IN HOSPITALITY MANAGEMENT LEVEL 4

## OVERVIEW

This 38-week course is aimed at Hospitality Managers, Heads of Departments, Kitchen Manager, Head Chef and Executive Chef. Learners will be required to build a portfolio of evidence from work-based practices.

- 401 Manage the performance of teams and individuals
- 402 Work as part of a hospitality management team to achieve strategic goals
- 403 Manage compliance with regulatory and legislative requirements in hospitality
- 404 Manage own professional development within an organisation
- 405 Manage purchasing costs in hospitality
- 409 Manage a team meeting
- 411 Devise and implement training and development plans
- 429 Design, implement and manage a food safety management system
- 431 Develop menus to meet the organisation's cost requirements
- 434 Current hospitality industry and food trends

## ENTRY REQUIREMENTS

Level 3 hospitality based qualification or equivalent industrial experience

## ASSESSMENT

Assessment covers both the practical aspects of the units and their underpinning theoretical knowledge. Learners will be required to build a portfolio of evidence from work-based practices.

## PROFESSIONAL OPPORTUNITIES

The qualification can lead to a range of hospitality leadership careers. This could be as heads of department in hotels and contract catering establishments, restaurant managers, kitchen managers and leaders in the events and leisure sector.

[www.stc.ac.uk](http://www.stc.ac.uk)

## **DATES & FEES**

Contact us for current course dates and fees.

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