

Hospitality



South
Lanarkshire
College

East Kilbride

HND HOSPITALITY MANAGEMENT

ABHHNDHMAN

SCQF Level 8

Full-time / part time (subject to places being available) – Duration 2 years / 4 years

EDUCATION PROGRESSION

CAREER PROGRESSION

Employment at junior management level within the catering and hospitality industry.

ENTRY REQUIREMENTS

- One Higher Grade or
- SOA Level 3 Hospitality Supervision & Leadership
- Relevant industrial experience or other recognised qualification
- Entry to this course is based on successful performance at interview

COURSE OUTLINE

Core Units:

- Hospitality financial accounting
- Hospitality management accounting
- Management of food and beverage operations
- Accommodation management
- Managing hospitality organisations 1
- Managing hospitality organisations 2
- Managing financial resources in hospitality
- Hospitality graded unit 2.

Optional Units from the following categories may also be studied:

- Human resource management
- Workplace / employment experience
- Hospitality & business enterprise

HNC HOSPITALITY

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SCQF Level 7

Full-time / part time (subject to places being available) – Duration 1 year / 2 years

EDUCATION PROGRESSION

On successful completion of the HNC Hospitality course, students may gain entry to HND Hospitality Management. It would be advantageous if 3 optional units are completed and/or industrial experience in the hospitality industry was undertaken prior to the HND Hospitality Management Course commencing.

CAREER PROGRESSION

Employment at junior management level within the catering and hospitality industry.

ENTRY REQUIREMENTS

- One Higher Grade or
- SQA Level 3 Hospitality Supervision
- Relevant industrial experience or other recognised qualification
- Entry to this course is based on successful performance at interview

COURSE OUTLINE

Core Units:

- Food and beverage service
- Food hygiene intermediate
- Hospitality financial and control systems
- Hospitality industry
- Hospitality supervision
- Hospitality: group award graded unit 1

Optional Units:

- Food production processes
- Accommodation servicing
- Hospitality front office procedures 1

Additional optional units from the following categories may also be studied:

- Workplace/employment experience
- Hospitality
- Business and Enterprise

HNC PROFESSIONAL COOKERY

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SCQF Level 7

Full-time / part time (subject to places being available) – Duration 1 year / 2 years

EDUCATION PROGRESSION

HND Professional Cookery

CAREER PROGRESSION

Employment at supervisory level within the catering industry.

ENTRY REQUIREMENTS

- One Higher Grade or
- Relevant group of SQA National Qualification Units or
- SVQ Professional Cookery (Level 3) Food Preparation and Cooking
- Relevant industrial experience or other recognised qualification
- Entry to this course is based on successful performance at interview

COURSE OUTLINE

The HNC Professional Cookery course contains both practical and theoretical elements.

Core Units:

- Food classification and purchase
- Food hygiene intermediate
- Hospitality financial and control systems
- Hospitality supervision
- Professional cookery: group award graded unit 1

Optional Units:

- Production Cookery: Cold Kitchen
- Production Cookery: Hot Kitchen
- Production Cookery: Sweets and Desserts
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Additional optional units from the following categories may also be studied:

- Hospitality
- Business and enterprise
- Workplace / employment experience

SVQ 3 PROFESSIONAL COOKERY (PREPARATION AND COOKING)

ABHSVQ3PCP

SCQF Level 6

Full time – Duration 1 year

EDUCATION PROGRESSION

HNC Professional Cookery

CAREER PROGRESSION

Employment within the hospitality industry.

ENTRY REQUIREMENTS

- SVQ 2 Professional Cookery (Preparation and Cooking) or
- Relevant group of SQA National Qualification units or
- Relevant industrial experience
- Entry to this course is based on successful performance at interview

COURSE OUTLINE

Core Units include:

- Develop positive working relationships with colleagues
- Maintain the health, hygiene, safety and security of the working environment
- Maintain food safety when storing, preparing and cooking food
- Prepare fish, meat and poultry and vegetables for complex dishes
- Cook and finish fish, meat, poultry and vegetable complex dishes
- Prepare, cook and finish dressings, cold and hot sauces, bread, dough and pastry products
- Prepare and cook complex hot and cold desserts

Optional Units include:

- Prepare, cook and finish complex shellfish and game dishes
- Prepare, finish and present canapés and cocktail products

SVQ 2 PROFESSIONAL COOKERY incl SVQ2 FOOD SERVICE

ABHSVQ2PCF

SCQF level 5

Full time - Duration 1 year

EDUCATION PROGRESSION

SVQ Professional Cookery (Level 3) Preparation and Cooking / HNC Hospitality

CAREER PROGRESSION

Employment within the hospitality industry.

ENTRY REQUIREMENTS

- No specific entry requirements although experience in catering or hospitality would be beneficial.
- Entry to this course is based on successful performance at interview and skills test.

COURSE OUTLINE

Professional Cookery (Preparation & Cooking)

- Maintain, handle and clean knives
- Maintain food safety when storing, preparing and cooking food
- Make basic stock, prepare fish, meat, poultry and vegetables for basic dishes
- Cook and finish basic fish, meat, poultry and vegetable dishes
- Prepare, cook and finish basic hot soups, basic bread and dough products, pastry products, cakes, sponges and scones, cold and hot desserts.
- Prepare cook and finish basic shellfish and game dishes

Food Service and Beverage Service

Core units may include:

- Maintain a safe hygienic and secure working environment
- Work efficiently as part of a hospitality team
- Give customers a positive impression of yourself and your organisation
- Maintain food safety when storing, holding and serving food
- Prepare and clear areas for tables service
- Serve food at the table
- Provide a silver service
- Provide a buffet/carvery service

Optional units may include:

- Maintain and deal with payments

REHIS ELEMENTARY FOOD HYGIENE

ABHREHISFH

Tuesday evening - Duration 1 week @ 3 hours, 1 week @ 3.5 hours

COURSE OUTLINE

This course covers the following areas and culminates in an exam:

- Food poisoning
- Bacteria
- Hygiene control
- Food storage
- Temperature
- Pest control
- Legislation
- HCCAP
- Cleaning & Disinfection

START DATE

Flexible. Please contact Admissions to register your interest for this course. The course runs subject to a minimum number enrolling.

FEES

Tbc. Not ILA approved. Not eligible for fee waiver. Not eligible for senior citizen discount.

GOURMET ENTERTAINING

ABHENVGOUR

Tuesday or Thursday evening – Duration 8 weeks

COURSE OUTLINE

Demonstrations, practical sessions and guidance for clients who regularly entertain. Food production to a level considered "fine dining".

START DATE

Tbc

FEES

Tbc plus materials. Not ILA approved. Not eligible for fee waiver. Not eligible for senior citizen discount.

SVQ1 HOSPITALITY SERVICES

ABHSVQ1HQS

SCQF level 4

P/T Day

COURSE OUTLINE

Core units include:

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork
- Give customers a positive impression of yourself and your organisation
- Maintain food safety when storing, preparing and cooking food.

Optional units may include:

- Prepare and clear areas for counter / takeaway service
- Maintain and deal with payments
- Prepare hot and cold sandwiches
- Prepare and finish a simple salad and fruit dishes
- Prepare and cook vegetable dishes.

START DATE

Tbc

FEES

Tbc. Not ILA approved. Eligible for fee waiver. Eligible for senior citizen discount.