

Course Information



BTEC Level 3 Hospitality

What is BTEC Level 3 in Hospitality?

The BTEC National Level 3 Diploma in Hospitality will build the essential practical skills and understanding to provide learners with the principles of hospitality, enabling progression into employment or higher level education. Work experience and links to the workplace form a central part of the programme.

What does the course involve?

This course will involve some teacher-led lessons but it also entails a great deal of research carried out by the individual students. Students need to have good organisational and time management skills to undertake this course, as all assessments are accredited via coursework assignments.

What themes are studied?

There are eight compulsory core units plus a range of specialist areas (to total 720 guided learning hours). Students have the opportunity to gain a broad understanding of the sector and a specialist understanding of specific aspects of the sector, such as public health or caring for children or the elderly. You will study the following compulsory units:

- ❑ The Hospitality Industry
- ❑ Principles of Supervising Customer Service Performance in Hospitality, Leisure, Travel and Tourism
- ❑ Providing customer service in hospitality
- ❑ Financial control in hospitality

In addition to the compulsory units students will study a number of optional units which could include:

- ❑ Food and drinks service
- ❑ Food service organisation
- ❑ European food
- ❑ Asian food
- ❑ Contemporary world food
- ❑ Events organisation in hospitality
- ❑ Planning and running a hospitality event

How is it assessed?

All assessment is in the form of coursework, covered in small assignments set in a vocational context. You will have plenty of guidance to help you complete the assignments and the work will be completed within lesson time.

Extra information

Work experience and links to the workplace form a central part of the programme. Students will be expected to provide ingredients on a weekly basis.

What next?

With the international recognition of BTEC courses such as this, you can progress straight into employment. If successful, there are a variety of potential careers that you can explore, all of which will benefit from your studies, for example: chef, receptionist, hotel manager.

For more information about the course, your suitability for it, and possible career paths for students with culinary skills, see the displays in the Hospitality area, talk to your Design teacher or Mrs Redfern, Teaching and Learning Director for Art, Design and Technology.