

Diploma in Food and Beverage Service level 2

Course Overview

This course is ideal for students who already have, or are intending to, start a career working in front-of-house in a restaurant, cafe or hotel. You will develop the basic skills and knowledge you need to deliver a high level of service, in a group setting, within our award-winning Taste Restaurant. There will be a focus on developing an understanding of professional techniques to support your progression onto a higher-level course in college or into a professional establishment at a Junior level. As part of the course requirements, you'll engage in a 20-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

What you will learn

You will start with the basics of front-of-house skills, beginning with customer service, working as a team and learn how to prepare for a restaurant service. This will progress onto time management, working within a bar, sommelier skills and much more. Throughout the course there will be enrichment opportunities, including mini master class sessions where you will be able to work alongside local chefs and employment opportunities within one of our careers fairs. You may also have the opportunity to work on exciting outside events where, in previous years, we have had the pleasure of serving the Queen twice and have hosted a range of high-profile dinners.

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 3 or above in both GCSE English and maths is mandatory. However, applicants over the age of 19 without formal English and maths qualifications will be considered.

How you will be assessed

This course is very much focused on developing your practical skills within the Taste restaurant and developing a broad knowledge of the catering industry. The practical units are assessed via observations and these run alongside five units that are assignment based. The qualification is gained through the completion of these units and there will also be individual practical tasks throughout the year.

Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £180.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

Course Progression

Upon completing this course successfully, you have the option to advance to Professional Food and Beverage Service Supervision Diploma Level 3 or Level 2 Diploma in Culinary skills. Alternatively, you may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.

Course Details

Course Code	P00108
Start Date	08/09/2025
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	2

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