

Food and Beverage Supervision Diploma level 3

Course Overview

This course is tailored for aspiring front-of-house supervisors in the hospitality industry. Through this program, you'll acquire, refine, and apply the essential skills necessary for advancing to higher-level courses or pursuing a career within this field. Additionally, you'll undertake a mandatory industry placement in a reputable restaurant or hotel commensurate with the level 3 course. 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

Leicester College proudly hosts the acclaimed 'Taste' restaurant, offering invaluable real-world experience serving the public alongside classroom-based learning. Here, you'll master essential food and beverage service supervision skills, gaining insight to excel in your future career. Engage in unique enrichment activities such as mini masterclasses with local culinary experts and explore employment opportunities at our career fairs. Additionally, seize the chance to cater exclusive outside events, where previous students have had the honor of serving esteemed guests, including the Queen

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 4 or above in both GCSE English and maths is desirable. However, applicants over the age of 19 without formal English and maths qualifications will be considered. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

How you will be assessed

This qualification is made up of 10 units and assessments are a combination of short answer questions, written assignments, research/reports and practical food and drink supervisory service skills that are assessed within the college training restaurant. Each unit is broken down into 2- 3 parts where you can gain a Pass, Merit or Distinction.

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 completion of this course, you may wish to progress onto a level four management programme or foundation degree in hospitality or events management. You can also go into employment as a supervisor, trainee manager or similar positions in hospitality across quality restaurants or hotels. Alternatively, you could progress into contract or industrial catering where you can bring your skills learnt on this course into a wide range of event contexts. 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	P00559
Start Date	08/09/2025
Study Hours	Full Time
Duration	22 weeks
Campus	Freemen's Park Campus
Level	3

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