



in the Hospitality Indust



Next Steps in Hospitality and Catering

Task 1:

Read the article on all the careers that are available within the Hospitality and Catering industry. <https://www.thebalancecareers.com/hospitality-job-titles-2061496>

Google any that you don't know what they are.

Hospitality Careers: Options, Job Titles, and Descriptions



BY [ALISON DOYLE](#) | Updated January 08, 2020

What [job titles](#) can you expect to see in [hospitality industry](#) job postings? The industry is quite broad. It includes jobs working in hotels, [restaurants](#), casinos, theme parks, cruise lines, and other facilities that help customers meet their leisure and recreational needs.



Many jobs in the hospitality industry involve dealing with customers face-to-face in a variety of ways. But there are also behind-the-scenes jobs that include positions in sales, marketing, and accounting. Food services jobs also abound in the hospitality industry, including wait staff and food preparation jobs.



Note: There are many [management-level jobs](#) across these areas as well, including hotel managers and executive chefs.

Task 2:

Go to the National Careers Service website (www.nationalcareers.service.gov.uk).

Click on Explore Careers. Choose Hospitality and Food.

Look at all the options available (there are actually many more than this).

Click on each option and see what it involves, even if you don't think it's what you want, it's good to look at all the possible careers.

National Careers Service

We provide information, advice and guidance to help you make decisions on learning, training and work.

Use our tools to help you with your choices on careers, training and work. Whatever your situation there's something to help.



Explore careers

Find the next step in your career

Skills assessment

Learn more about your skills

Find a course

Study for your future

Help to get a job

How to get the job you want

Task 3:

On the National Careers Service website (www.nationalcareers.service.gov.uk).
Click on Find a course.

Search with the words “food”, “catering” and “hospitality”.

Look at the courses available (only some of many). Find out what the entry requirements are and what you would learn about.

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Task 4:

Go and have a look at website www.caterer.co.uk .

This is one of the main industry websites and it shows you the possibilities that are in your grasp if you train to work in the Hospitality and Catering sector. Search for jobs – look at the opportunities that there are to work abroad especially.

Personalise your homepage and
recommended articles

THE CATERER

Click in People and then
select Jobs

Log In / Sign Up

News

Sector

Business

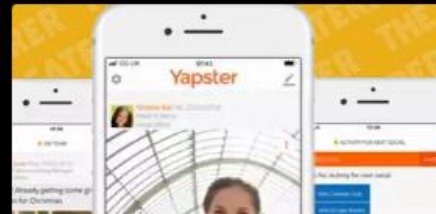
People

Products

Insight

Events

People



Task 5:

On the website www.caterer.co.uk read .

Click on the News section and read what's going on in the industry. It's interesting to read how they are coping and adapting to the current situation.



*Personalise your homepage and
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THE CATERER

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Task 6:

Whilst you have time and opportunity, you could improve your knowledge of Food Hygiene.

There are lots of online course that you could buy onto if you are interested in working in the industry either as a career or as a part time job whilst you study.

The industry standard is to have a Level 2 qualification in Food Hygiene. They typically cost between £10 and £25 to enrol but you are certificated for 3 years afterwards.

Make sure they are accredited and say they match the CIEH syllabus.

The screenshot shows the High Speed Training website. The navigation bar includes links for Food Hygiene, Health & Safety, Safeguarding, HACCP, Education, Our Courses, Team Training, Resources, Contact Us, and Help. The breadcrumb trail reads: Home > Food Hygiene Certificates > Level 2 Food Hygiene Certificates > Level 2 Food Hygiene and Safety for Catering. A 'Coronavirus Business Continuity' notice is displayed. A sidebar menu lists 'All Courses', 'Food Hygiene', 'Health & Safety', and 'Business Skills'. The main content area features the course title 'Food Safety & Hygiene Level 2 Course For Catering' with a 5-star rating (1167 reviews). The course description states it is designed to help food handlers understand their legal responsibilities and control food safety hazards. It includes a price tag of '£20 +VAT' and an 'Add to basket' button. A 'Discounts for bulk purchases' section offers 10% off on 10+ courses and 20% off on 50+ courses. The course is noted to match RSPH and CIEH syllabi.

The screenshot shows the Virtual College website. The navigation bar includes links for Bespoke Training Solutions, Ready to Go Courses, Resources, About, and Contact Us. The breadcrumb trail reads: Home > FOOD AND DRINK > Level 2 Food Safety & Hygiene for Catering. The course title is 'Level 2 Food Safety & Hygiene for Catering'. The price is listed as '£12.00 +VAT'. The course is described as required for those working with or handling food to meet UK training requirements. It is aimed at people working in catering or hospitality environments, such as hotels, restaurants, takeaways, cafes, bars, fast food outlets, fish & chip shops, kitchens, hospitals, prisons, schools, and colleges. The course is City & Guilds Accredited Programme. A 'Subscription Package' is also advertised, offering a 'Save over 30%' discount. The course is noted to match RSPH and CIEH syllabi.