



## Careers in catering

Restaurants throughout the country specialise in seafood. There are many different career opportunities within this sector, from chefs and commis chefs to waiters and counter staff.

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### Waiter/waitress

#### **Job role and responsibility**

You will work as part of a team focused on offering an efficient and helpful service to customers. You will be responsible for preparing the dining area; taking, processing and serving customer orders; clearing tables; completing customer bills and taking payment.

#### **Career opportunities**

You have the opportunity to move into food preparation or counter service, or to progress to chef and beyond. You may also decide to move to another type of catering or hospitality business.

#### **Entry requirements**

There are generally no pre-entry qualification requirements, however, you will need basic numeracy and literacy and good communication skills to help you to deal with customers.

#### **Qualifications and training opportunities on the job:**

##### **Qualifications**

S/NVQ Preparing and Serving Food Level 1  
S/NVQ Food and Drink Service Level 1 & 2  
S/NVQ Customer Service Level 2  
S/NVQ Hospitality Quick Service Level 2  
Foundation or Elementary Food Hygiene Certificate  
Training and Certification in HACCP  
Foundation or Elementary Health & Safety Certification  
National Training Programmes  
Foundation Modern Apprenticeship in Hospitality Quick Service

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## **Counter assistant**

### **Job role and responsibility**

You will work as part of a team focused on offering an efficient and helpful service to customers. You will take, prepare and pack customer orders; deal with requests for information; handle all methods of payment and prepare/clean work areas.

### **Career opportunities**

You may have the opportunity to move into food preparation or a waiter/waitress role, or to progress to chef and beyond. You may also decide to move to another type of catering or hospitality business.

### **Entry requirements**

There are generally no pre-entry qualification requirements, however, you will need basic numeracy and literacy and good communication skills to help you to deal with customers.

### **Qualifications and training opportunities on the job:**

#### **Qualifications**

S/NVQ Food and Drink Service Level 1 & 2

S/NVQ Hospitality Quick Service Level 2

S/NVQ Customer Service Level 2

Foundation or Elementary Food Hygiene Certificate

Training and Certification in HACCP

Foundation or Elementary Health & Safety Certification

National Training Programme

Foundation Modern Apprenticeship in Hospitality Quick Service

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## **Food preparation assistant**

### **Job role and responsibility**

You will work as part of a team focused on offering an efficient and helpful service to customers. You will be responsible for ensuring sufficient food is prepared and ready for cooking to meet customer requirements.

### **Career opportunities**

You may have the opportunity to move into a counter assistant role or to become a waiter/waitress, or progress to chef and beyond. You may also decide to move to another type of catering or hospitality business.

### **Entry requirements**

There are generally no pre-entry qualification requirements.

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## **Qualifications and training opportunities on the job:**

### **Qualifications**

S/NVQ Food Preparation and Cooking Levels 1 & 2  
S/NVQ Customer Service Level 2  
Foundation or Elementary Food Hygiene Certificate  
Training and Certification in HACCP  
Foundation or Elementary Health & Safety Certification

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## **Chefs and Commis Chefs**

For further information on qualifications required and courses available visit <http://www.ucas.com/getting/index.html> or contact your local careers adviser.

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## **Owner/manager**

### **Job role and responsibility**

You are responsible for the successful management and profitability of your business as a whole including: selection of raw materials; management of food preparation and cooking; health, safety and hygiene; people management; sales & marketing and finance & resource management.

### **Entry requirements**

You will need to have people skills to motivate and manage staff; commercial awareness; business skills which include sales and marketing; legislation; financial and business management and food safety/hygiene skills as well as health and safety.

## **Qualifications and training opportunities on the job:**

### **Training**

IOSH Managing Safely

### **Qualifications**

S/NVQ Restaurant Management Level 4  
S/NVQ Management Level 4  
S/NVQ Owner Management - Business Planning Level 3  
S/NVQ Owner Management - Business Management & Development Level 4  
NEBS Introductory Awards for Owner Managers at Certificate Level  
NEBS Owner Manager at Certificate Level  
NEBOSH National General Certificate in Occupational Safety and Health  
Intermediate Health & Safety Certificate

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## **Manager**

### **Job role and responsibility**

You will lead a team of people to maximise profit through sales and customer service. Your role may include selection of raw materials; management of food preparation and cooking; health, safety and hygiene.

### **Career opportunities**

You may wish to buy your own restaurant business. You can also continue your management career within another type of catering, hospitality or retail business.

### **Entry requirements**

You will need people skills to motivate and manage people; commercial awareness; business skills which include knowledge of relevant legislation; budgetary controls; food safety/hygiene and health & safety.

### **Qualifications and training available on the job:**

#### **Training**

IOSH Managing Safely

#### **Qualifications**

S/NVQ Multi-skilled Hospitality Management Level 4

S/NVQ Restaurant Management Level 3 & 4

S/NVQ Management Level 4

NEBS Introductory Management Award at Diploma Level

NEBS Management Diploma

NEBOSH National General Certificate in Occupational Safety and Health

Intermediate Health & Safety Certificate