

Steps to Vocational Specialism - Catering (Entry 3)

Location	Altrincham Campus
Course Type	College 16-18
Department	Foundation Learning
Start Date	Tuesday 1st September 2026
Course Code	AFP-FLEC-1300

Course Overview

This course is designed for learners who are interested in developing skills in catering and hospitality. It combines practical, hands-on learning with real-life experiences to help build confidence, independence, and employability skills.

Students will work towards an Open Awards qualification in Skills for Further Learning and Employment, following a Catering pathway. This may include units such as Food Preparation, Cooking Techniques, Food Safety and Storage, Serving Food and Drink, and Introduction to the Hospitality Industry.

Course Requirements

4 GCSE's at Grade 2 or above including English and Maths

What You Will Learn

Learning takes place in a range of settings, including professional kitchens, the classroom, and within the local community. Lessons are engaging and practical, allowing learners to develop their skills at their own pace. Students will practise key vocational skills such as preparing simple meals, following recipes, maintaining kitchen hygiene, and working safely with equipment.

Alongside practical learning, students will develop communication, teamwork, and customer service skills through group tasks, service-based activities, and enterprise projects. Learners will have opportunities to meet industry professionals, take part in workshops, and visit local businesses to explore careers in catering and hospitality.

Throughout the course, learners will develop important life skills such as confidence, time management, organisation, problem-solving, and working with others-skills that are essential for future education, employment, and everyday life. On successful completion of the course, learners can progress onto higher-level Catering and Hospitality programmes, other Level 1 vocational courses, apprenticeships, or pathways into employment within the food and hospitality industries.

Assessment

Continual project-based learning is evidenced through practical application of vocational specific presentations, portfolios of evidence, speaking and listening and group discussion. Vocational learning within the curriculum department provides evidence of transferable skills, such as communication, teamwork, resilience and customer care.

Progression

On successful completion of the course, learners can progress onto higher-level study programmes, supported internships, or pathways into employment and independent living.

Career Options

Supported Internships
Hospitality
Catering
Hospitality management

Mandatory Units

Personal Action Planning

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.