

➤ **Entry requirements :**

Access to the BTEC level 1, follows the Key Stage 4 of secondary education or vocational education. Your abilities and level of education will allow you to join the BTEC level 1.

➤ **Length of the training course :**

3 years with 22 weeks of internships in different restaurants/ catering companies

➤ **Objectives of the training course :**

The BTEC Hospitality and Catering (Restaurant service) aims to put highly qualified young graduates on the job market, ready to work and carry out their duties in a restaurant (setting tables, organizing menus and wine lists, serving dishes and drinks, coordinating team work, carrying out inventories and stock control, planning orders and deliveries)

The student will take on quality control respecting the environment, sustainable development, and health and safety regulations. They will also adapt to the clients, preparing sales arguments, in order to control and keep watch over the orders. They will be able to communicate in French and in foreign languages, to welcome clients, to commercialize, to host and to manage in every sector of hospitality and catering.

To succeed in this training course, the student must:

- be in excellent physical shape (periods of time standing up, demanding schedules, team work)
- accept rigorous team work, be organized, have basic health and hygiene standards and communicate effectively. These are other qualities necessary for this challenging job.
- be tenacious, persevere, and above all be organized. (The personal development needed for this job is very significant and requires constant work and effort.)

➤ **What next? :**

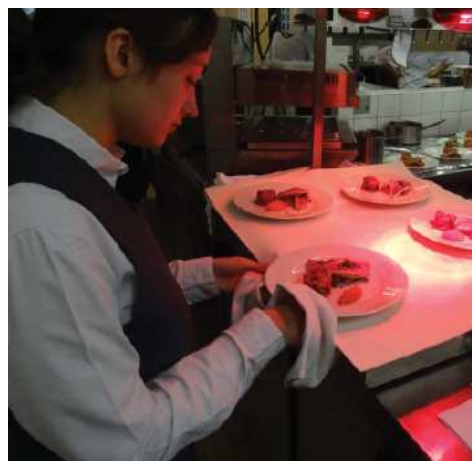
There are several career prospects for the young student wishing to gain experience. Indeed, they could join the large fast-food chains which offer internal training to become 'managers'. They could integrate a catering company in order to develop their organizational skills. They could work in mass catering, becoming the 'manager of a school canteen.' Finally, they could go abroad to improve their language skills and even continue with a HND in Tourism.

➤ **After the diploma:**

The graduate student of this highly reputed French BTEC will be capable, according to the type of company, to be a food runner, and then with experience to become a head waiter, Maître d'hôtel, and even a restaurant Manager.

They can even carry on with their studies:

- First year of a HND Hospitality Management or a Technology degree.
- 1 year diploma (Reception organizer, Barman, wine waiter, and reception desk.)
- Other links are also possible between the NVQ level and the BTEC level, from general education to vocational education and from ordinary schooling to apprenticeships



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