



How will I be assessed?

You will be assessed through 100% portfolio/coursework. Each unit is awarded points, which are translated into an overall grade (Pass, Merit or Distinction) by the assessors at the end of the course. Assignment tasks will be in the form of a variety of observed practical tasks, reports, presentations and activities.

What sort of work will I be doing?

You will encounter a wide variety of approaches, tasks and exercises. You'll get your basic knowledge and understanding through combinations of class notes, articles, research, videos, and practical exercises. You'll learn to apply this knowledge, to explain, analyse and evaluate each individual unit of study, culminating in you organising your own College based event (for your final assessment). Educational visits, work experience and guest speakers form an integral part of the course in making the learning experience interesting, thought provoking and real. You will be assessed delivering customer service at various College events, giving you the chance to demonstrate many of the skills that you learn. This course is hard work but with motivation, dedication and application all students benefit greatly from its broad approach and achieve excellent results at the end.

What extra work can I do?

College expects that for every hour in lessons you should be doing one hour of private study (50/50). This is the case for all subjects. In private study time for this subject you will be completing coursework, reading about the subject in newspapers and magazines, attending events with a critical eye and not just for pleasure, researching statistics on the Internet and keeping abreast of current issues impacting on the hospitality industry. The industry is always looking for keen and enthusiastic employees – a part time job in the industry can be massively beneficial to your understanding of many topics we cover (as well as being a useful resource on which to base some of your assessments).



HOSPITALITY AND EVENT MANAGEMENT BTEC Level 3 Subsidiary Diploma Pearson

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What is the course about?

The hospitality industry is hugely diverse and offers the potential for exciting and unique future career opportunities all over the world. As well as hotel and catering businesses, more recently managing events of all different themes of sizes has become a key part of the industry.

On this course, Students will examine the structure of the hospitality industry and gain a knowledge and understanding of the necessary customer service and planning procedures for a variety of events. Different aspects of the industry are explored by visiting organisations and inviting speakers into college. The course also involves students planning, managing and marketing events in college.

You will study the following coursework units during the course:

- Unit 1: The Hospitality Industry.
- Unit 2: Managing Hospitality Teams.
- Unit 3: Customer Service in Hospitality.
- Unit 4: Managing Events.
- Unit 5: Planning and Running Events.
- Unit 6: Individual Hospitality Research Project.

The BTEC Level 3 Subsidiary Diploma in Hospitality and Events is the equivalent of 1 A Level and allows students to earn the same number of UCAS points. This is a two year course and should be taken as part of a full College programme alongside other A Level and BTEC National qualifications.

What are the entry requirements?

A minimum of five GCSE subjects at Grade 4 or above (including English Language) or a merit grade in BTEC Level 2 First Diploma in Hospitality.



What skills will I learn?

Your course has been designed to allow you to develop transferable independent and team-working skills in planning, communication, presentation, research, and information technology. There is a big focus on developing your customer service skills, to help prepare you for working in the industry.



WHAT ARE THE PROGRESSION ROUTES FOR THIS QUALIFICATION?

Higher education or employment in a variety of areas within the industry. Many Universities offer well established Events Management courses, which a number of our 2nd year students have already secured places on.

This course offers a huge variety of future opportunities in the hospitality and events industry either at home or abroad and at many different levels.