



Hospitality

To support organisations in the hospitality and catering industries, The Warrington Business School offers a range of flexible training to help your people improve their skills on or off the job and their workplace performance increasing quality and efficiency in your organisation. Training will ensure you meet legislative requirements, reduce accidents and incidents and increase customer satisfaction.

Why do your employees need training?

To maintain the professional image of your organisation, meet legislative requirements and increase customer satisfaction.

Who should do this training?

All food handlers within your organisation should complete this training.

What's involved?

The NVQs are work based and cover a large range of optional units which allow the course to be mapped to your organisation needs and the appropriate roles within the hospitality and catering sector.

What type of training is available?

- Level 1-3 Food and Drink service for waiting staff
- Level 1-3 Front Office for reception staff
- Level 1-3 Food Processing for staff preparing food including canteen and manufacturers
- Level 1-3 Housekeeping for hotel support staff
- Level 1-3 Professional Cookery for aspiring chefs
- Level 3 Hospitality Supervision for managers/ supervisors

Why choose us as your training provider?

We are a grade 1 provider and fully understand the needs within this sector. We will work with you to provide a service that is tailored to meet your specific organisational needs. We ensure that the delivery is flexible; at a time and place to suit you and is delivered by highly qualified staff with relevant occupational competence within the field.

Key Contact:

Sean Kearns 01925 494639
Sector Specialist skearns@warrington.ac.uk

training@thewbs.co.uk
www.thewbs.co.uk
0845 849 0020