

Level 2 Diploma in Professional Food and Beverage Service

Location	Altrincham Campus
Course Type	College 16-18,Adult
Department	Hospitality & Catering
Start Date	Sunday 31st August 2025
Time	-
Fee	£ You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	AFP-HO2D-1500

Course Overview

The Level 2 Diploma in Professional Food and Beverage Service is a comprehensive qualification that provides learners with the fundamental skills and knowledge needed to succeed in the vibrant and diverse hospitality industry. This qualification covers a range of topics including customer service, food and beverage operations, accommodation services, event planning, and health and safety in a hospitality setting.

You will have the opportunity to gain work experience in the awarding winning aspire restaurant and compete in regional and national competitions.

Upon successful completion of the Level 2 Diploma in Hospitality Services, learners will be equipped with the skills and confidence to pursue a career in hotels, restaurants, bars, event venues, and other hospitality establishments. This qualification is a stepping stone for those looking to progress onto higher levels of study or gain employment in the industry. Overall, the Level 2 Diploma in Hospitality Services provides a solid foundation for a rewarding and successful career in hospitality.

Course Requirements

4 GCSE at Level 3 including English and Maths.

What You Will Learn

Throughout the course, students will learn how to communicate effectively with customers, handle enquiries and bookings, work as part of a team, and deliver high-quality service in line with industry standards. They will also gain practical experience in food and beverage preparation, housekeeping, and front office duties, giving them a well-rounded understanding of the various roles within the hospitality sector.

Assessment

Continual summative assessment with candidates undertaking practical work and producing written evidence to meet the requirements of the certificate. a portfolio of evidence will be produced.

Progression

On completion of this qualification learners may progress into employment on to the following City & Guilds qualifications:

- Level 3 NVQ in Hospitality Supervision and Leadership (NVQ)
- Level 2 NVQ professional cookery

Career Options

Front of house staff, concierge, barista and bar operative are all roles within the hospitality industry. Front of house staff typically greet and assist customers, while concierges provide information and services to guests. Baristas are skilled in making and serving coffee, while bar operatives work behind the bar serving drinks. These roles are essential in providing excellent customer service and creating a positive experience for guests in a hospitality setting.

Mandatory Units

Investigate the catering and hospitality industry
Food safety in catering
Health and safety in catering and hospitality
Legislation in food and beverage service
Menu knowledge and design
Event 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.