

Getting into hospitality & catering

Are you hungry for success?

Is hospitality & catering for me?

Do you...

- enjoy team work?
- have good customer service and communication skills?
- have a pleasant manner and good personal appearance?
- have a flexible approach?
- like variety?
- stay calm under pressure?
- have lots of enthusiasm and energy?

Find out more

What can I do?

Few or no qualifications

- Bar Person
- Waiter/Waitress
- Hotel Porter
- Croupier
- Housekeeper/Cleaner
- Receptionist
- Fast Food Restaurant Assistant
- Food Preparation and Service Assistant

I have previous experience or a relevant qualification

- Bar Manager
- Concierge
- Restaurant Manager
- Event Manager
- Chef or Sous Chef
- Assistant Hotel Manager

I am a graduate

- Management Trainee
- Hotel Manager
- Area Manager
- Finance role
- Human Resources role
- Marketing and PR role
- Project Manager

Getting into the sector

There are many ways into a career in hospitality and catering and many opportunities open to you once you start working in the sector.

Benefits

- Fast promotion routes
- Opportunities for working abroad
- Meals often included
- Chance to gain experience and skills you can use in other sectors
- Flexible working
- Company discounts
- Variety of jobs to suit your personality

Salary (per year)

- Chef £12-50k
- Receptionist £10-20k
- Hotel Manager £25-50k (more for luxury hotels)
- Bar Person £9-16k
- Management Trainee £15-20k

Local opportunities

- Growing sector
- 11-12,000 new recruits are needed in West of England every year
- Lots of opportunities at new developments such as Cabot Circus and Bath SouthGate.

Cooking up a storm

Danielle Coombs, Sous Chef

Danielle had a taste for the top as soon as she left school at 18 and started working in a pub whilst studying nutrition at college. She soon progressed into a management role, which included covering shifts in the kitchen. Danielle worked in pubs as Head Chef for five years before moving to a small family run restaurant as a Sous Chef.

A year or so later Danielle felt ready to progress to a bigger, busier restaurant and after another couple of years she moved to Hotel du Vin as Senior Chef de Partie. She was quickly promoted to Junior Sous Chef and then Sous Chef and now assists the Head Chef in the day-to-day running of the kitchen. Even with so much experience, Danielle's still adding to her skills and is on a chef training programme so that she will be able to take full advantage of future opportunities within the company.

For more information contact:

People 1st

Phone: 0870 060 2550 Web: www.people1st.co.uk

or visit:

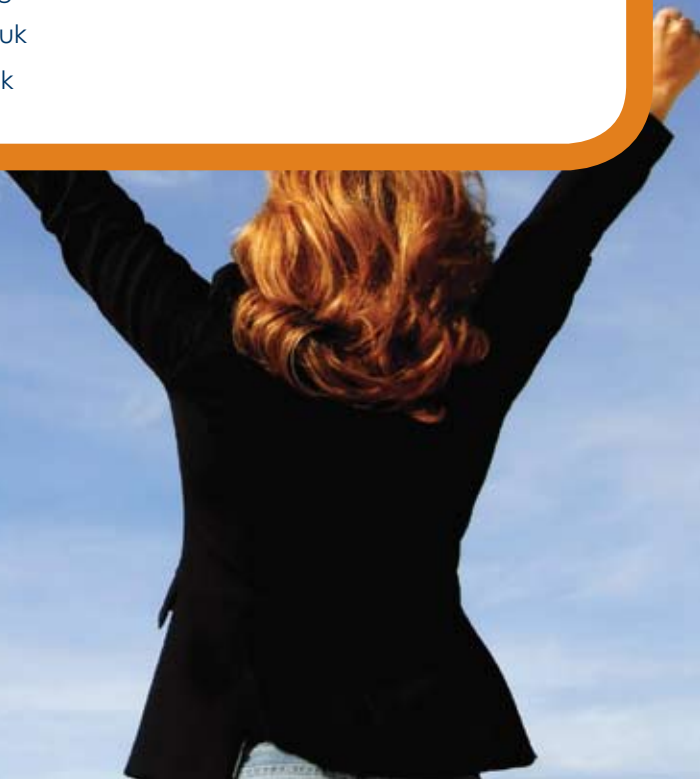
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West at Work is a partnership between the Learning and Skills Council (LSC), the South West of England Regional Development Agency (South West RDA), Jobcentre Plus, Business West, Connexions, Bath and North East Somerset Council, Bristol City Council, North Somerset Council and South Gloucestershire Council.