

FutureSmartCareers



Prepare for an Apprenticeship in Hospitality

If you are interested in working in the Hospitality sector via the apprenticeship route you may want to find out more about what you can do to strengthen your application. The following will help with this.

Where can I look for an Apprenticeship?

One of the first things to do is to register with the Government apprenticeship website. This will alert you to hospitality apprenticeships happening near you. Register [here](#).

Other national apprenticeship websites to register with include:

[Notgoingtouni](#)

[Getmyfirstjob](#)

[Ratemyapprenticeship](#)

[Career Finder](#)

[Indeed](#)

You can also register with local Colleges and Training Providers in Cornwall who cover work in the hospitality sector apprenticeships:

Cornwall Opportunities

Cornwall College Group apprenticeships <https://www.cornwall.ac.uk/apprenticeships/>

Truro and Penwith College <https://www.truro-penwith.ac.uk/apprenticeships/>

Cornwall Council <https://www.cornwall.gov.uk/jobs-and-careers/apprenticeships/>

St Austell Brewery Apprenticeships :

[St Austell Brewery Jobs & Careers | Harri](#)

Who offers Apprenticeships in Hospitality?

It is worth approaching any hotels, restaurants, bars, pubs, bakers etc. that you would like to work for and asking if they are likely to take on apprentices when you are due to leave school. Also, have a look at the companies below:

[Greene King Group](#)

[Hilton](#)

[Lifetime Training](#)

[Marriott](#)

[Mitchells & Butlers](#)

[Radisson Hotel Group](#)

[St Austell Brewery Jobs & Careers | Harri](#)

[Weatherspoons](#)

Whitbread

For more information on what's involved with the different roles see below:
[Chef](#), [House Keeper](#), [Waiter](#), [Bar Person](#), [Baker](#)

What should you check for?

What's the Level of apprenticeship?

Level 2 Intermediate, Level 3 Advanced, Level 4/5 Higher or Level 6 Degree

What are the entry requirements?

Will you need GSCE passes? How many? Or A-Levels or BTECs? Are there any grades and subjects needed?

Where is the employer's location?

How will you get there - by walking, bus, train? Will you need to move and find accommodation?

What qualifications will you gain with the apprenticeship?

For example, Commis Chef Level 2

What training provider or college is linked to the apprenticeship?

Where are they based and how will you get there?

What will they be looking for?

Employers will look for:

- The ability to work under pressure
- Good customer service skills - the ability to make customers feel they are very important to you and you will provide them with what they want.
- Someone clean and tidy.
- Willingness to learn and train.
- Health and Safety conscious.

How can I demonstrate I have the skills? How can I stand out from the crowd?

You will need an excellent CV to sell you and your skills and strengths.

For an example of a school leavers' CV see [here](#).

Look at industry websites to find out what they are discussing, for example:

[UK Hospitality](#)

[Big Hospitality](#)

How can I prepare for interviews?

Employers will expect you to have a passion for hospitality and a strong desire to work within the sector knowing that the hours can be long. They will expect you to understand the role and what you will be required to do. They will expect you to be organised so turn up for the interview on time, research the company before the interview and know the names of the people who will be interviewing you.

For general advice on interviews please see:

[National Careers Service](#)

[Apprenticeships.gov](#)

UCAS

Be friendly and polite and remember to smile.
Youtube has lots of clips on the work of apprentices.

Where can a career working in Hospitality take me?

Once you have some experience, you could take on more responsibility, supervising and training new staff, or moving into management. You can use your skills to travel widely. As a chef, you could progress to section chef and look after a particular area like desserts. The next step is the sous chef and then head chef (also known as chef de cuisine) when you'll run a kitchen, create menus and manage the budget. You could look to set up your business.

Anything else I should know?

Be well prepared, start your search early, and keep a list of where you have applied to. Practice interviews.
Be confident in yourself.

Have a backup plan.