**Renfrewshire Employability Provision Fact Sheet**

*This factsheet is intended for use by those referring individuals for employability support in Renfrewshire. Similar information, designed for public use will also be available via the Opportunities Portal accessed via the Invest website and YPG Renfrewshire websites. This fact sheet is produced by the organisation delivering this particular offer of support or training and any queries should be directed via the contact details provided.*

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| **Provider** | WCS |
| **Name of Programme** | Hospitality: Fast Track skills training for Barista & Front of House |
| **Referral Process** | Referral partners should contact Chris Watson ([christopher.watson@wcs.ac.uk](mailto:christopher.watson@wcs.ac.uk)) or Sue Falconer ([sue.falconer@wcs.ac.uk](mailto:sue.falconer@wcs.ac.uk)) with ‘Barista’ in the title of the email. Alternatively, they can call Sue on (0)141 581 2256 and mention the ‘Hospitality Immersion’ programme. |
| **Who is this programme for?** | This programme has no specific target group and is not age restricted. |
| **Referral criteria** | There is no specific criteria relating to this course other than individuals who have an interest in knowing more about the industry and opportunities within it whilst developing their personal skills. |
| **Start and End date** | April 2022 – June 2022  October 2022 – December 2022 |
| **Number of places in each course** | Maximum of 14 places on each of the 2 programmes above |
| **Employability Pipeline stages** | 3 and 4 |
| **What is the aim of the programme** | To prepare attendees for employment or further study by providing underpinning industry knowledge and basic skills needs for the Hospitality sector. |
| **Summary of content** | There will be 12 hours per week of knowledge and skills development on the programme for the 8 weeks. This will be split across college tuition, experience and personal digital development training.  College Front of House and Professional Chefs will deliver industry skills and knowledge training in our college Hospitality sector facilities which include training and production kitchens and a fully operational training restaurant seating up to 45 with full take away facilities incorporated into the design. This will ensure we maximise the opportunity to build in a ‘live experience element’ to the programme ie use of professional training environment at all times. Participants will be taught Barista skills as part of their programme to give them full competence for industry job roles.  The programme would be delivered as a blended approach to benefit from and support industry and college-based learning. Over the total programme it will be equivalent of a short course of 3 days per week. Initially the first four weeks of the programme would be spent totally in college developing essential skills to enable the learner to be work ready. College working hours would be 4 hours per day for the skills development element to ensure participants can fully focus on their own development.  Participants will develop their soft skills and customer-facing confidence, e-learning and employability skills through compiling their CV, key interview skills and effective approaches for job hunting. There will be specific training on Barista skills, serving alcoholic beverages, customer service skills, self-awareness and self-confidence/presentation skills. As well as an opportunity to experience working within a college training restaurant setting. Workshops will give participants the opportunity to increase confidence, motivation, transferable skills, increase work ethics and leadership practice allowing progression to education, training, or employment. |
| **Certification**   |  |  |  | | --- | --- | --- | | Name/Code (if appropriate) of Unit/Module/SCQF rated qualification (where the qualification is not SCQF credit rated please include a brief description) – add more rows as required | SCQF Level | SCQF credit points | | Award in Barista Skills | 5 |  | | Prepare and Clear Areas for Counter/Takeaway Service | 4 |  | | Prepare and Serve Dispensed and Instant Hot Drinks | 4 |  | | Food hygiene for the hospitality industry | 4 |  | | |
| **Project/programme outcomes** | Course participants will have the chance to gain new experiences, skills, knowledge and competence as well as the opportunity to work in the industry at some stage during their programme. During completion of the programme the learning outcomes set will enable participants to demonstrate and reflect on these knowledge, skills, and values and give them the opportunity to:   1. gain relevant work skills 2. gain some industry work-experience 3. appreciate the wider industry opportunities available locally 4. provide a pathway into sustainable employment   We expect participants will demonstrate effective and positive participation resulting in the following possible outcomes and individual progression.   1. developing a range of essential front of house skills such as preparing hot and cold drinks for sitting in or taking away, table service, cash handling, Maitre D food ordering and basic hygiene 2. being a part-time student at the college 3. building productive networks and enabling one to call on the right people for help with complex or unexpected issues 4. reflecting on personal skills and attributes 5. anticipating and managing how other people see things and how they perform 6. engaging in employment and education opportunities with renewed passion and confidence 7. gaining a place on relevant college course in Hospitality 8. experience working with the college training restaurant setting for practical and personal skills training 9. gaining an understanding of employment and pathways to industry or college 10. achieving industry certificates such as REHIS and Allergen Awareness   enhancing digital skills training |
| **Participant Travel, Allowances, tools, uniforms etc** | Each participant will be provided with a front of house uniform with branded apron.  Travel support will be offered for daily public transport on college attended days. |
| **Additional information** | This is a great opportunity to develop yourself, be taught by experts, become immersed in the hospitality industry, receive specific and relevant skills and training. Develop your confidence to move into an industry where there are jobs you can grow with into a rewarding and challenging career, whether this is immediately or after further training on a full-time college course. |



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