

Level 3 Diploma in Food and Beverage Service Supervision

Location	Altrincham Campus
Course Type	College 16-18
Department	Hospitality & Catering
Start Date	Tuesday 1st September 2026
Course Code	AFP-HO3D-1500

Course Overview

This qualification is for learners who want to progress into management positions within the catering industry. You will develop your knowledge, understanding and skills for leading a team and supervising operations in the hospitality industry. Specifically, you will learn how to set objectives and provide support for team members, develop working relationships with colleagues and lead a team to improve customer service. You will also learn how to contribute to the control of resources and maintain the health, hygiene, safety and security of the working environment.

Course Requirements

4 GCSE's at Grade 4 or above (including maths and/or English language)

Level 2 City & Guilds or equivalent qualification in a related subject.

What You Will Learn

The optional units that make up this qualification will allow you to tailor your learning to your employers needs and your personal interests and preferences. Units range from supervising drinks and food services to leading and managing meetings and contributing to the development of recipes and menus.

Candidates will undertake an extended work placement.

Assessment

You will be assessed using a range of different methods. These include: Project Based Learning, Presentations, Practical Observation, Role-Play and Case Studies.

Progression

The qualification can lead to a range of Hospitality Management careers. This could be as General Managers and Heads of Department in Hotels, Restaurants or in the Events and Leisure sector.

Mandatory Units

Lead a team to improve customer service
Develop working relationships with colleagues
Set objectives and provide support for team members
Supervise food service
Supervise food production operations

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.