

HOSPITALITY & VISITOR ECONOMY

TRAINING PROVISION LANDSCAPE

05.03.25

Abingdon & Witney College

Certificate in understanding Excellence in Customer Service for Hospitality L2

Cookery Courses are run at the weekends

RHS Certificate in practical Horticulture L2

RHS Certificate in Plant growth & Development L2

Activate Learning

(offer 13 Landscaping/Horticulture course at Merrist Wood Campus (Guildford))

Advanced Patisserie (Reading College)

HNC AI Solutions & Applications (Reading College)

Professional Culinary Arts L1 (Reading College, City of Oxford College, Banbury & Bicester College)

Professional Patisserie & Confectionery L2 (Reading College, City of Oxford College)

Professional Culinary Arts L2 (Reading College, City of Oxford College, Banbury & Bicester College)

Professional Culinary Arts L3 (Reading College, Banbury & Bicester College)

Travel & Tourism L2 Extended Certificate (Reading College, Bracknell & Wokingham College)

Travel & Tourism L3 Extended Diploma (Reading College, Bracknell & Wokingham College)

Travel & Tourism (Domestic) L3 (City of Oxford College)

Commis Chef Apprenticeship (Reading College, City of Oxford College)

Buckinghamshire New University

Culinary Arts FDSc (HTQ)

Hospitality Management FDA (HTQ)

Hospitality Entrepreneur BA (Hons)

Hotel & Events Management BA (Hons)

Hotel Management BA (Hons)

International Hospitality Management BA (Hons)

Food Media & Marketing MSc

Hotel innovation & Sustainability MSc

Hospitality Leadership MSc

Hospitality Strategy & Governance MSc

Hospitality Management FDA

The Henley College

Applied travel & tourism (extended certificate)

HIT Training

Bakery & Patisserie: Culinary Showcase Workshop L2
Brand Standards L2
Bread & Dough: Culinary Showcase Workshop L2
Game & Offal: Culinary Showcase Workshop L2
Kitchen Masterclass: Bakery & Patisserie L2
Kitchen Masterclass: Meat, Fish & Poultry L2
Leadership & Communication L2 (online)
Menu Planning & Development L2 (online)
Personal License Holders (QCF) L2 Award
Plant Forward: Plant Based Catering L2 Diploma
Shellfish & Fish: Culinary Showcase Workshop L2
Texture Modified Foods: Dining with Dignity L2 Diploma
Vegan & Vegetarian Workshop L2
Bakery & Viennoiserie: Culinary Showcase Workshop L3
Brand Standards L3
Kitchen Masterclass: Bakery & Patisserie L3
Kitchen Masterclass: Meat, Fish & Poultry L3
Leadership & Communication L3 (online)
Menu Planning & Development L3 (online)
Nose to Tail – Culinary Showcase Workshop L3
Patisserie & Desserts – Culinary Showcase Workshop L3
Shellfish & Fish: Culinary Showcase Workshop L3
Vegan & Vegetarian Workshop L3
Bakery & Patisserie: Culinary Showcase Workshop L4
Bakery & Viennoiserie: Culinary Showcase Workshop L4
Brand Standards L4
Bread & Dough: Culinary Showcase Workshop L4
Foraging & Fermentation: Culinary Showcase Workshop L4
Game & Offal: Culinary Showcase Workshop L4
Leadership & Communication L4 (online)
Menu Planning & Development L4 (online)
Nose to Tail – Culinary Showcase Workshop L4
Patisserie & Desserts – Culinary Showcase Workshop L4
Plant Forward: Culinary Showcase Workshop L4
Shellfish & Fish: Culinary Showcase Workshop L4
Vegan & Vegetarian Workshop L4

Cleaning Hygiene Operative L2 Apprenticeship
Commis Chef L2 Apprenticeship
Customer Service Practitioner L2 Apprenticeship
Hospitality Team Member L2 Apprenticeship

Production Chef L2 Apprenticeship
Production Chef for Fish Friers L2 Apprenticeship
Team Leader L2 Apprenticeship
Business Administrator L3 Apprenticeship
Chef de Partie L3 Apprenticeship
Customer Service Specialist L3 Apprenticeship
Hospitality Supervisor L3 Apprenticeship
Pastry Chef L3 Apprenticeship
Senior Production Chef L3 Apprenticeship
Brewer L4 Apprenticeship
Hospitality Manager L4 Apprenticeship
Retail Manager L4 Apprenticeship
Sales Executive L4 Apprenticeship
Senior Culinary Chef L4 Apprenticeship
Hospitality Operations Manager L5 Apprenticeship

Brewer Workshops

Introduction: Industry Knowledge
Introduction: Raw Material Handling
Brewhouse: Recipe Design
Brewhouse: Brewhouse Operations
Yeast: Yeast & Fermentation
Yeast: Yeast Handling & Microbiology
Finishing: Maturation
Finishing: Filtration, CIP & Engineering
Packaging: Large Pack & Dispense
Packaging: Small Pack
Quality: Quality Assurance & Control
Quality: Operational Management

Newbury College & UCN

Intro to professional cookery L1
Professional Cookery L2
Professional Cookery L3

New College Swindon

Introduction to Professional cookery L2 Diploma
Nutrition & Health L2 Certificate
Professional Cookery L3 Advanced Diploma
Travel & Tourism L2 Extended Diploma
Travel & Tourism L3 Foundation Diploma
Hospitality Manager L4 Apprenticeship

New Directions College

Skills for Employment in the Hospitality Industry courses

Oxford Brooks University

Events Man BSc (Hons)
Foundation in Business
Global Business & Entrepreneurship (Events & Hospitality) with Foundation Year BA (Hons)
International Hospitality & Tourism Management BSc (Hons)
Marketing & Events Management BA (Hons)
Hospitality, Tourism & Events Management MPhil PhD
Global Events Management MSc
Global Marketing MSc
International Hospitality, Events & Tourism Management MSc
International Hotel, Events & Tourism Management MSc
Marketing & Brand Management MSc

Ruskin College

Leadership & Management with focus on sustainability, tourism & science

WFCG

Travel & Tourism L2
Travel & Tourism L3 BTEC
Travel & Tourism L3 Extended
Cabin Crew Fast track with Interview L2

Landscape Operative L2 Apprenticeship
Horticulture Supervisor L3 Apprenticeship