



# HOSPITALITY MANAGER

## LEVEL 4 - UNDERGRADUATE DEGREE

### LENGTH

Approx. 18 months

### ENTRY REQUIREMENT

Passed your B&K Probationary Period and Maths & English at GCSE C or above  
(if not, Functional Skills are included as part of this apprenticeship)

### WHAT WILL YOU COVER?

This course builds on all your understandings around running a smooth and profitable hospitality business. You look at project plans, team roles and business proactivity and how it affects the bigger picture within Brewhouse & Kitchen. You get into the nitty gritty of managing people and just how they tick, to ensure you get the best out of your team.

We develop you into a leader at Brewhouse & Kitchen. Amongst much more, you cover decision making in hospitality, leadership strategies, maximising business marketing, empowering people through delegation and how to manage and implement change effectively.

Ideally, you would already have an astute business acumen, be a people-first manager/supervisor and foresee a long-term career in hospitality. The aim of this apprenticeship is to develop any basic or intermediate understanding into a mastery level of competence.

### HOW IS THIS ACHIEVED?

There is a blended approach to this course, whereby most of the time you are working on these tasks in real-life situations at work. There will be interactive webinars and e-learning for you to attend virtually. In addition to this, in-person, classroom style learning will top up your knowledge with the help of your HIT Training Assessor and B&K Mentor.

### SOUNDS GREAT – WHAT'S NEXT?

Email [people@brewhouseandkitchen.com](mailto:people@brewhouseandkitchen.com) – to register your interest and understand more

