



BREWHOUSE
&
KITCHEN

OPERATIONS / DEPARTMENTAL MANAGER

LEVEL 5 - DIPLOMA OF HIGHER EDUCATION

LENGTH

Approx. 18 months

ENTRY REQUIREMENT

Maths & English at GCSE C or above
(if not, Functional Skills are included as part of this apprenticeship)

WHAT WILL YOU COVER?

Key responsibilities may include creating and delivering operational plans, managing projects, leading and managing teams, managing change, financial and resource management, talent management, coaching and mentoring.

Amongst much more, you cover critical analysis and evaluation, use effective problem-solving techniques, ability to reflect on own performance, working style and its impact on others. Build trust and use effective negotiation and influencing skills and manage conflict. Able to identify and share good practice, and work collaboratively with others both, inside and outside of the organisation. Use of specialist advice and support to deliver against plans

Ideally, you would already have an astute business acumen, be a people-first manager 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 – to register your interest and understand more