



WESTONBIRT
— SCHOOL —

HOSPITALITY BTEC

Click **here** to watch an introduction to BTEC Hospitality from our Head of Food and Textiles

Exam Board - EDEXCEL

What can I expect from this subject?

You can expect to learn a great deal about all aspects of the hospitality business. We need to complete six units, all of which are assessed through assignments – there are NO EXAMS on this course. You will need to carry out work experience and keep a diary of your progress, so you need to be prepared to go out to a hotel, restaurant or guesthouse and get involved in the organisation and running of a commercial operation. You will need to plan and run your own event here in school so will need, as a team, to work to a client 'brief' and budget to create a good event. You will have your own area of responsibility within the event team. We will visit and assess a range of hospitality premises to get a feel for what is needed to run a successful hospitality business.

What can I do to prepare for this course?

Be aware of your interaction with the hospitality industry. Every time you buy a coffee you are interacting with the business! Look at service, quality of products and efficiency of systems. Be aware of news stories linked to hospitality – both good and bad. If you go to a hotel, coffee shop or restaurant, look at its reviews on websites such as Trip Advisor. Do you agree with the reviews posted? Next time you are at a function or event, look at what is going on around you – think – is it going well? Or, could it be done better?

What will my next steps be?

A BTEC in Hospitality could lead you into a career in event management or many other aspects of the hospitality industry. It could open doors to travelling and working abroad – after all, hospitality is a worldwide business. You could study hospitality or event management as degree level subjects. If you make a good impression at your work experience placement, that could even lead to a job.