

Hospitality Supervisor Apprenticeship



Level 3



15 months



Hospitality Supervisors take responsibility for overseeing staff and activities within hospitality businesses - such as bars, cafes, restaurants and hotels. This Level 3 apprenticeship prepares candidates for supervisory positions.



Apprenticeship overview

Hospitality Supervisors typically work under pressure and must be capable of staying calm throughout busy shifts. Candidates will learn how to support managers and supervise staff. By the end of the apprenticeship they should be able to demonstrate fantastic people skills - able to keep teams motivated under pressure and to deliver consistent quality customer service.



Typical job roles

- Food and Beverage Supervisor
- Bar Supervisor
- Housekeeping Supervisor
- Concierge Supervisor
- Front Office Supervisor
- Events Supervisor
- Hospitality Outlet Supervisor

Why choose an apprenticeship for your business?

The benefits, in brief:

- Retrain and upskill your current team
- Fill skill gaps and expand your workforce
- Diversify your team and bring in fresh ideas

Why choose us?

- We are one of the biggest apprenticeship providers in the region
- We are funding experts and can help you get the maximum benefit of government funding available to you
- We will support you as an employer and your apprentice throughout the apprenticeship journey

Interested?

**We welcome your enquiries.
Contact us below:**



Email: apprenticeships@leedscitycollege.ac.uk

Visit: leedscitycollege.ac.uk/employ-an-apprentice

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