

Need More Information?

Just contact us by phone, e-mail or letter and we can answer any questions you have about our business

Conatct Details:

Nicholsons Apprenticeships

Nicholsons Restaurant & Tapas Bar
245 Albert Road SOUTHSEA Hants PO4 0JR



Nicholsons Restaurant and Tapas Bar



what we want from you...

...a nod of agreement

You like people and have an interest in food

You're looking to learn more about the hospitality and catering industry.

You are willing to learn new things

You are prepared to put in hard work

You want to have fun

a nod in agreement to these statements and we want to hear more from you.



Apprenticeships

Our apprenticeships allow you to gain qualifications whilst working. You will learn on the job and be trained in the skills you need for a career in Hospitality and Catering while you work towards a qualification.

You should normally be aged between 16 and 24 and be working for at least 30 hours per week.

We will pay your wages and give you 'on-the-job' training. You will also spend one day a week at Highbury College gaining an NVQ as well as Key Skills that will be useful in the job market.

Duration

The course will usually take between 12 and 15 months dependent on age and course.

About the course

You will work as part of a team in our Southsea based restaurant and will be involved in a number of different areas of our business.

Assessment

You will be assessed in the workplace and cover 'off-the-job' training in college. You will build a portfolio of evidence relating to your job. Your Tutor and Assessor will continually assess your work; this will ensure that you meet the necessary standards to achieve the Apprenticeship.

Award

You will achieve your chosen NVQ at Level 2 or 3 in the following areas dependent on your job role.

- Food Preparation and Cooking
- Hospitality Service
- Food and Drink Service
- Reception

Some of the things that you will cover are:

Understanding straightforward written & graphical information e.g. recipes, orders, safety signs, notices, labels & instructions.

Understanding written numbers clearly & accurately, recording figures, understanding stock lists, counting stock.

Technical Certificates

You will gain the following certificates

- Basic Food Hygiene Certificate
- Basic Health & Safety Certificate

Fees

Apprenticeships are normally free to those aged between 16 and 24. You may need to purchase chef knives, whites or a uniform for your college based studies.

How to Apply

You choose...

By telephone: 023 9267 8332

By e-mail:
info@nicholsonsrestaurant.co.uk

By Post:
245 Albert Road
Southsea
PO4 0JR