

# Certificate in Hospitality & Catering

## Certificate Level 1

STUDY MODE  
Full time

LOCATION  
Moulton

LEVEL  
Level 1

START DATE  
Sept 2026

DURATION  
1 year



The Certificate in Hospitality and Catering provides you with the essential practical skills and knowledge required to begin a successful career in the hospitality, catering, and food service industry. This hands-on programme offers a blend of kitchen-based training, customer service development, and industry-relevant study.

## What will I learn on the course?

You will unlock the confidence and creativity to bring food to life, developing practical skills in mixing, shaping, heating, cooling, finishing, and presenting beautifully crafted dishes. As you grow your abilities in the kitchen, you'll also explore the vital principles of hygiene, safety, and quality that underpin every successful hospitality environment.

Alongside your practical training, you'll gain insight into the dynamic world of the food industry and build essential employability skills. This course is designed to open doors, ignite ambition, and prepare you for a rewarding future in a vibrant and fast-moving industry where your passion can truly shine.

## What does a typical week look like?

You will be in college three days a week and your timetable will blend practical kitchen experience, customer-facing service, theory sessions, and opportunities to build your confidence and employability. No two weeks are the same, but you can expect a blend of the following sessions:

### Practical Kitchen Sessions

You'll spend several sessions each week in our professional kitchens, learning and practising:

- Food preparation and cooking techniques
- Knife skills and safe equipment use
- Finishing and presenting dishes

These hands-on lessons help you build confidence and refine your skills in a real working environment.

### Service

You will take part in service sessions where you:

- Serve customers
- Take orders
- Work as part of a service team

This will give you valuable experience in customer service and teamwork.

### Theory & Classroom Learning

Short, focused theory sessions support your practical work. Topics may include:

- Hygiene and food safety
- Health and safety
- Industry knowledge
- Quality and standards

These sessions help you understand the principles behind good practice.

### Employability & Personal Development

You'll also have time dedicated to:

- Portfolio building
- Work-related skills
- English and maths (if required)
- Careers guidance and progression planning

## How will I be assessed?

Your progress will be measured through a range of practical and engaging assessments designed to showcase your growing skills and confidence. Most of your assessment will take place in realistic working environments, allowing you to demonstrate what you can do in a professional setting.

You may be assessed through:

- Practical cooking assessments - showing your ability to prepare, cook, finish, and present dishes to industry standards.
- Observed service tasks - demonstrating customer service, teamwork, and professional behaviour in front-of-house and kitchen environments.
- Portfolio work - collecting evidence of your skills, reflections, and achievements throughout the course.
- Short written tasks - supporting your understanding of hygiene, safety, and industry knowledge.
- Realistic working environment activities - including live events, service sessions, and collaborative projects.

## Where can it lead to?

Upon successful completion of this course you could progress to an apprenticeship programme, the Supported Internship programme at Moulton College or Level 2 Bakery.

Completing this course opens the door to a wide range of exciting opportunities in the hospitality and catering industry. You'll build the confidence, skills, and experience needed to take your next step - whether that's further study or stepping straight into employment.

### Further Study

You can progress to higher-level qualifications such as:

- Level 2 Hospitality & Catering or Professional Bakery
- Professional Cookery
- Food & Beverage Service
- Apprenticeships (Commis Chef Level 2, Hospitality Team Member Level 2, Chef de Partie Level 3)

These pathways help you specialise, advance your skills, and move towards supervisory or senior roles.

## What are the entry requirements for this course?

This course is aimed at students looking to start their journey in hospitality and catering. There are no formal qualifications for this course however we are looking for students with a positive attitude and a willingness to learn new skills. You should have an interest in food, hospitality or customer service.

## Good to know

No prior experience needed - this course is designed to help you build confidence from day one.

- Hands-on learning - most of your time is spent in professional kitchens and realistic service environments.
- Support is available - you can receive help with English, maths, and study skills whenever you need it.
- Industry-standard equipment - you'll train using the same tools and techniques found in real hospitality settings.
- Professional expectations - you'll learn about uniform standards, timekeeping, teamwork, and good work habits.
- Real service opportunities - throughout the year you may take part in live service events, theme days or work placements.
- Great for building confidence - the practical nature of the course helps you grow communication, teamwork, and problem-solving skills.
- A pathway to real careers - hospitality is one of the UK's most vibrant and expanding industries, offering endless opportunities

If you have an EHCP you will be supported in small groups and your study programme will take into account EHCP outcomes as well as the course criteria.

Visit this course on our website: <https://www.moulton.ac.uk/courses/pidhc/certificate-in-hospitality-and-catering-certificate-level-1>

For further information please contact the college: <https://www.moulton.ac.uk/contact>