

## Purpose statement

The following purpose is for the Level 3 Advanced Diploma in Food and Beverage Service Supervision (600/4874/8)

Area	Description
<b>OVERVIEW</b>	
<p>What does this qualification cover?</p>	<p>This qualification is for you are over 16 and successfully completed a level 2 qualification and wish to gain employment in the hospitality sector as a Food &amp; Beverage Supervisor. This qualification will provide you with a good understanding of a food and beverage supervisor's role. It provides the depth of knowledge and understanding required to run different operations such as restaurant, bistro and brasserie, bar, restaurant reception and specialist events. You will develop both the hard and soft skills that will allow you to work in a variety of establishments and settings including hotels, restaurants, cafés, and specialist events catering or to run or manage your own restaurant.</p> <p>By undertaking this qualification you will gain the skills and techniques required to supervise a team, manage hospitality events and deliver a high level of service to customers.</p> <p>The subject areas that will be covered as part of this qualification include:</p> <ul style="list-style-type: none"> <li>• Health, safety and secure working environment</li> <li>• Supervising customer service</li> <li>• Supervising staff training</li> <li>• Principles of supervising and leading teams,</li> <li>• Supervising food and beverage service</li> <li>• Preparing and serving wine</li> <li>• Supervising events.</li> </ul>
<b>WHAT COULD THIS QUALIFICATION LEAD TO?</b>	
<p>Why choose this qualification over similar qualifications?</p>	<p>The qualification covers the supervision of a healthy and safe environment, resource management and staff training, the supervision of food and beverage service, including special events, the service of wines, and the supervision of customer service.</p> <p>Understanding the principles of supervising and leading a team are also essential to this qualification.</p> <p>The Level 3 Advanced Diploma in Food and Beverage Service Supervision is for learners who have gained experience in restaurant or bar service and wish to extend their knowledge of the planning and monitoring of operations and staff within the food and beverage</p>

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environment. Learners will be required to demonstrate their supervisory skills, both knowledge based and practically, in order to fulfil the requirements of the assessments.

The qualification will prepare you for employment in a variety of establishments, from a café bistro or pub to a Michelin starred restaurant. You may also want to develop your supervisory skills even further by following an apprenticeship programme or taking a hospitality degree or other higher education qualification.

Achieving this qualification will enable you to progress into employment or an apprenticeship within front of house operations, typically in any of the following roles:

- Food and Beverage supervisor
- Restaurant Supervisor
- Bar Supervisor
- Front of House Supervisor
- Conference and event Supervisor

This role could be undertaken in any of the following establishments:

- Restaurants
- Independent
- Fine dining e.g. Michelin
- High Street chains
- Hotels - Large chains, Independent, Boutique or Country house hotels
- Café's
- Contract catering

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Alternatives routes to achieve the same outcome?

You could also consider:

- 600/0861/1 NVQ in Hospitality Supervision and leadership,
- 601/7370/1 Level 3 Advanced Technical Diploma in Supervision of Food & Beverage Services
- Hospitality Supervisor apprenticeship.

In choosing this qualification, your career direction is likely to be in food and beverage service operations and it will help you develop greater knowledge and understanding of a supervisor as this qualification covers a large range of what you need to supervise a team, deliver quality service,

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How this qualification supports the identified outcome(s)?

This qualification is suited to a learner who has prior experience of supervisory in a hospitality establishment, assessment methods prepare learners for supervisory roles within the industry.

Learners studying this qualification will be able to gain employment in the front of house area, typically in any of the following roles:

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- Food and Beverage supervisor
  - Restaurant Supervisor
  - Bar Supervisor
  - Front of House Supervisor
  - Conference and event Supervisor

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#### WHO SUPPORTS THIS QUALIFICATION?

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Employer/Higher Education  
Institutions

This qualification has been supported by the Academy of  
Food and Wine

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Further information

On completion of this qualification you may be able to  
enter employment, apprenticeship or further education.

Please refer to the Qualification Handbook, available on  
the City & Guilds website, for more information on the  
structure of this qualification, the content of the units, and  
assessment.

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