

Occupational Map: Catering and Hospitality

This is one of 15 occupational maps that group together occupations that require similar knowledge skills and behaviours. Career pathways and occupational clusters have been used to provide further grouping of occupations, with the pathways indicating options for likely career progression. Every apprenticeship standard has been captured, as well as other skilled occupations where there is a substantial requirement for technical knowledge and practical skills. The occupations in this map have been split into one Catering and one Hospitality pathway. The technical occupations in the latter have been identified as suitable for learning via apprenticeships only, so Government does not intend to launch T levels for these.

Occupations in green: Standard approved for delivery
Occupations in amber: Standard published
Occupations in red: Standard in development
Occupations in black: Standard awaiting development
The number shown in brackets () is the level of the apprenticeship (if known)

Career Pathway

Technical Occupations

Technical occupations: skilled occupations that a college leaver or an apprentice would be entering, that typically require qualifications at levels 2/3.



Higher Technical Occupations

Higher Technical occupations: Require more knowledge and skills acquired through experience in the workplace or further technical education. They typically require qualifications at levels 4/5.



Professional Occupations

Professional Occupations: Occupations where there is a clear career progression from higher technical occupations, as well as those occupations where a degree apprenticeship exists.

[Click here for more information on the occupations listed in this map](#)

Hospitality

Cluster: Hospitality Team Member/Supervisor

APPRENTICESHIP ONLY

Preparation and serving food and drinks, taking and managing bookings, and managing events.

Hospitality Team Member (2):

- Alcoholic Beverage Service
- Barista
- Concierge & Guest Services
- Conference & Events Operations
- Food & Beverage Service
- Food Production
- House Keeping
- Reception
- Reservations

Hospitality Supervisor (3):

- Bar Supervisor
- Concierge Supervisor
- Events Supervisor
- Food & Beverage Supervisor
- Front Office Supervisor
- Hospitality Outlet Supervisor
- House Keeping Supervisor

Cluster: Hospitality Manager

Management and improvement of core hospitality services of food and beverages, cleaning and housekeeping, reservations and events.

Hospitality Manager (4):

- Conference & Events Management
- Food & Beverage Service
- Front Office
- Hospitality Outlet Management
- House Keeping Management
- Kitchen Management
- Multi-functional Management
- Revenue Management

Catering

Cluster: Caterer

Preparation and cooking of food through to the management of either part of or the whole kitchen.

Baker (2):

- Craft
- In store
- Automated

Cluster: Catering Manager

Management of a whole kitchen along with staff, menus and waste.

Commis Chef (2)
Chef de Partie (3)
Maritime Caterer (2)
Pastry Chef (3)
Production Chef (2)
Senior Production Chef (3)