



Train for a career
with passion





About Us

The Apprenticeship in Hospitality Scotland's (AHS) vision is to create a world class, industry led, hospitality apprenticeship programme aimed at young people to encourage them into the world of work in Hospitality & Tourism and this is exactly what has been created. Our purpose is to ensure that our programme will inspire, nurture and develop the next generation of highly skilled talent for the Scottish hospitality industry.

The Apprenticeship in Hospitality Scotland is an award winning programme which began in 2014 as a partnership between hotels across Scotland.

Developed to offer an alternative to university, AHS is designed to encourage young people to enter the hospitality industry and start a lifelong career in one of the most rewarding industries. Each apprentice is paid the national minimum wage as the programme was designed to remove the stigma of the hospitality industry as a career path and the course is supplemented with masterclasses and learning journey's through each of the four areas to enhance the learning of the apprentices.

The Apprenticeship in Hospitality Scotland offers two routes to training. The Hospitality Services and Professional Cookery Apprenticeship.



Why a Career in Hospitality?

1.

It's fun...

You will meet new people everyday and friends for life. Surrounded by a team of likeminded people there is a real buzz in this industry.

2.

It's ever changing...

In hospitality you'll never have two days the same, you'll work a variety of shifts with no two guests the same.

3.

It's full of opportunity...

If you are dedicated and willing to learn the opportunities are endless. You will have room to grow and develop within in a Hospitality Services or Professional Cookery Apprenticeship.

Apprenticeship in Hospitality Services

1. Two year apprenticeship

Complete an apprenticeship over two years in Hospitality Services (SCQF Level 5)

2. Four different departments

Experience in Housekeeping, Food and Beverage, Kitchen and Reception

3. Masterclasses

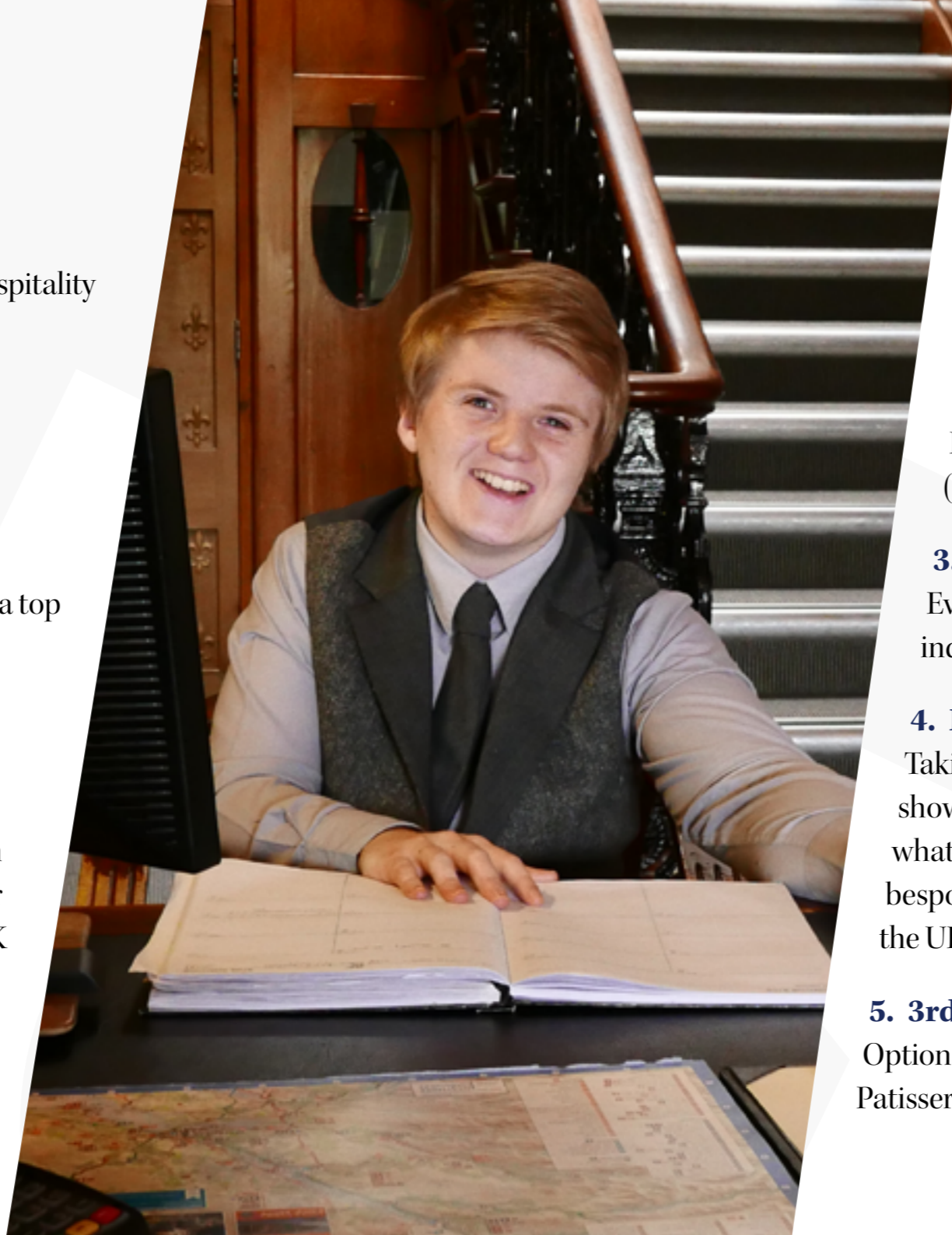
Every 6 months a masterclass will be delivered by a top industry figure

4. Learning Journeys

Taking place annually, these experiences are designed to showcase what a career in hospitality has to offer and what paths and opportunities can be available to you. They are bespoke to each year group and often involve some travel within the UK or abroad.

5. 3rd Year Management Qualification

Optional, 3rd year management qualification in your most-suited department at SCQF Level 7.



Apprenticeship in Professional Cookery

1. Two year apprenticeship

Complete an apprenticeship over two years in Professional Cookery (SCQF Level 5)

2. Four learning blocks

Experience in Kitchen Assistant/Porter, Cold Kitchen (Larder), Hot Kitchen and Pastry

3. Masterclasses

Every 6 months a masterclass will be delivered by a top industry figure

4. Learning Journeys

Taking place annually, these experiences are designed to showcase what a career in professional cookery has to offer and what paths and opportunities can be available to you. They are bespoke to each year group and often involve some travel within the UK or abroad.

5. 3rd Year Optional Qualification

Optional, 3rd year qualification in Professional Cookery or Patisserie at SCQF Level 6 or 7.

Applications

To apply for a position on either of our apprenticeships you can visit our website and complete the Application Form. Your application and any supporting documents, such as a CV will be sent over to your preferred hotel, based on your region, where you will be subject to that property's recruitment processes.

On commencing the apprenticeship, you will be invited to attend a two day induction, hosted by AHS and the hotel partners; you will be introduced to your fellow apprentices, the partners, the apprenticeship assessment team and AHS Alumni. You will have fun networking and sharing your experiences and aspirations - it's a packed 2 days that will enrol you in your apprenticeship, equip you with the knowledge to start and get you set and ready to commence your career in hospitality. You are provided with an official apprenticeship uniform and the tools to allow you to learn remotely.

At the end of each 6 month block you will be invited to a handover event to share your knowledge and experience of the previous 6 months. This gives an opportunity for you (and us) to evaluate your learning, meet with your apprentice colleagues and be introduced to the following 6 months in a new area.

Masterclasses & Learning Journeys

The Learning Journeys and Masterclass programme is what sets us apart from any other apprenticeship on offer in hospitality.

We work with our partners and supporters to create bespoke workshops and experiences for our apprentices to build their knowledge and experience, cementing their development in each of the departments/sections of the kitchen. A series of masterclasses throughout the programme (tailored to each of the different apprenticeships) provide our apprentices with focused sessions led by experts across a number of topics, and give the apprentices the opportunity to get together as a group and discuss their experience and share this knowledge.

You will be invited to a minimum of 1 masterclass per 6 months and these will be delivered either online or face to face.

Each year you will be awarded a Learning Journey and these may be different depending if you are on the Hospitality or the Professional Cookery Apprenticeship. They take place after your first year and at the end of your apprenticeship programme.

Apprentice Stories : Megan Robb

Megan completed her 3 year apprenticeship with Apex Hotels and is a Food and Beverage Supervisor in their restaurant and bar.

What made you choose an apprenticeship and in particular the Apprenticeship in Hospitality Scotland?

I finished school and looked at different opportunities. Having done previous work experience during my time at school the next step was the apprenticeship.

Where are you now? What position do you hold:

3rd year apprentice. Current position is restaurant and bar shift leader.

How did the apprenticeship help you get here?

It gave me a chance to experience all departments in different ways and find one that I loved the most and wanted to progress further in.

What would you say to those thinking of applying this year?

Do it. For someone who wasn't sure what to expect it's opened my eyes to so many opportunities and met the most amazing people in the industry.



Apprentice Stories : Jack McNeil

Jack completed his apprenticeship with Gleneagles Hotel and has now recently taken the leap to the British Virgin Islands to work for a five star property there in Guest Services

What made you choose an apprenticeship and in particular the Apprenticeship in Hospitality Scotland?

I chose an apprenticeship in hospitality, as in this industry it gives you the power and puts you in a position to give someone an experience. There is no better feeling in the world knowing you've created someone a lifelong memory!

Where are you now? What position do you hold?

I am currently in the British Virgin Islands, working as a guest service co-ordinator for Oil Nut Bay.

How did the apprenticeship help you get here?

The apprenticeship gave me a solid platform to learn and build from. The knowledge gained about the hospitality industry is invaluable.

What would you say to those thinking of applying this year?

Take the leap and step out of your comfort zone. In my case a life changing experience which has enabled me to do what I've always wanted, which is to travel the world!



Become a Partner

The Apprenticeship in Hospitality Scotland aims to inspire, nurture and develop talent for the Scottish Hospitality Industry and your business could be at the forefront of a truly world class project.

Our core values are:

Partnership - To offer young people a world-class opportunity.

Inspirational - To inspire the next generation into hospitality.

Professional - To showcase our industry as a career of choice.

We invite potential partners to join our apprenticeship each year and if you wish to express interest in joining then please get in touch via email on enquiries@apprenticeshipinhospitality.scot

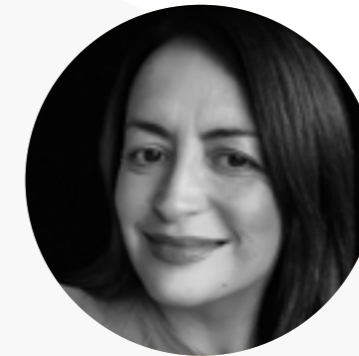
To become a partner you will be asked to meet a particular criteria and agree to our values. Applications are reviewed by the board of directors each year.

Board of Directors



Rohaise Rose-Bristow

Owner
The Torridon Hotel



Kelly Johnstone

Chief Operations Officer
The Springboard Charity



Ralph Porciani

Chairperson & General Manager
Trump Turnberry



Andy Roger

Resort Director
Cameron House Hotel



Marc Crothall

CEO
Scottish Tourism Alliance

Partners



COMPASS | SCOTLAND



Training Providers

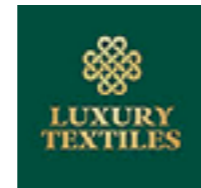


Hospitality Apprenticeship



Professional Cookery Apprenticeship

Supporters and Sponsors



Awards & Memberships



PRINCESS ROYAL
TRAINING AWARD
2018



Apprenticeships are a core part of our skills system and continue to play a key role in our economic recovery from the COVID-19 pandemic, supporting high-quality jobs and enabling employers to gain skilled workers. They are a key way for employers to continue to invest in their workforce, providing the skills the economy needs both now and in the future. The work of AHS has played a pivotal role in the delivery of apprenticeships in the hospitality sector. I recognise that this work has been particularly challenging under the circumstances presented by COVID-19.

As such, it was heartening to see that you were able to organise this induction ceremony and lunch in the setting of Cameron House. I took great pleasure in attending this event, where I had the privilege of meeting a number of current and former apprentices. As you mention, the enthusiasm of the senior and alumni apprentices was infectious and I am sure that these individuals will take great steps in the hospitality industry. The new cohort of apprentices will take inspiration from this and in time will grow in confidence to progress with their qualification and enjoy a career in the sector.

I am looking forward to further cooperation with AHS. I want to record my personal gratitude to you and your members for your enormous efforts and for your valued contribution to our apprenticeship programmes and the hospitality sector. I look forward to hearing about your progress in the years ahead.

Jamie Hepburn

Minister for Higher/Further Education, Youth Employment & Training



For more information or to apply now, visit our website

 <https://apprenticeshipinhospitality.scot>

 enquiries@apprenticeshipinhospitality.scot

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