

Careers in Hospitality and Catering

There are a wide range of roles that involve hospitality and catering in some way or form, these might include working in restaurants and hotels to health and nutritional roles too.

To find out more about the different roles within this sector you could watch some real-life career stories; [i could](#) and [Careers Box](#) have lots of different videos, some of which are below, but click on the links to view many more different stories.

Working as an apprentice



Careers in the hospitality industry



Working as Catering Manager



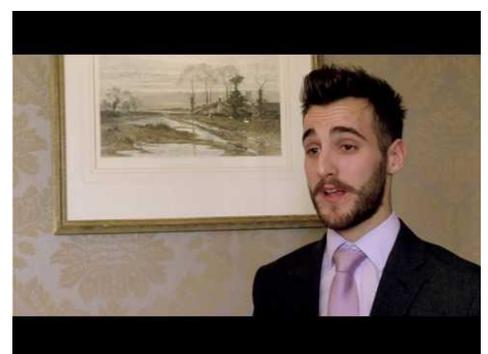
Becoming a Chef



Working in Events Management



Working as a Bartender



Working as a Hotel Receptionist



Working as Waiting Staff



Working as a Hospitality Assistant



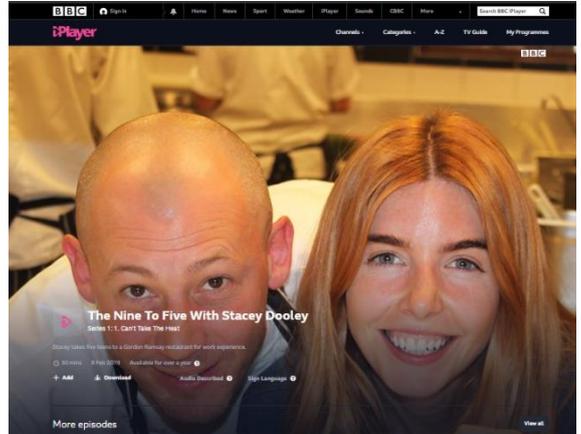
There are many different sectors within Hospitality and Catering, so it's worth exploring what area interests you the most. Websites such as [CareerPilot](#), [Prospects](#) and [The National Careers Service](#) can help you explore the different pathways.



Consider short online courses to gain some virtual work experience <https://www.futurelearn.com/courses/nutrition-food-safety>

This episode of 9-5 with Stacey Dooley take teens to work in a Gordon Ramsey Restaurant...it may be worth a watch to see if you can take the heat!

<https://www.careeraddict.com/hospitality-jobs> gives more information about hospitality roles.



There are different pathways into hospitality and catering – you could look at an apprenticeship or you might choose to go to University.

Apprenticeships are where you gain a qualification and earn at the same time – you are employed by an organisation. Click on the images below to find out more about apprenticeships and search for vacancies use the [Find an Apprenticeship](#) website.

Baker
Salary range: £12,750 to £40,000
Bakers make bread, cakes and pastries using machines or by hand.

Bar person
Salary range: £12,000 to £25,000
Bar staff serve drinks in venues like pubs, clubs, wine bars, hotels and leisure centres.

Barista
Salary range: £8,000 to £20,000
Baristas make and serve coffee in cafes, coffee shop chains, restaurants and hotels.

Brewery worker
Salary range: £13,900 to £25,000
Brewery workers brew and package beer.

Butcher
Salary range: £14,500 to £30,000
Butchers prepare and sell meat and poultry, and make meat products like sausages, burgers and pies.

Cabin crew
Salary range: £13,500 to £30,000
All cabin crew help make sure that airline passengers have a comfortable, safe and pleasant flight.

Cake decorator
Salary range: £22,000 to £25,000
Cake decorators design, make and decorate cakes for birthdays, weddings and other special occasions.

Catering manager
Salary range: £18,000 to £40,000
Catering managers run the food service of organisations including restaurants, bars, schools, colleges and outside suppliers.

Cellar technician
Salary range: £15,000 to £30,000
Cellar technicians install and maintain drink systems in places like pubs, bars, hotels and restaurants.

Hospitality and food

- Baker**
Industrial baker, master baker, artisan baker
Bakers make bread, cakes and pastries using machines or by hand.
- Bar person**
Bar staff serve drinks in venues like pubs, clubs, wine bars, hotels and leisure centres.
- Barista**
Baristas make and serve coffee in cafes, coffee shop chains, restaurants and hotels.
- Butcher**
Butchers prepare and sell meat and poultry, and make meat products like sausages, burgers and pies.
- Butler**
Household manager
Butlers carry out personal and household tasks for their employers.
- Cake decorator**
Cake decorators design, make and decorate cakes for birthdays, weddings and other special occasions.
- Catering manager**
Food service manager
Catering managers run the food service of organisations including restaurants, bars, schools, colleges and outside suppliers.

Hospitality and events management
12 job profiles

- Accommodation manager
- Catering manager
- Chef
- Conference centre manager
- Customer service manager





Thinking about University? The [UCAS](https://www.ucas.com) website and [Prospects](https://www.prospects.ac.uk) website can give you lots more information about the different courses and entry requirements.

If you want to find out about specific courses then go to

<https://digital.ucas.com/search>



Using the information above note down information about:

- + Salary
- + How to become
- + What tasks do you do?
- + Where are the vacancies?
- + Progression opportunities
- + Related roles



Conference and exhibition managers and organisers		UK Average	
Weekly Pay £560	Annual Pay £29,120	Weekly Pay £505	Annual Pay £26,260
Hours/Week 36h	Hourly Pay £16	Hours/Week 37.5h	Hourly Pay £13
Workforce Change (projected)		Workforce Change (projected)	
Growth 7.5%	Replacement 51%	Growth 6%	Replacement 39.5%
<small>The workforce is projected to grow by 7.5% over the period to 2027, creating 5,600 jobs. In the same period, 51% of the workforce is projected to retire, creating 37,200 job openings.</small>		<small>The workforce is projected to grow by 6% over the period to 2024, creating 1,974,000 jobs. In the same period, 39.5% of the workforce is projected to retire, creating 13,110,000 job openings.</small>	
You might find this job in Office admin. Food & beverage services Sport & recreation Accommodation Services to buildings		<small>This is the average combined for all industries across the UK. The pay and hours are that of an average full-time employee in this job, including bonuses, before tax and deductions.</small>	
More info	Clear card	Clear card	

Use [Labour Market information](#) and the Careerometer to compare different job roles within this sector. What does the information say about the role you are interested in?

Tasks

Can you name three different career roles within a hotel?	1. 2. 3.
Can you give three different courses you might take to work within catering and hospitality?	1. 2. 3.
Name three skills and qualities you will need to pursue a career within the food and drink sector.	1. 2. 3.
What might the salary be for a head chef?	

Day in the life of A Chef

A chef's life is always busy, varied and interesting, not one day is the same! It helps to plan your day by thinking about what you need to cook first and how long it's going to take. You need to have good timing skills, using a knife and know how to make food look and taste good. Tasting the food is very important!

You also need to make sure you prepare food safely and record details like temperatures, stock control and use ingredients when they are fresh.

Being a chef can be a fun way to experiment with different flavours and tastes and is a great way to be part of a team who all get along and have fun!

I trained at college and also did an apprenticeship to gain my qualifications and have worked in numerous different places from restaurants and conference centres to boarding schools. It's good to get lots of experience from different places. Try and eat out, trying new food if you can!



I start at 7am and could be cooking a full English breakfast for 65 children or sometimes a selection of Danish pastries, pain au chocolate and homemade fruit smoothie. Lunch is at 1pm and can be all kinds of dishes from lasagne, Italian salad, garlic bread or chicken fajitas with roasted peppers and onions, cheese, guacamole and sour cream. Sundays are roast dinners with all the trimmings! We make puddings too and afternoon tea which can be cookies, eclairs, homemade sausage rolls. Then suppers are pizza or make your own Caesar salad, burgers and fries etc.

My day finishes at 730 pm but I go home for a while in the afternoon. Sometimes I work weekends too but I only work 80 hours over 2 weeks!

A day in the life of a Trainer Manager within Hospitality

I work for a manufacturing group. Our company is global and we make all sorts of kitchen equipment that go into commercial outlets like restaurants, cafes and hotels. We make items like ovens, fryers and griddles. We supply the equipment to customers like McDonalds, Burger King, Hilton, Costa, BP, M&S and supermarkets. Most of the companies you can think of worldwide use at least one piece of our equipment in their kitchens. We also supply one off end users, so if you opened a café you could buy one of our ovens as well.

In the UK, I run the training department. My job is really varied. I look after all the training for the people who are in the kitchens using the equipment. My team of trainers and I visit sites all over the country and show the staff how to use the equipment safely and get the best results out of it. For one off end users, we also help them to cook products through it and work out the right timings for their products, for the larger customers, known as Key Accounts, that is done with their head office, sometimes I do this but it also done by our culinary team, they are development chefs so they work with the big accounts head office chefs to develop the menus based on the new products that are coming to the menu. This can be quite exciting as you see all the new food that is coming to the restaurants. Sometimes we also get to go to quite special places, my best ones have been Anfield, Windsor Castle and Number 10 Downing Street!



I also write the training guides for the Key Accounts, so that when new members of staff join their teams, they can easily grasp what they need to press on the equipment to get it working how it should do. They need to have these guides in place to show due diligence and protect themselves legally if anyone gets hurt. That work often involves meetings at their head offices and lots of emailing back and forth so some days of my week I work from home doing jobs like that. I also have to book training sessions in and organise where all my other

trainers are working so when I work from home, I do that as well, sometimes there can be 30-40 training sessions in a week so this can take a lot of organisation and planning. Our customers often want to open quickly to start making money so there is a tight window of time to get a trainer into the site. Sometimes I do the training session over the phone so they can open faster and then we have to visit them at a later date.

I work as part of the UK Sales team, so I work with them in planning big rollouts with key accounts so we can definitely support lots of sites opening at the same time. In addition to that I also train staff on Food Safety Courses when they need it as well, and those are generally one day courses that give them a qualification to work with food safely within a commercial environment.

Unfortunately, we have been hit hard with the Coronavirus situation. As all restaurants and cafes have been closed, no customers are buying our equipment at the moment. We don't know how long it will take for the sales to pick up when the restaurants reopen as they will have lost a lot of money during this and may not be a position to buy lots of new equipment as they had done. However, it could be that if normal life resumes swiftly there will be an uptake in people eating out and then the demand for new equipment will actually increase. It is hard to know anything right now though, if people aren't buying our equipment there is no need for the sales team or the training team at the moment and even our factories will be affected.

