

**Note:** Traineeships are delivered by the Education and Training Boards (ETBs). The decision by an ETB to deliver a traineeship is determined based on the needs identified in collaboration with industry/employers in the sector and local requirements.

Therefore, not all ETBs will offer every traineeship; likewise, elements of a traineeship such as the content, award, duration etc may vary based on the needs identified.

**The information below is a sample only; it gives an idea of what this traineeship involves but may not be replicated exactly across ETBs offering this traineeship.**

**SAMPLE DESCRIPTOR**

**Hospitality Level 4 Traineeship**

The aim of this programme is to enable the learner to develop the skills required to work and become certified to work in a front of house role within the hospitality sector. Learners will develop an understanding of the basic principles of restaurant or bar work. The skills covered as part of this programme are as follows:

- Menu knowledge and design
- Customer service
- Handling payments
- Food and beverage service and product knowledge.

Typical Certification:	City and Guilds Level 2 Diploma in Food & Beverage Service
Typical Content:	Beverage Product Knowledge Customer Service in Hospitality and Catering Industry Food and Beverage Service Food Safety in Catering Food and Beverage Service Principles II Handling Payments Hot Beverage Product Knowledge Menu Knowledge and Design Safety at Work
Typical Duration:	37 weeks All Traineeships have a minimum of 30% on-the-job learning.
Further information	Details of traineeship programmes currently open for registration are available on <a href="http://www.fetchcourses.ie">www.fetchcourses.ie</a>  Further information on traineeship programmes may also be obtained from your local Education and Training Board (ETB) <a href="http://www.etbi.ie/etbs/directory-of-etbs/">www.etbi.ie/etbs/directory-of-etbs/</a>  Some traineeship programmes may not be open for registration at a particular time.