



Getting started in Hospitality

Hospitality Savvy Award

Great hospitality businesses need skilled people, fast.

Now you can get your new recruits kitchen-ready quickly and easily, by upskilling them on-job in all the essentials of food safety, health and safety and customer service with the Hospitality Savvy Award.

This bite-sized induction training programme speedily delivers the must-have ingredients, including legal requirements, for all successful cafés, pubs, clubs, take-away businesses and quick-service restaurants. And because it's NZQA approved, the Award rewards your staff with four unit standards, making it the perfect entrée to full hospitality qualifications and an exciting career.

Specially designed for fast-paced businesses, the Hospitality Savvy Award is completed easily by new recruits on-job in only 16 weeks or less.

Programme features – Essential Kitchen and Service Skills for Success

Your new recruits starting out in hospitality will gain vital basic skills and knowledge for a successful hospitality business. Here's just a brief summary of what they will learn:

- ▶ Food contamination hazards.
- ▶ Cross-contamination and how to prevent it.
- ▶ Food Control Plans.
- ▶ Personal hygiene requirements and how to apply them to a food related business.
- ▶ Food safety practices and how to apply them when handling food in a food related business.
- ▶ How to provide excellent customer service experiences.
- ▶ How to keep your customers and employees safe by knowing how to use the correct health, safety and security practices.
- ▶ How to apply standard operating procedures and the code of conduct in your business.

Available on-job in print and online.

Find out more: www.ServicelQ.org.nz/training/hospitality/cookery

ServiceIQ
Industry Qualifications

We are the workplace training specialist for service sector employers in aviation, hospitality, retail, travel, tourism, and museums. We help our customers succeed by growing their talent.

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