

# APSE – Providing Real Opportunities within Soft FM services

Jim McAllister, Head of HTL, WCS

Carol Gaffney, Curriculum Quality Leader, HTL, Paisley Campus

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# West College Scotland

Formed in 2013 through the merger of 3 separate Colleges as part of Government Regionalisation Agenda:

- Clydebank College (Clydebank)
- James Watt College (Greenock)
- Reid Kerr College (Paisley)



56M

1200

10000

32000



400 FE & HE courses



600 companies



# Hospitality, Tourism and Languages

- Our drivers
- Our approach
- What we offer





# WCS Drivers in West Region

**UK domestic spend  
on Hospitality on  
the rise**

**Foreign Tourism spend  
up 40% PA until 2017**

**GOVERNMENT – 40%  
cut in youth  
unemployment by 2021**



**Employment  
growth in  
sector**

**Employers – active  
role, co-investors and  
co-designers**

# WCS Drivers in West Region

**6% expansion demand**

**39% replacement demand**



**H&T –  
continued  
expansion  
planned**

**H&T largest MA growth**

**55% Hospitality and Catering  
students gained employment  
prior to course completion**

# Curriculum Portfolio – wide and varied but “meeting the demand”

- Skills for work Level 4 and Level 5
- NPA Professional Cookery Level 4
- NC Professional Cookery Level 5 and 6
- HNC/D Hospitality
- HNC/D Professional Cookery
- SVQ 1 Hospitality Services
- SVQ 2 & 3 Professional Cookery



# Curriculum Portfolio – wide and varied but “meeting the demand”

- NC Travel and Tourism
- NC Travel with Airport Ground Operations/Cabin Crew Training
- HNC/D Travel and Tourism
- ESOL Levels 2-6, elementary English for the workplace, Living and working in Scotland (Syrian refugee integration)
- British Sign Language for Front Line Services
- Spanish and Mandarin

# Curriculum Portfolio – wide and varied but “meeting the demand”

- School portfolio – Catering, Professional Cookery, Alcohol Awareness, Culinary Arts, Grow Cook and Eat, Banquet ERC

- International - International Portfolio  
(Certificate/Diploma/Advanced Diploma in Patisserie/Culinary Art/Hospitality Operations/F&B operations)

**1 REHIS**

**4 Swissport  
Academy**

**2 Personal Licence Holder and Refresher**

**3 Allergy Awareness**

**5 TESOL  
workshops**

**Short Courses**

**6 Alcohol and  
Drug awareness**


**7 World Host**

**9 Wine knowledge and  
food matching**

**8 CPD for front  
of House staff**



# How we work with partners


- Encourage sector employer forums
  - Joint planning meetings to support forward planning
  - Regular operational meetings on progress
  - Regular strategic meetings on overview
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# Partner's benefits

- range of opportunities to improve the workforce
- raising skills across the organisation with levelled qualifications



# The result is ...

- successful vocational programmes to suit your need
  - commitment to working together
  - range of opportunities to improve the workforce
  - partner motivation to develop and continue commitment to programmes
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Central to the Apprenticeship Academy has been our partnership with West College Scotland.

We have a great relationship with them.

They listen to what we need as a business and together we develop bespoke training for our staff.

**SLG**

Together, over the years we have worked to design the courses which have helped build and sustain a motivated and well-trained workforce.



Our flexible approach means Council staff attend “twilight” classes at College 1 day a week for twelve weeks.

**Inverclyde Council**



...improving productivity while also providing professional development opportunities for employees

...benefits of engaging with our local college to support our training needs and to help us build and support a highly motivated and professional workforce

...building long-lasting, two-way relationships with employers

**Hubbell Group**





**WEST COLLEGE**  
SCOTLAND



# Skills identified by students in H&T

