

Information pack for apprentices
Bar Manager Degree Apprenticeship
Commencing first quarter 2022
(Pending QQI validation and Industrial Training Order)



Griffith College



**GENERATION
APPRENTICESHIP**
www.apprenticeship.ie

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INTRODUCTION

This document aims to provide apprentices with information about the Bar Manager (BM) Degree Apprenticeship.

The apprenticeship is managed by a Consortium Steering Group (CSG) which is made up of representatives from the VFI and Griffith College as the coordinating provider.

All apprentices must be employed, and their employer must be approved by SOLAS for the delivery of the apprenticeship programme. If your employer requires information on the programme and how to register with SOLAS please ask them to register their interest on the Griffith College website www.griffith.ie and we will provide them with the relevant information.

Further general information about apprenticeships can be found [here](#)

The apprenticeship programme is delivered collaboratively between the apprentice, the employer and Griffith College as the academic provider. Each party needs to be willing to commit and work together to achieve a successful learning outcome for the apprentice and the employer organisation.

Apprenticeship programmes are delivered using a combination of on the job and off the job learning. The on-the-job element is delivered by the workplace mentor who facilitates the practicing of skills and competencies. The off the job element which is delivered by Griffith College as the coordinating provider includes the transfer of knowledge and the development of new skills and competencies in a simulated environment.

BENEFITS FOR APPRENTICES

The benefits for apprentices of engaging with the apprenticeship are typically but not limited to:

- Security of employment
- Earning while you are learning
- Successful candidates receive a National Framework of Qualifications level 7 BA in Bar Management (QQI)
- Enhanced skill set
- Pathway to higher paid role
- Lifetime portfolio to evidence personal achievements
- Progression routes to further education.

APPRENTICE COMMITMENT REQUIRED

Apprentices are required to be willing to:

- Commit to 3 years study
- Take ownership and manage their own learning
- Take on a senior role
- Work collaboratively with their workplace mentor and the Griffith College academic team to achieve a successful outcome for their self and employer organisation
- Commit to attending the classroom sessions as part of their normal working week and to treat them as an extension of the workplace
- Share defined personal information with the Consortium Steering Group, SOLAS, Griffith College the Coordinating Provider, their employer and QQI. Personal information will be used solely for the purposes of facilitating the delivery, certification of the programme and monitoring of an apprentice's progress
- Sign up to the [Apprenticeship Code of Practice for Employers and Apprentices](#)

THE DELIVERY TEAM

Apprentices will interact with the following team members during the programme delivery:

Role	Description of the role
Programme Director	Overall responsibility for the delivery of the programme.
Administrator for the programme	Responsible for all administrative matters and the collation of apprentice results.
Module leaders (Lecturers/Tutors)	Responsible for the delivery of the individual modules, correction of assessments and ratification of the ePortfolio.
Academic Success Coaches (ASC)	Each apprentice is assigned an ASC at the start of the programme. The ASC is responsible for: <ul data-bbox="651 857 1315 1070" style="list-style-type: none">• coaching and monitoring the apprentice's progress through the 2 years of the programme• providing advice and support where required• providing a link between the workplace and the classroom• providing support to the workplace mentor.
Workplace Mentor (WM)	The WM is responsible for guiding and facilitating the apprentice practicing the module learning outcomes, providing constructive feedback, approving, and authenticating their portfolio of evidence.
Employer	Providing employment, supporting the apprentice in the workplace and facilitating classroom attendance.

THE PROGRAMME

Aim

The aim of the programme is to develop compliant, confident and effective bar managers who can work autonomously, manage all aspects of a bar trade while delivering an excellent consistent customer and staff experience.

The programme aims to provide a progression route to other third level programmes for example:

- BA Hons in Hospitality Management.

Graduates will be able to take senior positions as bar managers nationally and internationally in the licensed trade, hotels and other food and beverage retail outlets. These roles are becoming more available with the advent of the larger bar trade groupings.

Objectives

The programme objectives are that apprentices:

- Apply more self-awareness
- Manage self
- Engage in continuing personal and professional development
- Communicate effectively with all stakeholders involved in the bar trade
- Demonstrate a knowledge of the bar legal and regulatory framework
- Demonstrate advanced leadership and management skills
- Competently manage a safe food and beverage service in the bar trade
- Apply financial management principles and practice to the bar business
- Apply the principles of marketing including digital marketing to the bar business
- Apply effective HR and people management skills
- Apply commercial skills in the area of:
 - customer service
 - business development
 - effective procurement.

Entry requirements

Candidates for this programme must meet one of the following profiles:

- (i) Leaving certificate: 5 subjects with O6 / H7 to include English. Learners need to have foundation mathematics or a relevant FET level 5 or 6 major award with at least 4 distinctions or equivalent qualification mapped to the national framework of Qualifications (NFQ).

Alternative ways of meeting this entry requirement to ensure consistency of learner-standard joining the programme are:

- (ii) A mature candidate, over the age of 23 who does not hold the above qualifications but has a minimum of 1 years' experience in the sector, are recommended by their employer and who demonstrate the right attitudes and behaviours will also be eligible to apply.

The English language entry requirements for the programme are Common European Framework (CEF) B2+ or equivalent. Candidates with English language levels below CEF B2+ must first reach this minimum standard before enrolling on the academic programme.

Duration

- The programme is a 3-year apprenticeship programme
- Each year is made up of three 14-week semesters (42 weeks per annum)
- Each semester has a classroom intervention one day a week for 10 consecutive weeks of each semester the other 4 weeks are for research and assessment preparation. Classroom interventions may be delivered using a real time virtual environment.
- Each day is 8 hours which includes 1 hour for lunch.

Fees

The third level student fee for the programme is circa €1,000 per annum.

Domains of learning

There are seven domains of learning:

- (i) Provide leadership and management
- (ii) Operate a commercially aware customer centric organisation
- (iii) Manage a safe food and beverage operation
- (iv) Act and communicate professionally
- (v) Implement financial management practices
- (vi) Apply effective human resources management principles
- (vii) Apply the principles and practice of marketing to the Bar trade.

Module Timetable

There is a total of 18 modules to be completed.

	Year 1	Year 2	Year 3
Semester 1	<ul style="list-style-type: none">• Bar Legal and Regulatory Framework• Bar Management	<ul style="list-style-type: none">• Principles of Marketing• Managing People	<ul style="list-style-type: none">• Leadership and Management Skills• Food and Beverage Management
Semester 2	<ul style="list-style-type: none">• Customer Service Skills• Food and Beverage Operations	<ul style="list-style-type: none">• Food and Beverage (Menu Management)• Management Accounting	<ul style="list-style-type: none">• HR Management• Effective Procurement
Semester 3	<ul style="list-style-type: none">• Personal and Professional Development• Accounting Fundamentals	<ul style="list-style-type: none">• Communication Skills• Business Development Skills	<ul style="list-style-type: none">• Marketing Management• Business Development Project (Capstone Module)

Module aims

The following table sets out the aims for each module:

Module title	Module aims
Year 1	
Bar Legal and Regulatory Framework	The aim of this module is to introduce apprentices to the legal and regulatory framework that exists for the bar trade within which a compliant business must operate.
Bar Management	The aim of this module is to show the apprentice how to work effectively and use best practice to manage their bar trade business processes including the development of policies and procedures to ensure standards are consistently met.
Customer Service Skills	The aim of this module is to provide the apprentice with the knowledge and skills required to work with their team to consistently deliver a high-quality customer experience in their bar trade.
Food and Beverage Operations	This module aims to provide the apprentice with the knowledge and skills required to maintain a safe and effective bar food and beverage operation.
Personal and Professional Development -	The aim of the module is to increase apprentices' self-awareness and to encourage self-development and the implementation of reflective skills and processes. It also aims to provide apprentices with the necessary team-working skills to effectively manage their teams.
Accounting Fundamentals	The aim of this module is to provide the apprentice with the necessary bookkeeping knowledge and skills required to manage the finances of the bar trade.
Year 2	
Principles of Marketing	The aim of this module is to provide the apprentice with the required skills to effectively market their brand.
Managing People	The aim of this module is to provide apprentices with the people management skills required to manage and motivate a team of staff in the bar trade.
Food and Beverage (Menu Management)	The aim of this module is to provide the apprentice with the evaluation skills needed to analyse market trends and their customer profile and to be able to design and implement menus to match those needs.
Management Accounting	The aim of this module is to provide apprentices with the knowledge, skills and competency to implement and apply financial forecasting and margin management to their business.
Communication Skills	The aim of this module is to enhance an apprentice's verbal, written and reporting communication skills so they become competent communicators at all levels.

Module title	Module aims
Business Development Skills	The aim of this module is to promote the use of business development skills for the generation of new business and upselling.
Year 3	
Leadership and Management Skills	The aim of this module is to explore the apprentice's leadership style and to provide them with alternative models and how to apply these in the workplace.
Food and Beverage Management	The aim of this module is to provide the apprentice with a comprehensive knowledge of products and the skills required to create standard operating procedures for the serving of those products.
HR Management	The aim of this module is to provide the apprentice with an in-depth understanding of managing human resources within the bar trade.
Effective Procurement	The aim of this module is to provide the apprentice with the research, evaluation and negotiation skills required for effective procurement in the bar trade.
Marketing Management	The aim of this module is to develop the apprentices marketing skills in the areas of market analysis, planning and digital marketing.
Business Development Project (Capstone Module)	The aim of this module is to consolidate the programme learning including strategic finance into a project which benefits the bar trade business.

Assessment

The programme is assessed using a combination of graded continuous assessment in the workplace evidenced by an ePortfolio of work including reflective practice and assessments administered from the classroom. Classroom assessments are mostly based around activities or experiences in the workplace.

FURTHER INFORMATION

If you require any further information or would like to discuss any of the points raised above, please email: bm.apprenticeship@griffith.ie.