



InHAUS Hospitality Training

Prospectus



Inspiring you to think differently

Our Aim:

To Inspire and train the next generation of hospitality professionals, to introduce them to the best training and experiences North Wales can offer and to provide the skills needed for integration into our local hospitality & tourism industry.



About us:

As part of the Snowdonia Hospitality & Leisure group, InHaus Hospitality Training works hand in hand with our three hotels and leisure complex to provide a relevant and modern learning platform for our hospitality and leisure apprenticeship students to gain invaluable practical experience.

We partner with Grwp Llandrillo Menai, our local higher education provider, and NWT- North Wales Training to provide quality apprenticeship in all areas of the business.

With apprenticeship programmes in Wales rising by almost 25% , work-based training programmes are proving to be an exciting growth area to gain internationally recognised skills and qualifications.



What are InHAUS apprenticeships?

Our apprenticeships are work based competency qualifications certified by the internationally recognised City and Guilds awarding body. They offer both on the job training and off the job learning which provides variation and flexibility.

InHaus candidates have the opportunity to earn while they learn, gaining valuable industry experience as well as the relevant skills and knowledge that will help our candidates stand out in the jobs market.

Gain experience in an environment that offers a diverse hospitality infrastructure. You will have the chance to work in one of our 5 restaurants, 4 bars and 3 kitchens, based in our 3 hotels.



Who is it for?

InHaus focuses on candidates from the UK, but we also welcome candidates from all over the world. We have a residential offering to provide accommodation for our overseas students. And we actively encourage the learning of the Welsh language for both domestic apprentices and our overseas team.

So how does it work?

Once enrolled on one of the InHaus NVQ apprenticeships, our candidates will access a course designed to encompass the necessary skills needed to become successful in their chosen field. The qualifications are a blend of practical assessments and theory based learning that are assessed by our experienced team of hospitality professionals and work-placed assessors. Attendance of college-based sessions to complete theory tasks and tests may be required for certain chosen fields.



As part of our curriculum, InHaus will send candidates on practical day release programmes with local colleges, to be taught in a realistic working environment by some of the best hospitality lecturers in the country

Offsite Experiences:



Spend the day with our local fish and shellfish supplier, our local bakers or local cheese makers. Experience the hustle and bustle of the vegetable markets by spending a day with our fruit and vegetable merchants, or spend a day with our beekeeping expert and see the fruits

of the bees' labour by visiting the local honey fayre. These are all education led, off site activities we provide for our team members to better understand our local industries.



There's relaxation too, with organised team days out and access to some of the best adventure facilities the area can offer, with Treetop Adventures, Zip World, Surf Snowdonia and Go Below all based locally there's a host of reasons to live and work in North Wales.

*We need to raise the perception that there are many high paid roles available in the tourism and hospitality sector, right here on our doorstep
(North Wales Tourism)*

Cultural experiences:

InHaus aims to give its students unique experiences in an environment that encourages, teaches and practices our rich background of Welsh culture.



InHaus candidates will be introduced to various aspects of traditional and modern Welsh culture, combining cultural visits, educational

centres, adventure days and Welsh language lessons. We actively encourage our team members to join the Wales Ambassador Scheme which introduces students to different areas in Wales and increases local knowledge - making your experience of North Wales far richer

Apprenticeship Courses:

Food Production

Cleaning Services

General Maintenance

Licensed Hospitality L3

Professional cookery L2 & L3

Customer Service L2 & L3

Food and Beverage L2

Business Administration L3

Hospitality Higher Apprenticeship

Management Higher Apprenticeship

Welsh language part 1 module - (In association with Learn Welsh North West)



ILM (Institute of Leadership & Management) Courses:

At supervisory level, our tailored Institute of Management and Leadership qualifications are a company standard. All supervisory roles will complete ILM level 2 in Leadership and Team Skills and can progress with awards and certificates at ILM level 3 and beyond .

Certificate in Coaching Level 3

Diploma in Principles of Leadership and Management Level

Diploma in effective Coaching & mentoring Level 5

Diploma in Effective Leadership & Management Level 5

In addition, our range of developmental ILM modules are also offered,
such as:

Understanding mental health in the workplace

Performance Management

Problem Solving and Decision Making

Managing Customer Service

What's next?

To apply for one of our apprenticeships please email
hr@snowdoniahospitality.net or give Sam or Dan a call on 01690
710411 ext 280 to enquire about current vacancies



Find out about more about Snowdonia Hospitality & Leisure on
our websites

www.royaloakhotel.net

www.waterloo-hotel.info

www.ystablau.com

www.stableslodge.net



Looking forwards we hope to also offer the following short courses;

Short Courses and Cookery School- The CookHaus

The InHaus Cookery School - The perfect experience for the discerning 'Foodie'

Our *InHaus* Cookery School overseen by our group executive Chef offers a variety of short courses, from those new to cooking to the enthusiastic amateur chef. With a stay and cook break, our guests can combine the luxury of an overnight stay in one of our hotels with a unique Welsh cookery course experience. (After our traditional Welsh breakfast of course!)



Our CookHaus Courses:

Lamb, Leek and Laverbread: InHaus Traditional Welsh cookery class (1 x day)

Vegan cookery (1x Day)

Artisan Bread making (1x Day)

Practical Beekeeping (½ Day)

Sous Vide Cookery (1x Day)

Welsh cake and pastries cookery (½ day)

Welsh Fish and Seafood (1x Day)

Food Safety L2 (1x Day)

Food safety L3 (2x Day)

Health and Safety in the workplace

Open Fire Meat Cookery (Eve)

