

CITY & GUILDS

GLOBAL HOSPITALITY CERTIFICATION

HANDBOOK



RECEPTION
HOST



CITY & GUILDS GLOBAL HOSPITALITY CERTIFICATION

RECEPTION HOST



The holder of this badge has a working knowledge and experience of front of house operations in a restaurant. They work as part of a team and are responsible for providing guest services including table reservations, guest welcome and farewell.

THIS DOCUMENT SHOULD BE READ IN CONJUNCTION WITH THE
CITY & GUILDS GLOBAL CERTIFICATION INTRODUCTION HANDBOOK

WHAT THE DIFFERENT COLOURS MEAN

Skills required: Skills required to achieve a badge are shown in black colour.

Examples: For each skill required, a range of examples are provided to illustrate how the relevant skill can be demonstrated. Examples are shown in blue colour.

Examples are a list of activities which are likely to be carried out when undertaking the role the badge relates to. The list of examples is **not** exhaustive. Individuals are **not** required to demonstrate every skill listed and there may be other relevant skills which are not listed, but can be accepted.

Definitions: Key terms, which are used to illustrate the skills required and/or the examples, are explained in light blue colour.

Reception Host	
	CORE SKILLS
C1	Adhere to professional workplace standards
	Be polite and approachable
	Be punctual
	Keep up to date by reading the staff noticeboard/memos
	Attend staff/department meetings
	Follow appropriate guest etiquette
	Explain the importance of maintaining the privacy and security of guests
	Be professionally presented: clean and ironed uniform for every shift which meets safety and hygiene standards
	Maintain good personal hygiene at all times
	Take pride in their work
	Maintain integrity and honesty
	Guest etiquette refers to the way in which hospitality staff interact with and respond to guests. Appropriate etiquette means that guests are treated with courtesy and respect and are made to feel welcome in the establishment.
C2	Work as part of own team
	Show respect for others
	Display and maintain a positive attitude to work
	Cooperate with colleagues to deliver guest experience in line with the requirements of the restaurant
	Provide feedback to peers and line manager to improve the quality of reception service
	Be able to receive constructive feedback
	Use feedback to improve the quality of reception service for guests
C3	Communicate with colleagues and guests
	Act in a polite and helpful manner
	Provide information in a clear and timely manner in person, by telephone, in written form or by e-mail
C4	Demonstrate time management and organisational skills
	Plan daily tasks in line with the needs of front of house department
	Complete tasks to meet deadlines
	Respond and adapt to changing daily requirements
	Maintain effective records in written or electronic form, in line with restaurant procedures

C5	Provide guest service
	Make guests feel welcome by making a positive impression on guests on arrival, during their stay and on departure
	Act as the first point of contact point to assist with guest queries and requests
	Anticipate guest needs
C6	Make decisions and solve problems in own area of responsibility
	Identify any issues and manage situations which may impact on the guest experience
	Deal with guest requests and feedback, including complaints, and escalate them to line manager, if necessary
C7	Demonstrate a basic awareness of costs within the business and the importance of profitability
	Explain the importance of using time, materials and consumables efficiently to help manage the cost of reception operations
	Explain the importance of occupancy to maximise revenue
C8	Demonstrate an awareness of sustainable practices within a hospitality establishment
	Have an understanding of how the following practices can contribute to protecting the environment:
	- Reducing waste
	- Recycling waste/packaging
	- Economic use of power and electricity
	- Consideration of carbon footprint: the environmental impact of getting goods to the restaurant (eg food miles)

Reception Host	
	ROLE SPECIFIC
R1	Demonstrate an understanding of own role and its relevance to the restaurant
	Explain key activities that are part of own role
	Explain how own department contributes to the effective running of the restaurant
R2	Prepare the reception area to provide guest service
	Check daily requirements including occupancy rates and any special requirements
	Check that all equipment and systems are working, available to be used
	Make sure that the reception area is clean and tidy, ready for guests
R3	Complete the restaurant welcome and farewell procedure
	Demonstrate a working knowledge of the restaurant's welcome and farewell processes and relevant IT systems
	Allocate tables
	Respond to guests requirements regarding table reservations
	Notify the kitchen of reservations, as required
R4	Demonstrate a working knowledge of the restaurant's reservation system
	Explain the principles of the reservation system and their impact on the work of front of house service staff (eg overbooking, private functions, reserved areas etc)
	Look up table availability
	Make new reservations
	Check existing reservations
	Amend reservation details
	Take deposits or payments, as required
R5	Provide up-to-date information on the restaurant's offer
	Maintain knowledge of the restaurant's products and services up-to-date
	Describe special promotional offers, daily VIP and special events
	Give guidance on the local area including points of interest, events, shopping and transport
R6	Promote the restaurant's offer to guests to help maximise sales
	Describe the product and services which could be promoted to guests
	Identify appropriate opportunities to upsell
	Engage with guests to upsell to help maximise sales
	Generate return visits

R7	Liaise with all departments effectively to meet guests' needs
	Explain the role of other department(s) and their role in meeting guest requests
	Work with colleagues in other departments to deliver guest service
R8	Demonstrate a working knowledge of legislation and health and safety requirements which apply to reception
	Work in a way which meets relevant and current industry, legislative and company requirements and regulations
R9	Demonstrate a working knowledge of technology, appropriate for own role
	Use digital communication technology to carry out role, for example emails, handheld device and/or software and social media

	Reception Host
	PROFESSIONAL DEVELOPMENT
P1	<p>Have a basic understanding of career pathways within the hospitality industry, including progression opportunities for current role</p> <p>Provide a broad overview of the structure of the restaurant</p> <p>Identify career opportunities relevant to own role</p> <p>Describe opportunities to progress from current role (ie next steps)</p>
P2	<p>Undertake a range of training or learning activities to acquire new or update existing skills and knowledge</p> <p>Identify training or learning needs specific to own role</p> <p>Participate in training or learning activities</p> <p>Provide evidence of training or learning undertaken</p>
	<p>Training or learning activities refers to on-the-job training, workshops, seminars, conferences, courses, competitions and mentoring.</p> <p>Training or learning needs refers to the development of skills and knowledge related to hospitality which may include:</p> <ul style="list-style-type: none"> - Product knowledge - Understanding of new developments, trends, IT systems and equipment - Changes to legal or industry regulations such as health and safety and food safety - Changes to establishment standards - Development of soft skills such as communication and teamwork.
P3	<p>Apply knowledge/skills acquired from training or learning activities to improve working practice</p> <p>Identify opportunities to apply new knowledge/skills learnt</p> <p>Describe how new knowledge/skills learnt have been put into practice</p>