Dear Provider,

Please complete this form as accurately and as realistically as possible. NHS Education South Central decisions will be based on information provided on this form.

<table>
<thead>
<tr>
<th>Organisation</th>
<th>HIT Training Ltd</th>
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</table>
| Address              | Cherwell Innovation Centre  
                       | 77 Heyford Park  
                       | Upper Heyford  
                       | Bicester  
                       | Oxon OX25 5HD  
                       | [www.hittraining.co.uk](http://www.hittraining.co.uk) |
| Telephone number     | 01869 238341     |
| Contact person       | Lianne Dye       |
| Email address/phone  | [Lianne.neville@hittraining.co.uk](mailto:Lianne.neville@hittraining.co.uk)  
                       | 07903 016585     |

Please provide brief information on your organisation’s Apprenticeship provision history

We offer Apprenticeships in all areas of Hospitality – inc. chefs, food service staff, cleaning and support services, domestics, customer service and team leading – at Apprenticeship and Advanced Apprenticeship levels.

Please detail all awards and accreditations you currently hold and sector/ programme specific awards: e.g. Training Quality Standard, Ofsted Grades

Ofsted Grade 2  
matrix
Please provide details of provision flexibilities that you can offer NHS South Central based on the three priority areas identified across NHS South Central using list of Frameworks attached

All of our programmes are offered in the workplace. We are able to work flexible hours to meet different work schedules and shifts. We use a range of materials (workbooks, laptops, one-to-one teaching etc) to meet individual learners’ needs. Initial assessments and skills scans are conducted prior to each learner starting the programme to ensure that the NVQ/Apprenticeship is tailored to the individual’s needs.

Please list resources required from NHS South Central

Give details of evaluation plans

We carry out learner and employer questionnaires throughout and at the end of each learning programme. These are analysed and evaluated to confirm the quality of provision in terms of learner success rates, progression and self-development of learners (inc. impact on business).