



# catering & hospitality

The catering industry is one of the largest employers in the country. Job opportunities at all levels are becoming increasingly available and more varied. Our Catering programmes are designed for both school leavers and mature learners who have no formal qualifications but do have the enthusiasm and ambition to succeed.

Our programmes are designed to provide the essential skills needed to find or carry out a job within the Hospitality and Catering industry. Our training facilities and courses reflect the realities of the workplace. Learners work at a pace to suit themselves in excellent realistic modern working environments. They increase their confidence and further their communication skills. Learners have work experience placements in a variety of establishments locally and their home areas. These placements and the qualifications gained help learner's secure employment.

## Foundation Learning

### BII Essentials of Catering Award Entry 3

The programme develops an awareness and understanding of a range of kitchen utensils and equipment, the importance of preparing balanced nutritious meals, preparing a range of hot and cold drinks, recognise fresh foods that do not need to be cooked, show a basic knowledge and prepare simple cooked snacks and Personal hygiene awareness.

## Foundation & beyond...

### City & Guilds VRQ Diploma Introduction to Professional Cookery/NVQ Front of House Service

#### Level 1

Learners work in realistic working environments with modern training kitchens resourced with the latest hi-tech equipment within the production and Finishing Kitchens and serve a variety of food to high industry standards in the Restaurant and Conference facilities

### City & Guilds NVQ in Front of House Service & ABC Certificate in Patisserie & Confectionery Level 2

On these programmes you will develop more skills and take on a more responsible role. Working in the Patisserie, Bakery, Larder and the Production and Finishing Kitchens preparing and producing a variety of food to high industry standards. Moving out of the kitchen puts you in front of the customer. You will learn how to serve food and drink correctly; develop first-class customer service skills and front of house administration.

## Additional Courses

Depending on ability, learners can access a wide range of short programmes. Pan Asian, Pastry Cooks, Licensee's Certificate, Cake Decoration, Food Hygiene, Health and Safety, English, Mathematics, Sign Language and IT.

Underpinning knowledge is further enhanced by undertaking and becoming involved in:

- Organised Industrial and residential visits
- Competitions
- Work Placements – Local and National
- Fine food and theme evenings