

Catering and Hospitality



As the catering industry continues to expand, job opportunities at all levels are becoming increasingly available and more varied. Our Catering courses are designed for both school leavers and for more mature students who have no formal qualifications but do have the enthusiasm and ambition to succeed.

There are no formal entry requirements, and no written examinations. Students work at a pace to suit themselves.

The College's Eastfield Restaurant, and its kitchen are designed to mirror an industry setting, that is open to the public and has the facility to offer up to 80 covers, including special functions, banquets, a carvery and dinner dances. Not only do students learn their craft in this excellent training facility, they increase their confidence and further their communication skills.

Students have work experience placements in a variety of establishments locally and in their home areas. These placements and the qualifications gained will help students secure full-time employment in areas such as:

- Hotels and restaurants of all classes
- Industrial catering (factory canteens etc.)
- Transport catering
- Welfare establishments (schools, hostels and hospitals etc.)
- Leisure centres
- Popular catering outlets

Food Preparation and Cooking

Level 1

This is a competence-based course designed to develop confidence and basic cooking skills in the kitchen area.

Course content:

- Cleaning area and equipment
- Handling knives
- Hygiene in food storage and cooking
- Preparing, frying and baking food
- Preparing, boiling, poaching and steaming food
- Preparing fruit and vegetables

Level 2

On this course you will learn many craft skills and take on a more responsible role in the kitchen.

Course content:

- Meat, poultry and fish dishes
- Hot and cold sauces
- Soups
- Vegetable and salads
- Hot and cold desserts
- Dough products (bread)

City and Guilds Entry Level 3

This course is aimed at candidates who have an interest in the Hospitality and Catering Industry. Candidates will develop knowledge and practical skills which provide a natural progression towards further National Vocational Studies.

Course content:

The course consists of a variety of mandatory and optional units:

Mandatory units:

- Introduction to the hospitality and catering industry
- Health, safety and hygiene
- Communication at work
- Working relationships

Optional units:

- Housekeeping
- Food and drink service
- Counter service
- Food preparation and cooking

City and Guilds Entry Level 3

This is a flexible course and excellent career links are available with both local and national industry.

Qualifications Include:

Multi-skilled Hospitality Level 1 – You will work in realistic working environments within the kitchen areas gaining experience in various areas of the hospitality industry. Candidates should complete the Entry level certificate in Hospitality and Catering skills prior to this course.

Professional Cookery – Levels 2-3 where you will work in realistic working environments within the Patisserie/bakery, larder and production kitchens producing a variety of food to high industry standards.

Food and Drink Service – Level 2 where you will have the opportunity to work in the following realistic working environments within the College restaurant, café, refectory and shop serving customers, enabling students to acquire a range of high standard service skills.

Hospitality Supervision – Level 3 where you will work at supervisory level with the opportunity to work in local industry on placement and within all our realistic working environments.

Professional Cookery – Level 3 Where you will work within our realistic working environments within the Patisserie, Bakery, Larder and Production kitchens producing a variety of food to high Industry standards.

As part of the NVQ programme, students will have the opportunity to access a variety of subjects and areas:

- Organised industrial trips
- Competition work in conjunction with South Yorkshire CoVE
- Work placements – local or national
- Fine food evenings (produced by our students)
- Food hygiene – Basic, Intermediate and Advanced
- Competition work in conjunction with South Yorkshire CoVE
- Health and safety
- Key Skills/Basic Skills

Additional courses:

- **Year 1** ABC Pastry skills
- **Year 2** ABC Pan Asian cookery/WSET Foundation Certificate in wine

Food Service

Levels 1 and 2

This course is designed to enable students to develop varied skills, confidence and self-discipline to a higher level. Candidates are encouraged to work using their own initiative by taking on a leadership role whilst maintaining effective working relationships with team members.

Course content:

- Maintain a safe and secure working environment
- Customer care
- Develop effective working relationships
- Provide a table service
- Prepare and serve bottled wine

Our Food Preparation and Cooking NVQs are studied alongside the Serving Food and Drink qualifications to provide a wider variety of career opportunities.

In addition to full awards, and according to ability, students can access a wide range of short courses:

- Pan Asian
- Pastry cooks
- Licensee's certificate
- Cake decoration
- Food hygiene
- English
- Mathematics
- Sign Language
- IT