

CATERING

Entry Level

VENUE: Cauldon campus & Burslem campus

DURATION OF COURSE: 1 year

SELECTION CRITERIA:

- A real interest in catering and baking
- A willingness to complete practical and written tasks
- An interview and assessment to confirm suitability for the course.

BRIEF DETAILS OF COURSE:

This qualification is for young people who may be interested in a career in the hospitality sector. It is particularly aimed at 16-18 year olds and provides the learner with basic skills in different areas of the hospitality industry including cookery, food service and the industry as a whole.

This course consists of the practical skills needed for baking, preparing and cooking food, health and safety in food preparation and food hygiene. You will learn about many aspects of the industry and gain valuable practical and teamwork skills.

This is a competence based course and you will be assessed in the kitchen while preparing the dishes to the standard required. Learners are required to complete written booklets of evidence to prove competence of the underpinning knowledge for this subject. This will take the shape of a file containing all recipes, teaching notes and end of unit tests.

The units you may cover are:

- Customer service
- Healthy eating
- Serving food and drink
- Using kitchen equipment
- Basic food preparation

This qualification can help you find a job in a wide range of roles including:

- Bar person
- Catering
- Chef
- Housekeeper
- Kitchen Assistant/Porter

All ingredients for the preparation and cooking of recipes will be provided by the college.

MATHS & ENGLISH

All courses will include Maths and English

This part of the course will help you to improve your Maths and English skills. Your friendly and experienced tutor will make sure the course uses everyday experience relevant to you.

HOW WILL I BE ASSESSED?

Practical assessments in the kitchen, and a portfolio of evidence

PROGRESSION ROUTE:

Once you have completed the course you might want to move onto

- Full time course – Professional Cookery (Chef programme)
- Traineeship or Apprenticeship in Professional Cookery



S4L16-008

FOR MORE INFORMATION CONTACT THE FOUNDATION BRIDGE ACADEMY:

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