

# LOVE

# HOSPITALITY & CATERING

"Our courses have been a huge stepping stone towards our future careers in the hospitality and catering industry. What we love is how friendly everyone is and how we are challenged everyday with learning something new."

Ben Scandrett and Sam Walshaw



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PLEASE SEE THE PROGRESSION PATHWAYS SECTION ON PAGE 27 FOR THE LEVEL 1 COURSES.

PLEASE SEE THE DIPLOMA SECTION ON PAGE 36 FOR THE HOSPITALITY HIGHER DIPLOMA.

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## Professional Catering Studies

### 2 years full-time

 Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in Hospitality, Leisure, Travel and Tourism, in recognition of its outstanding work with employers.

This course is offered at Stratford-upon-Avon College and is also offered by the College at the Rugby campus of Warwickshire College.

This course will equip you with practical catering skills to enable you to pursue a career in the hotel and catering industry. You will have the opportunity to gain work experience in College restaurants and other commercial establishments. Opportunities to work at international and celebrity events are exciting features of this course, as is working alongside guest chefs from the top echelons of industry. You are encouraged to gain extra first-hand knowledge of your craft by taking a part-time job outside College hours.

The course features: Functional Skills Mathematics and English, careers guidance and personal tutorials.

#### Assessment:

Assignments, project work and observation of skills acquisition.

#### To Join the Course:

You will need the following:

- Commitment
- 4 GCSEs at grade D or above including English and Mathematics

Please contact us if you don't have the above entry requirements as there are a number of options available.

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview. There may be literacy and numeracy support available if required.

#### Qualifications:

- VRQ Level 1 Diploma in Introduction to Professional Cookery
- Royal Society for the Promotion of Health Food Handlers' Foundation Certificate
- VRQ Level 2 Diploma in Professional Cookery
- VRQ Level 2 Diploma in Professional Food and Beverage Service


#### Further Opportunities:

- Enter employment in the catering industry, e.g. Commis Chef, Waiter
- Progression to further education, leading to qualifications at VRQ Level 3 via the Advanced Culinary Diploma



## Advanced Culinary Diploma

### 1 year full-time

 Stratford-upon-Avon College is the first college in the country to achieve the Training Quality Standard with excellence in Hospitality, Leisure, Travel and Tourism, in recognition of its outstanding work with employers.

This course is offered at Stratford-upon-Avon College and is also offered by the College at the Rugby campus of Warwickshire College.

This course enables you to develop advanced culinary skills. These include specialist kitchen, larder and patisserie work. The course has a strong practical bias, which includes practical workshops and cooking gourmet dinners in the College's own highly rated restaurant. You will be encouraged to enter national competitions and have the opportunity to undertake work experience in some of the country's top hotels and restaurants. Students who already possess cookery skills are able to develop these through intensive practical sessions, production and competition work and industrial placements working alongside some of the UK's top chefs. You will have the opportunity to help in the preparation of gourmet meals at the College with guest chefs.

The course features: careers guidance, personal tutorials, demonstrations by professional craftsmen and offers the opportunity to gain trade experience.

#### Assessment:

Assessment of your skill acquisition is continual. You will also take culinary examinations at the end of the year with a panel of experienced hotel and restaurant chefs as examiners. You will work towards VRQ Level 3 Diploma in Advanced Professional Cookery.

#### To Join the Course:

You will need one of the following:

- NVQ or VRQ Level 2 in Food Preparation
- or
- VRQ Level 2 Diploma in Professional Cookery with industry experience at an appropriate level

Applicants with a high level of practical skills but no formal qualifications are also welcome to apply.

Please contact us if you don't have the above entry requirements as there are a number of options available.

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview. There may be literacy and numeracy support available if required.

#### Further Opportunities:

Career in prestigious establishments as a Craftsperson leading to appointments as First Commis, Chef de Partie or Chef de Cuisine.



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## BTEC Level 3 Extended Diploma in Hospitality Management

### 2 years full-time, equivalent to 3 A Levels



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This course gives a wide range of opportunities to develop skills, knowledge and understanding of the hospitality and catering industry in a practical and realistic way. The course is fun, involving you in practical as well as theoretical aspects of hospitality and catering. Weekly practical and supervisory opportunities are available in the academy kitchen, restaurant and bar, leading to an additional NVQ Level 2 qualification in Food and Drink Service. A period of part-time employment within the industry is also a requirement of the course.

### This course also includes:

- NVQ Level 2 in Food and Drink Service
- Royal Society of Public Health (RSPH) Level 2 Award in Food Safety in Catering
- Visits to a variety of hospitality and catering outlets
- Residential visits in Europe (optional)
- Work Experience

You will receive careers information, personal advice and guidance.

### Assessment:

The course is assessed as pass, merit or distinction. Assessment is by continuous individual and group coursework.

### To Join the Course:

You will normally need to have at least one of the following:

- 4 GCSEs at grade C including English and Mathematics
- Equivalent qualifications

Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview.

### Further Opportunities:

- Progression to the Foundation Degree in Hospitality Management
- Enter employment

Career opportunities are plentiful in the UK and abroad in hotels, restaurants, pubs, clubs, hospitals, industrial catering, contract catering, the armed forces etc. Management opportunities exist in all areas for those with ability and commitment.

