

QUICK GUIDE TO CATERING & HOSPITALITY

2022/23



Stamford
College

WELCOME

Introduction from **Janet Meenaghan**
Group CEO & Principal of Stamford College



Our aim is to give every young person the opportunities to achieve to the best of their abilities, so they can progress to further study with us, to find employment or an apprenticeship, or progress to higher education.

We are committed to ensuring our students get the best education possible and will do everything we can to help you achieve your goals.

We look forward to a successful partnership, working with you to ensure your success.

J. Meenaghan

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COURSES

Always dreamed about running your own 5-star restaurant or becoming a chef?

Study a course you love and get hands-on experience designing menus, cooking, serving and hosting events in our 3 industry standard kitchens and real working restaurants. With excellent relationships with prestigious local chefs and employers such as The William Cecil Hotel, The George of Stamford and The Cosy Club our courses offer you the chance to meet and gain top tips from real experts from the industry.

HOSPITALITY SERVICES
Diploma Level 1

FOOD PRODUCTION & COOKING
Diploma Level 2

PROFESSIONAL COOKERY
Diploma Level 3

HOSPITALITY SUPERVISION & LEADERSHIP
Diploma Level 3



WHY STUDY WITH US?

STATE-OF-THE-ART FACILITIES



We have a dedicated Catering & Hospitality block which has all the equipment and space needed to achieve within the Catering & Hospitality industry, this includes 3 kitchens and our own restaurant The Gallery Kitchen. We also have a spacious library and comfortable wifi-enabled spaces to study and socialise with your friends.

ONCE IN A LIFETIME OPPORTUNITIES

You will have the chance to visit professional kitchens, restaurants and exhibitions such as Hotel Olympia and the BBC Good Food Show. You will also be able to take part in masterclasses hosted by industry renowned chefs.



MATURE ENVIRONMENT



We treat our students like adults. All of our teachers have worked in the industry and are highly experienced within the catering & hospitality sector.

CAREERS MAP

Set out on your path to a career in...



FOOD PRODUCTION & COOKING Diploma Level 2

80% **20%**
PRACTICAL VS THEORY

Duration: **1 Year Full-Time**

Work alongside and be trained by chefs from the area's most renowned establishments. You will develop practical preparation and cooking skills in our industry standard kitchens, serving your own dishes to the public in our professional restaurant, The Gallery Kitchen.

You will also receive an NVQ2 Diploma in Food and Drink Service.

Entry requirements

Hospitality Services Diploma Level 1 or equivalent.

What does the programme include

You will gain practical training in our industry standard kitchens to develop new and enhance existing skills. Through a process of practical demonstrations, group workshops, and one-to-one training, you will be taught the skills needed to be assessed as competent in a wide range of preparation and cooking techniques, food service and customer care. All practical learning is re-enforced by studying the theory of catering in the classroom.

How the course will be assessed

You will be assessed through practical and on-going observations and assessments including the completion of multiple choice papers.

There are no formal practical or theoretical examinations for this programme.

Course content

You will study the following units:

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Maintain, handle and clean knives
- Prepare fish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare vegetables for basic dishes
- Cook and finish basic fish dishes
- Cook and finish basic meat dishes
- Cook and finish poultry dishes



- Cook and finish basic vegetable dishes
- Prepare, cook and finish basic hot sauces
- Prepare, cook and finish basic soups
- Make basic stock
- Prepare, cook and finish basic bread and dough products
- Prepare, cook and finish basic pastry products
- Prepare, cook and finish basic cold and hot desserts

Progress to

On successful completion of this course, you can progress to the Level 3 Diploma in Professional Cookery or Hospitality Supervisor Apprenticeships, or enter employment.

Additional information

You will require a uniform, equipment, reference books and the ability to

participate in education visits to support your learning. More information will be provided prior to your enrolment. Health, safety and hygiene standards will also need to be met and work experience will assist your progression and possible employment.



PROFESSIONAL COOKERY Diploma Level 3

80% **PRACTICAL VS THEORY** 20%

Duration: **1 Year Full-Time**

Gain real life experience in professional cookery with practical training in food production, kitchen services and professional cookery. The course is designed to further your skills and career as a chef by building upon your existing knowledge and developing advanced techniques in a range of kitchen and pastry skills, including supervising a team in a professional kitchen.

Entry requirements

You will require the Food Production and Cooking Diploma Level 2 or equivalent. You will also be required to gain evidence for this qualification through work experience.

What does the programme include

You will gain practical training in our industry standard kitchens to develop new skills and enhance existing skills. Through a process of practical demonstrations, group workshops and one to one training, you will be taught the skills needed to be assessed as competent in a wide range of preparation and cooking techniques, food service and customer care. All practical learning is re-enforced by studying the theory of catering in the classroom.

How the course will be assessed

You will be assessed through practical and on-going observations and assessments including the completion of multiple choice papers. There are

no formal practical or theoretical examinations for this programme.

Course content

Some of the units you will study include the following:

- Maintain food safety when storing, preparing and cooking food
- Produce healthier dishes
- Develop productive working relationships with colleagues
- Maintain the health, hygiene, safety and security of the working environment
- Contribute to the development of recipes and menus
- Prepare fish for complex dishes
- Prepare poultry for complex dishes
- Cook and finish complex meat dishes
- Cook and finish complex vegetable dishes



- Prepare cook and finish complex hot desserts
- Prepare cook and finish complex cold desserts

Progress to

On successful completion of this course, you can progress onto Senior Chef or Hospitality Supervisor Apprenticeships, or employment in a professional kitchen in job roles such as; Kitchen Assistant, Front-of-house Supervisor, Commis Chef, Sous Chef or a Chef de Partie.

Additional information

You will require a uniform, equipment, reference books and the ability to participate in educational visits to support your learning. More information will be provided prior to your enrolment. Health, safety and hygiene standards will also need to be met and work experience will assist your progression and possible employment.



HOSPITALITY SUPERVISION & LEADERSHIP Diploma Level 3

80% **PRACTICAL** VS **THEORY** 20%

Duration: **1 Year Full-Time**

Could you see yourself working in some of the best hotels and restaurants in the world? Then why not consider a career within the hospitality industry? This qualification focuses on supervisory roles within the restaurant and bar industry, front of house and event organisation.

Entry requirements

A relevant Diploma Level 2 or equivalent. You will also be required to gain evidence for this qualification through work experience.

What does the programme include

You will gain practical training in our industry standard restaurant to develop new skills and enhance existing skills. Through a process of practical sessions, demonstrations, group workshops and one to one training, you will be taught the skills needed to be assessed as competent in a wide range of management styles and techniques. All practical learning is re-enforced by studying the theory in the classroom.

How the course will be assessed

You will be assessed through practical and ongoing observations and assessments, with some small assignment tasks. There is no formal practical or theoretical examinations for this programme.

Course content

Some of the units you will study are as follows:

- 401 Set objectives and provide support for team members
- 402 Develop working relationships with colleagues
- 403 Contribute to the control of resources
- 404 Maintain health, hygiene, safety and security of the working environment
- 405 Lead a team to improve customer service
- 406 Contribute to promoting hospitality products and services
- 410 Supervise food services
- 411 Supervise drinks services
- 426 Supervise practice for handling payments
- 429 Contribute to the selection of staff for activities



Progress to

On successful completion of this course, you can progress to a supervisory or management higher level qualification, apprenticeship or employment. You would expect to be looking at roles as a Supervisor or Trainee Manager.

Additional information

You will require a uniform, equipment, reference books, and the ability to participate in educational visits to support your learning. Health, safety and hygiene standards will need to be met and work experience will assist your progression and possible employment.



“After College I secured work for Buckingham Palace where I catered for the Royal Wedding and Obama!”

Shaun Mason



“I now work as a pastry chef at The Ritz Hotel, London after gaining valuable skills and experience in the College's Gallery Kitchen.”

Jodie Whitehead

WHAT WE'VE BEEN UP TO...

Our Catering and Hospitality staff and students recently hosted a visit from the Rutland and Stamford Mercury. They toured our industry standard kitchens and professional restaurant, The Gallery Kitchen.

Maddy chatted to our staff and students about how The Gallery Kitchen restaurant operates and how the Catering and Hospitality courses fully prepare students for their future career.

Our Gallery Kitchen is open to the public, offering the finest gourmet dining in the evening and delightful lunchtime offerings, all at affordable and appealing prices. Our food is freshly prepared – with great emphasis on local and seasonal produce and presented by our own catering students to the highest standards.



GALLERY Kitchen

Follow our socials to keep up with everything going on at College!



PROGRESSION ROUTES



We offer information, advice and guidance to support decisions about learning, training and work opportunities now and in the future. This includes:

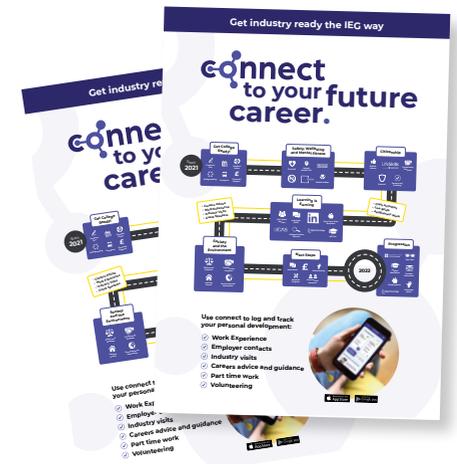
- A specialist Careers Advisor
- A Personal Development Programme to develop study and employment skills
- CV Writing Workshops
- Dedicated UCAS Support
- Work Experience
- Personal Career Plan
- Mock Interviews
- Tips and talks from employers
- Dedicated Apprenticeship team to support applications

Personal Development Programme

The Personal Development Programme is designed to equip you with important skills beyond your main qualification. You will have the chance to experience a range of sessions and meet visiting speakers who will introduce you to topics such as: personal wellbeing and mental health, drugs and alcohol, managing money, online safety as well as wider opportunities.

University Fair

We also organise a Careers and University Fair in preparation for the UCAS deadline where universities from across the country and our largest local employers are invited to meet students and support them with their next steps.



Ask us a question!



enquiries@stamford.ac.uk



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