

Professional Cookery

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Welcome

Welcome to Newbury College, your first choice for technical, career-focussed training.

As you look to start the next stage of your education, we are here to support you. We understand the transition from school can be daunting and our highly trained staff will guide you through the application and enrolment process, to get you on the right track to the career you want.

#careersnotcourses



Why Newbury College?



PROGRESSION-FOCUSED

- Subjects based on your chosen career
- Career-focused objectives



SKILLS-BASED

- Fewer exams
- Different assessment methods
- Practical subjects

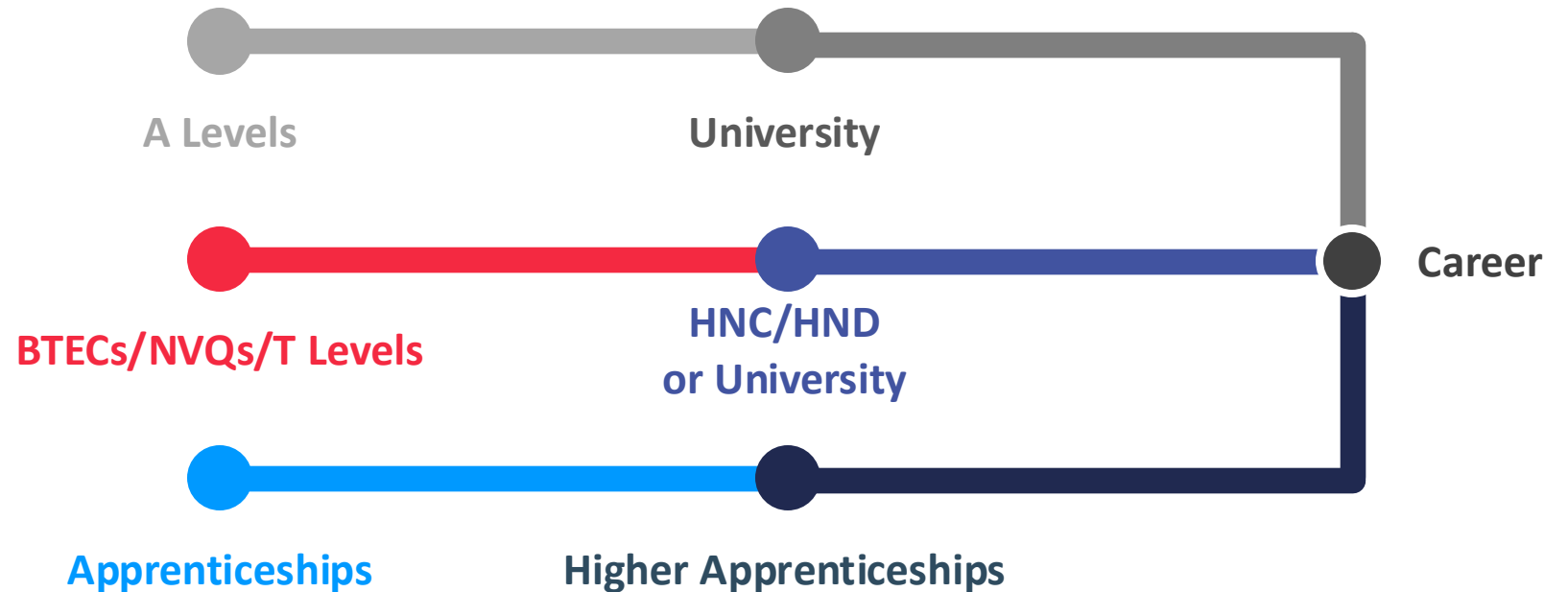


EMPLOYER-LED

- Industry placements with excellent employers
- Curriculum influenced by businesses

College Progression vs Sixth Form

- ✓ Faster route to your chosen career
- ✓ More options available
- ✓ Lower cost and debt-free Higher Education*



Your study programme

Full-time study programmes are assessed in a variety of ways, rather than just through the traditional essay and exam methods, this can be beneficial to students who prefer to be assessed differently and demonstrate their skills in other ways.

VOCATIONAL QUALIFICATIONS

Career-focused qualifications that meet needs of employers and job sectors like **BTECs**, **NVQs** and **T Levels**.

Your **Academic Tutorial** will help you to set targets and monitor your progress.

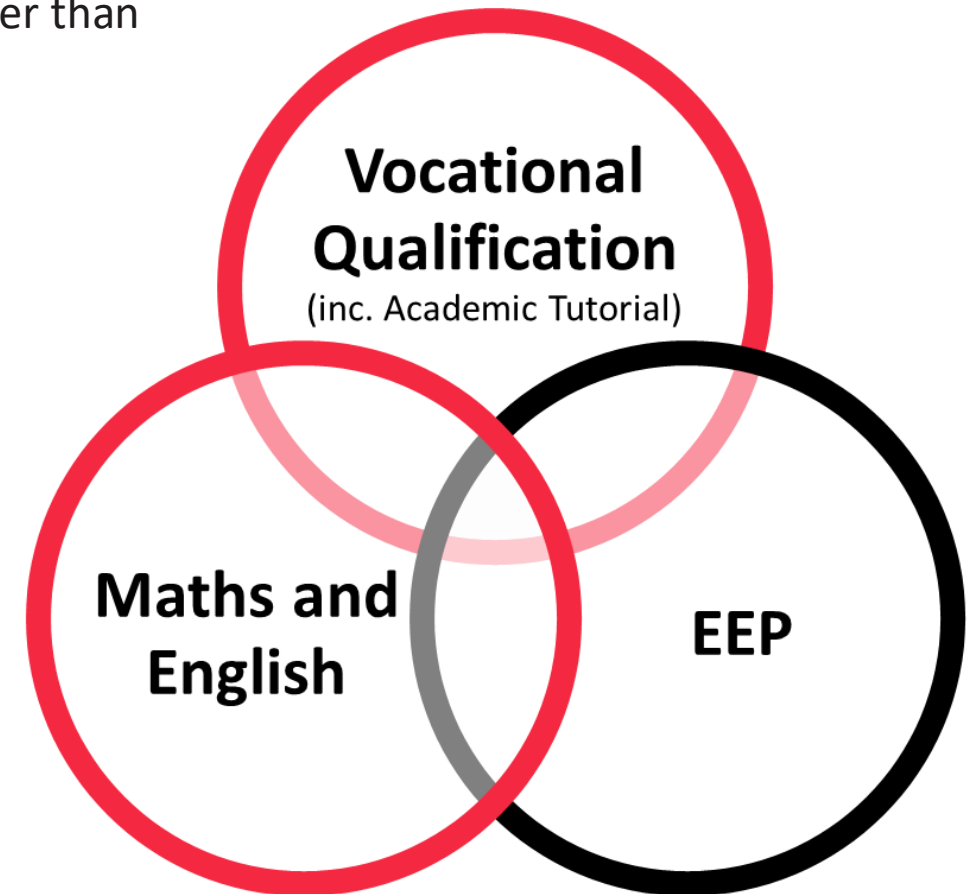
MATHS AND ENGLISH

You may need to resit your English and/or maths qualifications. We will support you in achieving your target grade.

EEP

EEP stands for **Employment**, **Enrichment** and **Pastoral**.

It provides you with a wide range of opportunities to enrich your learning and professional development beyond your main subject of interest. These could include sports, clubs and activities, trips and visits, work placement and work-related activity, tutorial sessions and guest speakers.



Placements and Partnerships

EMPLOYABILITY

A special WRA programme built into your course to learn the skills for the workplace including:

- CV and interview preparation
- vacancy and application writing
- trips and employer visits
- employer supported projects and activities
- apprenticeship and progression opportunities

WORK PLACEMENTS

From 2 to 9 weeks in length, these often lead to jobs and part-time work alongside your course.



Professional Cookery Level 1

1 year course

- Level 1 Diploma in Introduction to Professional Cookery
- Skills Project in Professional Food and Beverage Service

Level 1 provides the basic knowledge and kitchen skills to progress towards further education and a career in the catering industry



Level 1 Diploma in Introduction to professional cookery studies

- Introduction to the Hospitality Industry
- Customer service in the Hospitality industry
- Food service
- Introduction to healthy eating
- Using kitchen equipment
- Basic Food preparation and cooking
- Food safety
- Health and safety



Level 2 Diploma in Food, Beverage and Professional Cookery Studies

- Open to students with 4 GCSE Grade 4 or above and to progression students from Level1, this Professional cookery course starts to develop and refine basic skills to a higher level to match industry requirements.
- This course consists of 15 hours practical cookery per week; this includes a "Realistic working environment" by providing food for our college outlets.
- All produce is produced fresh on the premises by the students



Developing skills
for employment in
the catering and
hospitality industry

Food safety in
catering

Health and safety
in catering and
hospitality

Prepare and cook
fruit and
vegetables

Prepare and cook
meat and offal

Prepare and cook
poultry

Prepare and cook
fish and shellfish

Produce hot and
cold desserts
and puddings

Produce biscuit,
cake and
sponge products

Produce fermented
dough products

Food service and
beverage

Customer service

L3 TLevel

Learners Must have Passed their GCSE's English and Math to grade 4 or above. Some previous experience and knowledge is an advantage but not essential.

This course is in conjunction with work placement that takes up to 20% of the qualification

Equivalent to 3 A Levels

It is designed in 2 years, the first year is equivalent to a L2 program and the second year will be more advance and refined skills at supervisory level

Develop L3 skills in Professional cookery including pastry and baking

Uniform and equipment

Like any vocation without the right tools, it is impossible to do the job well.

It is essential you have uniform, knives and textbooks to be able to take up the course here at Newbury College.

You will be expected to have your own

- Chef's uniform including safety shoes
- Set of knives and basic equipment
- Food and Beverage front of house uniform, Black trousers/skirt, white shirt/blouse

Knowing what to buy

On accepting a place, we will provide you with an equipment list from a supplier we use where you will receive a discounted price.



Visits and trips

Some of our past activities and some we will be doing:

- Visits to local Hotels and restaurants
- Professional work experience
- Catering for the masses
- Working with seasonal produce
- Special functions
- Fun group activities

We encourage you, as part of your training, to find a job in the catering industry where you can work with food and with other people as part of a team.



Assessment

- This is a vocational L1 and 2 programme is assessed by:

Written ongoing assignments or projects

Also, multiple observations throughout the year to assess the different methods and techniques learnt

- **Levels will have written exams and practical assessment mid and end of year.**

Practical Tests spaced out during the year to test your skills in:

- Planning
- Cooking
- Serving various types of dishes





How we can help

Tutors and support staff work closely together and with other local partners to provide you with:

- Learning support
- Progression coaching
- Health and wellbeing advice
- Financial support including free travel, meals and help with childcare costs
- Careers advice
- Help with university applications



Funding your programme



Education & Skills
Funding Agency

The Education & Skills Funding Agency (ESFA)

The Education & Skills Funding Agency funds adult Further Education (FE) and skills training in England. It forms part of a network of organisations in England who commission, manage and promote training for adults and young people. The ESFA funds non-levy Apprenticeships (16yrs +), work placed and classroom based learning programmes throughout England for learners aged 19 and above. If you are enrolled onto an ESFA funded programme this is match funded by the European Social Fund (ESF). The ESFA also funds programmes for individuals aged 14-19 which includes the Study Programme (16-19) and Traineeships (16-18).



European Union
European
Social Fund

European Social Fund (ESF)

You may be enrolled onto a specific ESF project which will be funded by the European Union or if you are engaged onto any of our ESFA programmes, including non levy Apprenticeships, then this will be matched funded by ESF.

Any questions?

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If you have any questions or require further information on this course or any other aspects of studying at Newbury College, please contact us.



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