

# Hospitality and Food



From waiting staff, bar and front of house management to training as a chef or specialising as a baker or pastry chef, we can help you excel in your chosen career.

You can train in a fully-equipped kitchen, serving meals to staff, learners and public.

We have an extremely popular silver service restaurant, taste, in which you will be able to hone your hospitality skills and a state-of-the-art Food Manufacturing and Innovation Suite.



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### Kaydene Sheckleford, Level 3 Diploma: Advanced Professional Cookery



Since studying at Leicester College, Kaydene has become involved in the Student Union as International Refugee and Asylum Seekers Student Officer and won a College Student Union distinguished student award 2011.

Kaydene said: "This is a great course for the opportunities it may lead to.

"Through the Student Union I have met people from different countries and helped them feel part of the College. I've realised I am a good motivator and I've enjoyed seeing learners come out of their shell."



## Introduction to Catering

Location: Freeman's Park Campus  
Course Code: A0976  
Course Length: One Year  
Qualification Level: Entry

### What's it all about?

If you wish to concentrate on a career in catering this course will provide an introduction to the skills required and allows you to progress onto other full-time courses.

### What does it involve?

This is an entry level 3 course where you can develop basic practical skills and a range of personal skills. The course is delivered through a combination of practical food preparation and cookery classes, theory which includes group work, work sheets, short tasks and enrichment visits. Strong tutorial and learner support.

The course content includes:

- health and food safety
- food preparation and cookery
- customer care
- employability and personal development.

### Are there exams?

Yes. All subjects will have at least one exam and there will usually be one or two pieces of coursework.

### What entry qualifications do I need?

No formal qualifications. One positive reference and an 85% attendance record. An interest in catering and a commitment to improve skills are essential.

### What can I do afterwards?

Possible progression to other courses within Hospitality and Food. This qualification introduces you into the world of work and possible progression into the hospitality and catering industry.

### What days and times will I be in College?

21 hours per week over 36 weeks.

### Are there any other things I need to know?

You will attend a weekly group tutorial and have regular one-to-one support with your personal tutor, who will offer advice guidance and support. College mentors can also provide extra guidance. There is an additional cost of approximately £200 for kitchen uniform and a set of knives.

## BTEC Level 1: Workskills (Hospitality)

Location: Freeman's Park Campus  
Course Code: A6952  
Course Length: One Year  
Qualification Level: 1

### What's it all about?

This is a progression course to develop knowledge, understanding and skills needed to enter employment within a catering related context.

### What does it involve?

It involves developing a range of skills and techniques, personal qualities and attributes for successful performance in working life. Opportunities to develop these skills are practised during practical activities in kitchen and food service environments. The course is made up of 60% practical and 40% theory. You will train in The Gallery – a counter service restaurant, undertaking cooking and service. This will involve working with the general public. Development of Functional Skills in English, maths and ICT are embedded into the course.

### Are there exams?

No, assessment is continuous.

### What entry qualifications do I need?

Two GCSEs (or equivalent) at any grade. One positive reference and an 85% attendance record. You will require commitment, enthusiasm and a willingness to work to the highest standard.

### What can I do afterwards?

You can progress to a full-time level 1 Diploma in Hospitality and Introduction to Professional cookery. Internal testing included. Employment within the catering industry undertaking basic food preparation and cookery positions could also be available.

### What days and times will I be in College?

21 hours per week over 36 weeks.

### Are there any other things I need to know?

A catering related two week work placement is included during the course. There is an additional cost of approximately £200 for kitchen uniform and a set of knives. Details of recommended supplier provided on application.





## Level 1 Diploma: Hospitality and Introduction to Professional Cookery

**Location:** Freeman's Park Campus  
**Course Code:** A6438  
**Course Length:** One Year  
**Qualification Level:** 1

### What's it all about?

This course is for you if you wish to gain the skills needed to work in the catering industry.

### What does it involve?

During this course practical skills are taught in industry standard kitchens and the College's public restaurants. You will be taught the related theory in classroom sessions.

Course content includes food preparation and cooking skills, health and food safety, food service, customer care skills, employability and social development units. You will also study Functional Skills in English, maths and ICT.

The course consists of five written assignments, seven short written theory tests. Practical assessments are carried out under test conditions at pre-set times throughout the year.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

Two GCSEs. Grade E English and maths. One positive reference and an 85% attendance record. You will need to show enthusiasm and a willingness to work to the highest standard along with a commitment to undertake independent study.

### What can I do afterwards?

Level 2 Diploma: Hospitality and Professional Cookery. Skilled employment within the catering industry in food preparation and cookery or service positions.

### What days and times will I be in College?

21 hours per week over 36 weeks.

### Are there any other things I need to know?

There are additional costs for catering knives, kitchen and restaurant uniform of approximately £230. Details of recommended supplier provided on request.

## Level 2 Diploma: Hospitality and Professional Cookery

**Location:** Freeman's Park Campus  
**Course Code:** A7381  
**Course Length:** One Year  
**Qualification Level:** 2

### What's it all about?

The course is designed for direct entry at level 2 and for you if you wish to gain the skills need to progress in the catering industry. It will develop knowledge, understanding and practical skills in both kitchen and restaurant environments.

### What does it involve?

Topics include meat, poultry, fish, shellfish, soups, stocks, sauces, pastry, hot and cold deserts, buffet and presentation. You will cover the practical aspects of customer care within the College restaurant. You will need to allocate self study time for research and completion of coursework alongside this you will be required to study English, maths and ICT.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

Three GCSEs at grade D and above, plus GCSE grade C in English or a level 1 vocational qualification eg VRQ Professional Cookery and level 1 Functional Skills in English and maths. One positive reference and an 85% attendance record also required.

### What can I do afterwards?

You can enter employment as a chef or a cook in a restaurant, pub, residential home, club or even start your own business or progress onto a level 3 VRQ Diploma Advanced Professional Cookery (this is subject to achieving a level 2 VRQ in Professional Cookery).

### What days and times will I be in College?

22 hours per week over 36 weeks.

### Are there any other things I need to know?

There are additional costs for catering knives, kitchen and restaurant uniform of approximately £230. Details of recommended supplier provided on request.



## Level 2 Diploma: Bakery

**Location:** Freeman's Park Campus  
**Course Code:** A8994  
**Course Length:** One Year  
**Qualification Level:** 2

### What's it all about?

This course develops the practical and theoretical skills necessary for successful employment in the Bakery industry. The bakery qualification has various pathways covering bakery production and confectionary lines.

### What does it involve?

The content of the programme will cover all aspects of the bakery industry with a high proportion of practical skills development along with units about principles of working in food manufacturing and workplace food safety. You will train in our new Food Manufacturing and Innovation Suite which has been specifically designed for training in the food manufacturing industry. In addition the course will include Functional Skills at level 2 in English, maths and ICT.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

Four GCSEs at grade D or level 1 vocational qualification plus GCSE English at grade D. One positive reference and 85% attendance record on your previous course.

### What can I do afterwards?

You can either enter employment within the Bakery/ food manufacturing industry or progress onto an Advanced Apprenticeship in Bakery.

### What days and times will I be in College?

14 hours a week over 36 weeks.

### Are there any other things I need to know?

You will need a full set of bakery whites and small equipment costing approximately £120. Details of recommended supplier provided on application.

## Level 3 Diploma: Bakery

**Location:** Freeman's Park Campus  
**Course Code:** B0175  
**Course Length:** One Year  
**Qualification Level:** 3

### What's it all about?

This course is for you if you have gained a level 2 course in Bakery or have relevant experience and want to develop your craft and enterprise skills. The qualification includes bakery and confectionary units.

### What does it involve?

The content of the programme will cover all aspects of the bakery industry with a high proportion of advanced practical skills development along with units on bakery and confectionary skills, bakery knowledge and enterprise skills to support managing and running a business. You will train in a bespoke food manufacturing bakery kitchen which has been designed specifically for this sector of the industry. In addition the course will include Functional Skills at level 2 in English, maths and ICT.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

GCSE grade C or above in English and maths, or VRQ level 2 Bakery Diploma. If you have knowledge gained in employment you will be assessed individually. One positive reference and 85% attendance on your previous course are also required.

### What can I do afterwards?

You can apply for a Higher Education course such as a Foundation Degree in Bakery or progress onto skilled employment within the bakery industry.

### What days and times will I be in College?

19 hours a week over 36 weeks.

### Are there any other things I need to know?

You will need a full set of bakery whites and small equipment costing approximately £120. Details of recommended supplier provided on application.



## Level 3 Diploma: Advanced Professional Cookery

**Location:** Freeman's Park Campus  
**Course Code:** A0521  
**Course Length:** One Year  
**Qualification Level:** 3

### What's it all about?

This course is for you if you have gained a level 2 course in Professional Cookery or have relevant experience and want to develop your craft and supervisory skills. The course provides an introduction to techniques of advanced cookery.

### What does it involve?

The course covers a wide range of advanced classical and modern specialism skills in meat, poultry and game, fish and shellfish, vegetable and vegetarian dishes. Along with patisserie, fermented desserts, petit fours and decorative products. Other units include supervising for hygiene, Health and Safety, supervisory skills, gastronomy and food culture and product development. You can build on skills acquired at College or in the workplace and apply them to current trends in the industry. The course consists of assignments and short written theory tests. Practical assessments are carried out under test conditions at pre-set times.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

VRQ level 2 Professional Cookery, GCSEs grade A to C in English and maths or equivalent and /or relevant industrial experience. One positive reference and 85% attendance on your previous course are also required.

### What can I do afterwards?

Foundation degree in hospitality management or culinary art, junior supervisory positions within good quality restaurants, hotels or contract/industrial catering, where a high level of skill is required.

### What days and times will I be in College?

22 hours per week over 36 weeks. The course runs over three days and includes one evening in the restaurant kitchen.

### Are there any other things I need to know?

You will need a full set of catering knives and chef's whites. Details of a recommended supplier provided on application. Continuing learners may only need to replace some items, at a cost of approximately £200.

## Apprenticeship: Food Manufacturing

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A9148  
**Course Length:** One/Two Years  
**Qualification Level:** 2

### What's it all about?

The course is for you if you already work within the Food industry.

### What does it involve?

You will have to complete a total of eight units for the qualification. The units chosen will be based on what your job role is on a day to day basis such as: food hygiene, health and safety, and maintain product quality and carry task hand over.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

You must be employed in the food manufacturing industry.

### What can I do afterwards?

You can progress onto an Advanced Apprenticeship or apply for supervisory roles within the industry.

### What days and times will I be in College?

Attendance at College is flexible.



## Apprenticeship: Hospitality

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A6615  
**Course Length:** One/Two Years  
**Qualification Level:** 2

### What's it all about?

The course is for you if you are working in the industry in front of house roles such as food and drink service, housekeeping or reception.

### What does it involve?

On the job assessments, combined with knowledge questions and exams to cover core units which are:

- maintain a safe and secure working environment
- create and maintain effective working relationships within the hospitality industry.

Depending on which course you do will depend on how many units you will need to complete. These range from eight to 14 units.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

GCSE grade C or above in English and maths preferably. You must be employed in the hospitality industry. An interview is required for this course.

### What can I do afterwards?

You can progress onto an Advanced Apprenticeship. Depending on your career you could move onto a supervisory role or advanced skilled worker within the industry.

### What days and times will I be in College?

Attendance at College is flexible.

### Are there any other things I need to know?

You will be visited at work for assessments and portfolio building.

## Apprenticeship: Professional Cookery

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A6616  
**Course Length:** One/Two Years  
**Qualification Level:** 2

### What's it all about?

The course is for you if you are working in the industry as a chef or trainee chef.

### What does it involve?

On the job assessments, combined with knowledge questions and exams to cover core units which are:

- maintain a safe and secure working environment
- create and maintain effective working relationships within the hospitality industry.

Depending on which course you do will depend on how many units you will need to complete. These range from eight to 14 units.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

GCSE grade C or above in English and maths preferably. You must be employed in the hospitality industry.

### What can I do afterwards?

This will depend on what course you will take, but you could move on to a supervisory role within your company or an advanced skilled worker if you move on to a level 3. Once completed you can progress on to Advanced Apprenticeship in your chosen subject area.

### What days and times will I be in College?

Attendance at College is flexible.

### Are there any other things I need to know?

You will be visited at work for assessments and portfolio building.



## Apprenticeship: Food Production

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A9412  
**Course Length:** Two Years  
**Qualification Level:** 2

### What's it all about?

This course is for you if you are working in the commercial sector of the catering industry as a chef, or trainee chef.

### What does it involve?

Core units which are:

- maintain a safe and secure working environment
- create and maintain effective working relationships within the hospitality industry.

Depending on which course you study will depend on how many units you will need to complete. These range from 8 to 14 units.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

GCSE grade C or above in English and maths preferably. You must be employed in the food production industry.

### What can I do afterwards?

You can progress on to NVQ level 3 advanced craft or hospitality supervision and team leading diploma or to a section leader, to cook and finish dishes for school meals, nursing homes, pubs.

### What days and times will I be in College?

Attendance at College is flexible.

### Are there any other things I need to know?

You will be visited at work for assessments and portfolio building.

## Apprenticeship: Hospitality Services

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A9839  
**Course Length:** One/Two Years  
**Qualification Level:** 2

### What's it all about?

The course is for you if you are working in the industry as chefs/trainee chef or in a front of house role such as food and drink service, housekeeping or reception.

### What does it involve?

Core units are:

- maintain a safe and secure working environment
- create and maintain effective working relationships within the hospitality industry.

Depending on which course you study will depend on how many units you will need to complete. These range from 8 to 14 units.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

GCSE grade C or above in English and maths preferably. You must be employed in the hospitality industry.

### What can I do afterwards?

This will enable you to progress to a supervisor. Also with this qualification you will be able to be a multi-task team member.

### What days and times will I be in College?

Attendance at College is flexible.



## Apprenticeship: Cleaning Support

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A8867  
**Course Length:** One/Two Years  
**Qualification Level:** 2

### What's it all about?

This course has several pathways that cover all processes within the industry, depending on whether you wish to do the Award, Certificate or Diploma within the Apprenticeship.

### What does it involve?

The units are generic to the cleaning industry and chosen following a skills scan to ensure the units best represent your natural job role.

An assessor will visit you on a regular basis to carry out work place assessments and training, as you must show occupational competence.

### Are there exams?

No, continuous assessment.

### What entry qualifications do I need?

You must be employed within the Cleaning industry for more than 30 hours per week.

### What can I do afterwards?

Team leader or supervisory position.

### What days and times will I be in College?

Delivery of the qualification is based completely at your workplace, at a time convenient to the employer and you.

## Advanced Apprenticeship: Hospitality

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A6617  
**Course Length:** One/Two Years  
**Qualification Level:** 3

### What's it all about?

The course is for you if you are a supervisor or manager working in a hospitality establishment or you are responsible for supervising a range of hospitality operations.

### What does it involve?

Mandatory units are:

- supervise the work of staff
- establish and develop positive working relationships in hospitality
- contribute to the control of recourses
- maintain health, safety and security of the working environment
- manage yourself.

There is also the choice of 3 optional units out of a possible 23. Functional Skills in English and maths are also available.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

You must have completed an Apprenticeship in Professional Cookery or Hospitality Services. You need to be employed in the hospitality industry.

### What can I do afterwards?

You will be able to progress onto a HND in Hospitality.

### What days and times will I be in College?

Attendance at College is flexible.

### Are there any other things I need to know?

You will be visited at work for assessments and portfolio building.



## Advanced Apprenticeship: Professional Cookery

**Location:** Freeman's Park Campus/Workplace  
**Course Code:** A6618  
**Course Length:** One/Two Years  
**Qualification Level:** 3

### What's it all about?

The course is for you if you are a chef de parties, sous chef or a head chef working in hospitality establishments and you are responsible for supervising a range of hospitality operations and cooking to a rosette standard.

### What does it involve?

Mandatory units are:

- supervise the work of staff
- establish and develop positive working relationships in hospitality
- contribute to the control of resources
- maintain health, safety and security of the working environment
- manage yourself.

There is also the choice of 3 optional units out of a possible 23.

### Are there exams?

Yes, exams and continuous assessment.

### What entry qualifications do I need?

You will need to have GCSE grade C or above in English and maths and completed an Apprenticeship in Professional Cookery. You must be employed in the hospitality industry.

### What can I do afterwards?

You will be able to progress onto a HND in Hospitality.

### What days and times will I be in College?

Attendance at College is flexible.

### Are there any other things I need to know?

You will be visited at work for assessments and portfolio building.

### Bursary funding

**Need financial help to attend College?**

Find out about bursary funding for 16 to 19 year olds on page 188.

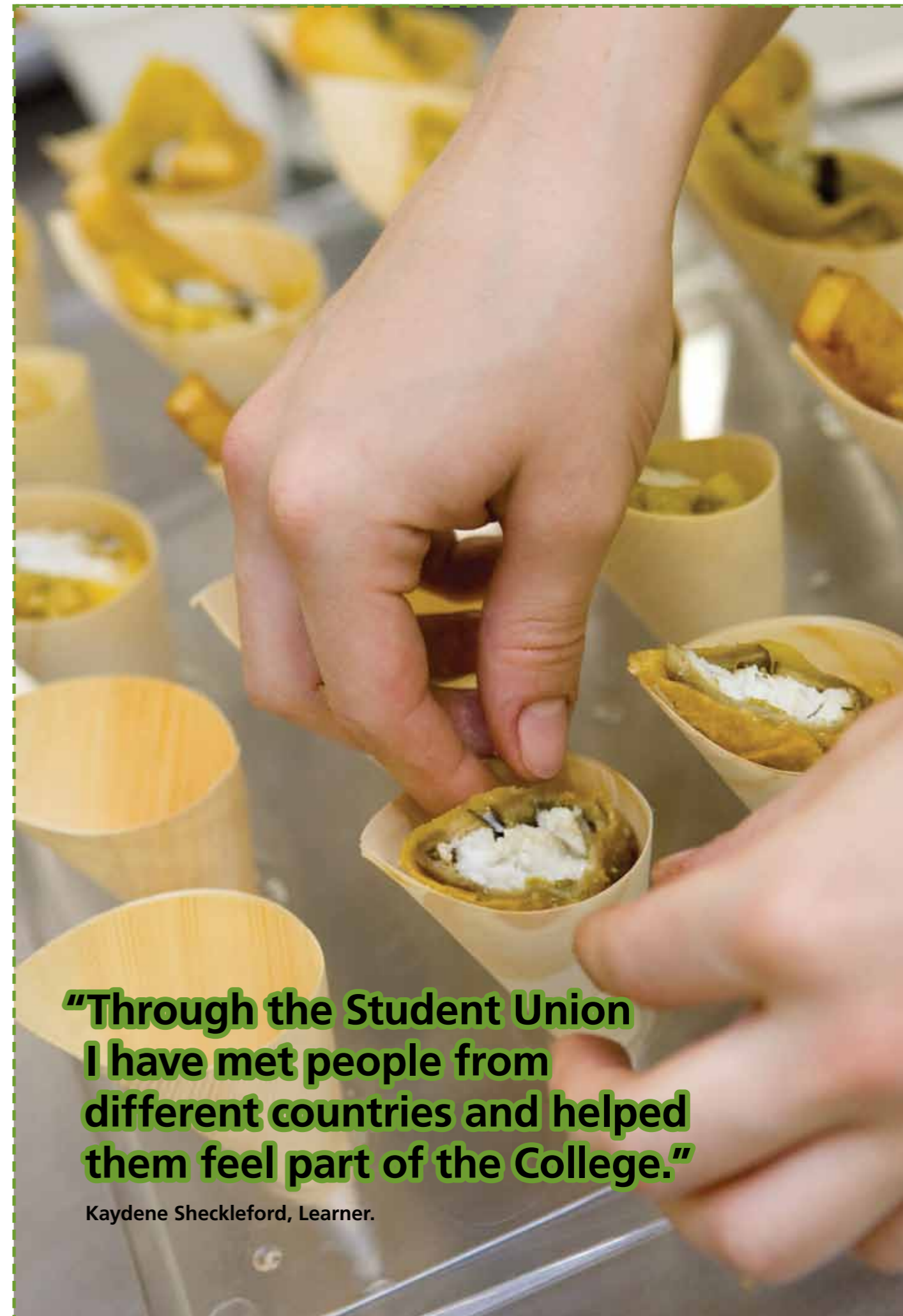
### Travel

**How will you be travelling to College?**

Find out about subsidised bus passes on page 7.

### Apprenticeships Earn while you learn

A vast range to choose from, you can find your perfect apprenticeship at Leicester College. Find out more on page 8.



**“Through the Student Union I have met people from different countries and helped them feel part of the College.”**

Kaydene Sheckleford, Learner.