



# Hospitality and Food

Leicester College's Hospitality and Food department can help you excel in your chosen career.

All learners receive expert tuition and guidance in a department which has been awarded National Skills Academy membership for Food and Drink Manufacturing.

Academy status officially recognises the outstanding work that Leicester College is undertaking with employers in the food and drink manufacturing sector.

The cutting edge training facilities reflect the best in industry - the latest addition to the department is the Food Manufacturing Innovation Suite. Comprising of a development kitchen, bakery, butchery, food manufacturing and food production facilities, the suite helps businesses to develop new products.

The facilities are matched by the expertise of our experienced staff. Learners can therefore be rest assured that the training they receive is second to none.

Jemimah completed her school education in Johannesburg, South Africa. After completing her A levels, the prospect of branching into so many different fields in the hospitality industry and work experience as part of the course prompted her to enrol on the HND in Hospitality Management. Taking the course led to her being offered a job in the hotel where she undertook her work experience. She then went on to take a management training degree programme.

Jemimah said: "Because the course offers experience of modules in all fields of hospitality I found an area suitable for me.

"I found studying difficult, but the lecturers worked tirelessly to assist me."



**Jemimah Mercy Lamont**  
HND Hospitality Management.

Now replaced by FD Business, Hospitality and Tourism.

## Foundation Degree in Food Manufacturing (Bakery)

The course is designed to develop your knowledge of the bakery industry from a managerial or supervisory perspective.

### Part-time

Course Code A7215  
Course Starts September  
Course Length Two years  
Location Freeman's Park Campus

#### Core topics include:

- principles of bread technology
- principles of cereal technology
- managing people
- principles of food science and microbiology
- principles of food technology
- health and diet
- bakery product design and development
- production of flour confectionary
- work-based project.

#### What do I need to start?

GCSE English grade C or equivalent (without this you will be asked to complete a Literacy test)

plus either:

- Advanced Apprenticeship
- relevant Access to HE course
- Level 3 (Nat Dip, NVQ) award in a related subject
- at least one A2 level in a related subject.

We welcome applications from learners with Advanced Apprenticeships and those adult learners who do not match the standard entry requirements but who can demonstrate a willingness and commitment to studying this subject at level 4 and 5, and who can evidence academic, professional or vocational experience in a related field.

#### How long is the course?

Two years, part-time.

#### How will I be assessed?

Assessment is continuous throughout the course.

#### What is the fee?

The fee is currently under evaluation and yet to be confirmed. Please call 0116 224 2240 for the latest fee information.

#### Who is the awarding body?

University of Lincoln. Please see Associate Universities page 126.

#### What else do I need to know?

You must be employed in the bakery industry.

#### What can I do next?

You can progress to the third year of the degree course at the University of Lincoln.

Completion of the course allows progression to a more senior role in the bakery industry.

#### How do I apply?

Please apply to UCAS at [www.ucas.com](http://www.ucas.com)

