

Love

HOSPITALITY & CATERING



SOPHIE SKINNER

Advanced Culinary Diploma

SAM WALSHAW

Professional Catering Studies

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“Claridge’s and I have a very long association with Stratford-upon-Avon College spanning back at least 28 years. Mario Lesnik, the then Executive Chef, introduced me to the College when I was a Commis Chef and we travelled to the College to prepare our first gala dinner, which has now become an annual event. It’s the quality of the students and the drive of the team at Stratford-upon-Avon College which has kept this valuable link alive for so many years.”

Martyn Nail, Executive Chef, Claridge’s, London



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. These courses are offered at Stratford-upon-Avon College and also at the Rugby campus of Warwickshire College.

Level 1 Introduction to Professional Catering

1 year full-time

Entry requirements:

- No formal entry requirements are required, however we would be looking for commitment to a career in the Catering industry and a satisfactory behaviour report

This course has been designed for students who have not achieved the entry requirements for the Level 2 full-time programme. Support on this course will be given to enable development of English and Mathematics to ensure further progression either on to the full-time Level 2 programme or an Apprenticeship. The course includes careers guidance and personal tutorials. You are encouraged to gain extra first-hand knowledge of your craft by taking a part-time job outside college hours.

Qualifications:

- City and Guilds Level 1 Certificate in General Cookery
- City and Guilds Level 1 Certificate in Professional Food & Beverage Service
- ABC Level 2 Certificate in General Patisserie & Confectionary
- RSPH Level 2 Award in Food Safety in Catering



Tony Tobin

After completing his two year course at Stratford-upon-Avon College, Tony's first professional position was in the kitchens of the Chester Grosvenor. In 1984 he moved to London and joined the staff at the Capital Hotel under Head Chef, Brian Turner. At just 25, Tony took over as Head Chef at the South Lodge Hotel in Lower Beeding where the restaurant was awarded the Good Food Guide's Country Restaurant of the year. In 1992, he made his first television appearance in the BBC series 'Hot Chefs'. From 1995 onwards, he featured on 'Ready Steady Cook' and also as a presenter on 'Spice World' and 'The Green Gourmet' on the Carlton Food Channel. Tony is currently serving up modern British dishes at The Dining Room in Reigate, Surrey where he is Chef Proprietor.

Level 2 Professional Catering

1 year full-time

Entry requirements:

- 4 GCSEs at grade D or above including English and Mathematics
- Commitment to the Hospitality and Catering industry

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.

Qualifications of study:

- NVQ Level 2 Diploma in Professional Cookery
- VRQ Level 2 Diploma in Professional Food & Beverage Service
- Royal Society for the Promotion of Health Food Handlers' Foundation Certificate
- Literacy and Numeracy as well as careers guidance

Please contact us if you do not 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. Literacy and Numeracy support is available if required.

Further opportunities:

- Enter employment in the Catering industry, e.g. Commis Chef, Waiter
- Progression on to the Advanced Culinary Diploma or Level 3 Apprenticeship



Advanced Culinary Diploma

2 years full-time

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 (including patisserie and confectionary).

To join the course:

You will need one of the following:

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

Please contact us if you do not have the above entry requirements as there are a number of options available.

Applicants with a high level of practical skills but no formal qualifications are also welcome to apply. Mature students without formal qualifications who show commitment to the subject area may join the course following a successful interview. Literacy and Numeracy support is 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

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. A period of part-time employment within the industry is also suggested. All the main departments of the Hospitality industry will be covered including reception, housekeeping, finance, marketing and mini business.

This course also includes:

- NVQ Level 2 in Food & Drink Service
- Visits to a variety of hospitality and catering outlets
- 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 need to have the following:

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

Please contact us if you do not 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.

Further opportunities:

- Progression to Higher Education including 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.

