Hospitality & Catering



Hospitality & Catering

Introduction to the course

Our catering courses are offered both on a fulltime or an apprenticeship basis. Students will work towards the Level 2 City & Guilds VRQ Diploma in Cookery and can progress to Level 3 City & Guilds NVQ in Professional Cookery. The courses are run over two to three years. These courses are hands on and practical and give an opportunity to work in a real life vocational setting in the College's Future Chefs Restaurant.

If you have a passion for all things culinary, have a creative flair and would like to work in a vibrant, dynamic industry then this course is for you.

Entry criteria

Level 2 VRQ: a minimum of three GCSEs at D/3 or above, however genuine passion and motivation demonstrated at interview may be acceptable.

Level 3 NVQ: successful completion of Level 2 as well as demonstrating competence and motivation at interview.

Progression opportunities

Successful completion of Level 2, as well as competence and motivation at interview, will enable you to either move to the Level 3 qualification or enter employment.

Course outline

For the full time course, you will attend College four days per week - the other day is for directed study and work experience. You will follow the Level 2 VRQ Diploma in Professional Cookery qualification, which entails the following:

- completion of specific units, eg, meat, fish
- keeping a diary record of your practical work
- attending practical and theory sessions
 keeping photographic evidence of your
- work
- field trips
- work experience
- all students will be continually assessed
- enrichment opportunities

You will also be guided and set targets to achieve this qualification, with full tutorial support at all times.

Subjects studied:

- RSPH food hygiene Level 2 qualification
- First aid
- Health and safety at work
- Food preparation and cooking (trade tests)

For the apprenticeship course, once you have found employment (College can help with this), contact the Guernsey Apprenticeship Team at the College on apprenticeships@gcfe.net, who will explain the course enrolment process. You will need to attaend College one day per week.

Assessment method

Continuous and synoptic practical trade testing together with underpinning knowledge questions and assignments.

Campus

Coutanchez

Course duration

Three years either full or part time attendance. Depending on ability it may be possible to fasttrack the course.



* Most universities require five GCSEs at grade C/4 or above, including English and maths, as well as a Level 3 qualification.

Additional learning support

As part of your learning programme, if you have not yet attained a grade C/4 or equivalent in mathematics and English language, you will be required to study a Functional Skill or GCSE in these subjects.

Students may require additional support for a number of reasons. At the start of your course you will be asked to complete an initial assessment in order for us to identify any additional needs that you may have. During your course, your personal tutor will be able to guide you on how best to access support.

We can offer the following:

- **Progress Coaches**
- Learner Support assistance (1:1)
- Learner Support assistance (group)
- Learner Support assistance (drop-ins)
- Specialist ESOL teaching
- Study lab sessions
- In-class support
- Special arrangements for exams

For more details or how to apply, please contact: **Gillian McCartney** gillianm@gcfe.net (01481) 737500

Guernsey College of Further Education

Chairman Julian Winser Principal Louise Misselke RGN, BSc, MSc, Cert Ed.



(01481) 737500





www.guernseycollege.ac.gg







GuernseyCollege



@GuernseyCollege



in Guernsey College of Further Education

NB: Course information correct at time of print. Courses offered may be subject to change and will run subject to minimum numbers. 23 October 2018

