

Hospitality & Catering

Why choose to study with us?

- Learn in our state-of-the-art, fully equipped training kitchens which service our Academy Restaurant and Bakery, both open to the public.
- Our Academy Restaurant provides a realistic working environment for you to learn food service skills while serving paying customers.
- Our links with local employers mean real opportunities for you to get work experience which enhances your CV and employability skills. Marston's have a large number of pubs and restaurants in the area and assist greatly with work placements. So do Novotel Wolverhampton, Premier Inns, Table Table (attached to Whitbread) and the hospitality section of Wolverhampton Wanderers.
- Our Tutors are industry-trained and highly qualified, for example Gary Russell, Bakery Tutor, worked for Morrisons for 20 years first as a baker, then as Bakery Regional Manager. You could follow in his footsteps!
- Our students progress to higher education. Some of our students do International Hospitality Management or Events Management at university while most students choose to stay at college to do an HNC part-time, or HND full-time.
- We provide catering services for local businesses, notably Benham BMW in Wolverhampton. When they have special weekend events we provide catering for their customers and perform demonstrations in the showroom.

■ ■ ■ Academy Restaurant ■ ■ ■

Working with local employers...





I did cookery at school and it was one of my favourite subjects. The tutors here are really friendly and very helpful and the facilities are excellent. Having the Academy Restaurant on campus, where we serve real customers, means we experience what it is really like in a work environment, which will really help us in our future careers.



Hospitality student **Matt Whitehouse** had always enjoyed cooking and experimenting with ingredients and chose to come to college to change his passion into a career. Matt, who is studying towards his **BTEC National Certificate in Hospitality and Catering**, hopes to use his qualification to find a job in the Hospitality industry abroad.

Introduction to the Hospitality & Catering Industry BTEC Level 1 Certificate

1 year • Metro One Campus

Entry requirements

No formal qualifications but enthusiasm, communication skills and the ability to work with others is essential.

This course is an excellent introduction to all areas of the hospitality industry and covers customer service, serving food, food preparation and cooking and you will learn these skills in the college's Academy Restaurant and training kitchens. You will go on a number of study visits throughout the year to broaden your knowledge of the industry. This is a coursework-based qualification so there are no exams but you will need to meet deadlines set by your Tutors.

Future Options

This qualification is valued by employers and gives you the opportunity to enter employment in the hospitality industry. If you want to stay on at college and improve your skills further then you can apply for the Level 2 course.



Hospitality BTEC Level 2 Diploma

1 year • Metro One Campus

Entry requirements

Level 1 Certificate in Hospitality, Travel & Tourism or related vocational area plus a standard of Maths and English equivalent to four GCSEs at grade D-E or related work experience.

Whilst the course is similar in content to Level 1, modules are more varied and are studied in more depth. This course will prepare you for employment in the industry and includes: planning and running a hospitality event, healthier foods and special diets, preparing, cooking and finishing food and contemporary world food. You will complete a number of study visits throughout the year to broaden your knowledge of the industry. There are no exams for this course with assessments being coursework and assignment based.

Future Options

This qualification is valued by employers and gives you the opportunity to enter employment in the hospitality industry. If you want to stay on at college and improve your skills further then you can apply for the Level 3 course.

Hospitality BTEC Level 3 Diploma and Extended Diploma

2 years • Metro One Campus

Entry requirements

Four GCSEs at grade C or above to include Maths and English, or a Merit at Level 2 Diploma in Hospitality

Both the Diploma and Extended Diploma offer an in-depth study of the hospitality industry. Modules studied are varied, and whilst they include fundamental food and beverage service & food preparation, they also include events management, web design for hospitality, and business enterprise. A total of 18 modules are studied for the Extended Diploma whereas 12 are studied for the Diploma. The college has excellent links with local employers who assist with the delivery of the units. There are also various optional certificates offered, eg the Personal Licence Holders' course, Alcoholic Beverages and Cellar Management. Educational visits are included to enhance your learning experience, eg to a vineyard and a brewery and an international student visit may be included.

Future options

Courses: HND in Hospitality or university degree. This is a 180-credit course.



Professional Cookery NVQ Level 2

1 year • Metro One Campus

Entry requirements

Diploma in Professional Cookery Level 1 or relevant industry experience.

This course is ideal if you want to specialise in professional food preparation and cooking, and provides specialist training towards advanced craft catering skills and knowledge for professional kitchen and restaurant operations. If you already work part-time in the evenings or at weekends, then you might want to join this course to equip you with a formal qualification to progress your career. Assessment for each unit is through observation of practical activities and by written assessment of your theoretical knowledge.

Future Options

Level 3 in Professional Cookery or a career as a Commis Chef.



Professional Cookery NVQ Level 3

1 year • Metro One Campus

Entry requirements

Diploma in Professional Cookery Level 2 or relevant industry experience

This course follows on from the Level 2 with similar units of study at a higher level. It is an exciting programme that is designed to introduce you to all aspects of kitchen management as well as further developing your culinary skills. In the past learners have taken part in national competitions, where they have excelled. Assessment for each unit is through observation of practical activities and by written assessment of your theoretical knowledge.

Future Options

Career opportunities include Commis Chef. Many past learners have progressed into trainee management positions on completion of the programme.



Bakery Skills Level 2

1 year • Metro One Campus

Entry requirements

Level 1 qualification or GCSE at grade D-E plus enthusiasm, good communication skills and the ability to work with others is essential.

This is a practically based programme that explores all aspects of bread and confectionery. It includes: the principles of food safety and working in food manufacture, responsibilities relating to food safety and the production of fermented dough products. The college has excellent links with industry and local employers who assist in the delivery of this programme. Assessment for each unit is through observation of practical activities and by written assessment of your theoretical knowledge.

Future Options

If you successfully complete this course you will become a fully qualified Baker and are expected to enter the workplace at trainee level. If you have a part-time job in the industry, and are looking to progress to supervisory level you should consider Level 3 as a next step.

Bakery Skills Level 3

1 year • Metro One Campus

Entry requirements

Level 2 Bakery Skills or GCSEs at grades A-C or previous bakery experience.

This course follows on from the Level 2 and you will cover similar topics in greater depth, with additional units including: hygiene practices, baking fermented dough products and producing flour confectionery batters and mixes in food manufacture. It is an exciting programme that is designed to introduce you to all aspects of bakery management as well as further developing your practical skills. Assessment for each unit is through observation of practical activities and by written assessment of your theoretical knowledge. Local employers assist with the delivery of this programme and provide work placements for learners.

Future Options

Career opportunities include skilled Baker or Pastry Chef.

Hospitality & Catering HND

2 years • Metro One Campus

Entry requirements

BTEC Level 3 Diploma/Extended Diploma in Hospitality or Travel & Tourism or two A Levels to include English or industry experience for mature students.

This programme is a vocationally based alternative to a degree programme that generally equates to the first two years of a degree programme. The programme is made up of a selection of modules that cover all aspects of the hospitality industry. These modules explore the subject areas in great depth and there is a strong management focus running throughout.

Future Options

Top up to full degree at university