

# Professional Cookery

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[newbury-college.ac.uk](http://newbury-college.ac.uk)



[ucn.ac.uk](http://ucn.ac.uk)



# Welcome

Welcome to Newbury College, your first choice for technical, career-focussed training.

As you look to start the next stage of your education, we are here to support you. We understand the transition from school can be daunting and our highly trained staff will guide you through the application and enrolment process, to get you on the right track to the career you want.

**#careersnotcourses**



# Why Newbury College?



## PROGRESSION-FOCUSED

- Subjects based on your chosen career
- Career-focused objectives



## SKILLS-BASED

- Fewer exams
- Different assessment methods
- Practical subjects

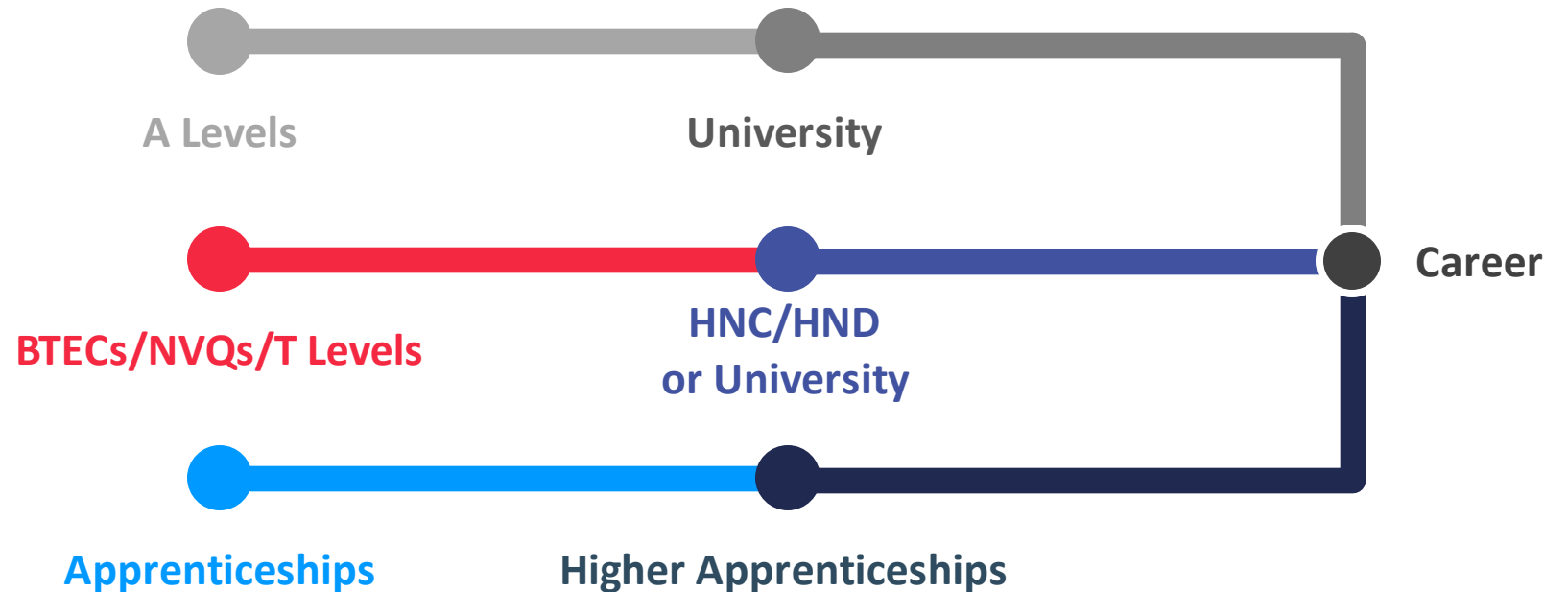


## EMPLOYER-LED

- Industry placements with excellent employers
- Curriculum influenced by businesses

# College Progression vs Sixth Form

- ✓ Faster route to your chosen career
- ✓ More options available
- ✓ Lower cost and debt-free Higher Education\*





# Your study programme

Full-time study programmes are assessed in a variety of ways, rather than just through the traditional essay and exam methods, this can be beneficial to students who prefer to be assessed differently and demonstrate their skills in other ways.

## VOCATIONAL QUALIFICATIONS

Career-focused qualifications that meet needs of employers and job sectors like **BTECs**, **NVQs** and **T Levels**.

Your **Academic Tutorial** will help you to set targets and monitor your progress.

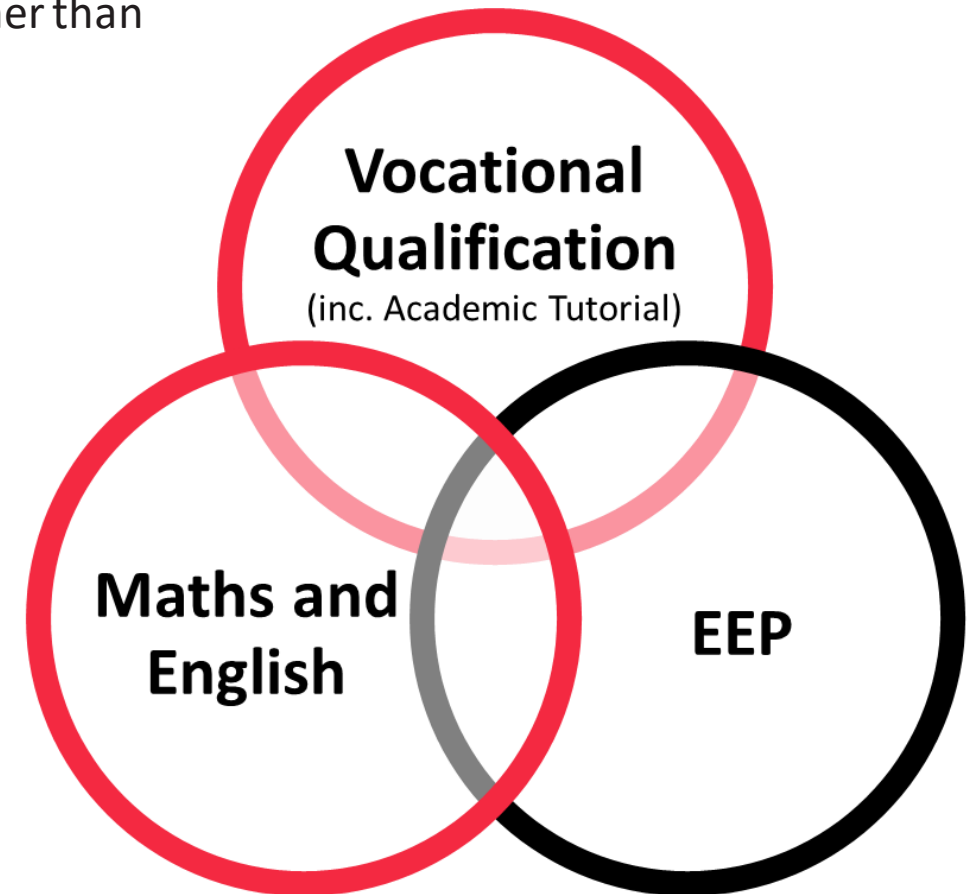
## MATHS AND ENGLISH

You may need to resit your English and/or maths qualifications. We will support you in achieving your target grade.

## EEP

EEP stands for **Employment**, **Enrichment** and **Pastoral**.

It provides you with a wide range of opportunities to enrich your learning and professional development beyond your main subject of interest. These could include sports, clubs and activities, trips and visits, work placement and work-related activity, tutorial sessions and guest speakers.



# Placements and Partnerships

## EMPLOYABILITY

A special WRA programme built into your course to learn the skills for the workplace including:

- CV and interview preparation
- vacancy and application writing
- trips and employer visits
- employer supported projects and activities
- apprenticeship and progression opportunities

## WORK PLACEMENTS

From 2 to 9 weeks in length, these often lead to jobs and part-time work alongside your course.



# Professional Cookery Level 1

## 1 year course

- Level 1 Diploma in Introduction to Professional Cookery
- Level 1 certificate in the hospitality industry
- Skills Project in Professional Food and Beverage Service

Level 1 provides the basic knowledge and kitchen skills to progress towards further education and a career in the catering industry



# Level 1 Diploma in Introduction to Hospitality and Catering (7107-EL3/11)

- Introduction to the Hospitality Industry
- Customer service in the Hospitality industry
- Food service
- Introduction to healthy eating
- Using kitchen equipment
- Basic Food preparation and cooking
- Food safety
- Health and safety





# Level 2 Diploma in Professional Cookery

- Open to students with 4 GCE Grade 4 or above and to progression students from Level 1 this Professional cookery course starts to develop and refine basic skills to a higher level to match industry requirements.
- This course consists of 15 hours practical cooking per week; this includes a "Realistic working environment" by providing food for our college outlets.
- All produce is produced fresh on the premises by the students



# Level 2 Diploma in Introduction to Professional Cookery (7100-12)

- 702 Developing skills for employment in the catering and hospitality industry
- 202 Food safety in catering
- 703 Health and safety in catering and hospitality
- 704 Healthier foods and special diets
- 705 Catering operations, costs and menu planning
- 707 Prepare and cook stocks, soups and sauces
- 708 Prepare and cook fruit and vegetables
- 709 Prepare and cook meat and offal
- 710 Prepare and cook poultry
- 711 Prepare and cook fish and shellfish
- 712 Prepare and cook rice, pasta, grains and egg dishes
- 713 Produce hot and cold desserts and puddings
- 714 Produce paste products
- 715 Produce biscuit, cake and sponge products
- 716 Produce fermented dough products
- 717 Professional cookery – craft assessment
- B test Cookery short tests x 8
- Synoptic C3 Savoury 5 hours
- Synoptic C4 sweet 3 hours

# Timetable

- 9.5 hours core curriculum level 1  
10.5 level 2
- 1 hour tutorial
- 6 hours plus skills project/restaurant
- 6 hours maths and English (If not achieved a grade 4 or above)
- additional functions when requested
- WRA/work related activity T- level (4-10 hours a week)



# Uniform and equipment

Like any vocation without the right tools, it is impossible to do the job well.

It is essential you have uniform, knives and textbooks to be able to take up the course here at Newbury College.

## **You will be expected to have your own**

- Chef's uniform including safety shoes
- Set of knives and basic equipment such as measuring spoons and gas lighter etc.
- Books
- Files and pens
- Food and Beverage front of house uniform, Black trousers/skirt, white shirt/blouse and Newbury college logo apron.

## **Knowing what to buy**

On accepting a place, we will provide you with an equipment list from a supplier we use where you will receive a discounted price.

All uniform and equipment will come to approximately £200.





# Visits and trips

Some of our past activities and some we will be doing:

- Visits to local Hotels and restaurants
- Professional work experience
- Catering for the masses
- Working with seasonal produce
- Special functions

We encourage you, as part of your training, to find a job in the catering industry where you can work with food and with other people as part of a team.



# Assessment

This is a vocational programme and it is assessed by:

## **Written assignments covering:**

- Health and Safety
- Food Safety
- Nutrition and Diets
- Working in a Team

## **Written Tests on Cooking methods:**

- Boiling, poaching, stewing, braising, deep and shallow frying, baking, roasting and grilling.
- Cold preparation
- Regeneration of food

## **6 Practical Tests spaced out during the year to test your skills in:**

- Biscuits
- Soups
- Roasting
- Frying and stir fry
- Cold preparation

## **The tests last between 1 to 1 ½ hours**

Towards the end of the course you will complete 2 tests of 3 hours duration:

- 1 in Bakery
- 1 in Kitchen Larder



# Progression



# How we can help

Tutors and support staff work closely together and with other local partners to provide you with:

- Learning support
- Progression coaching
- Health and wellbeing advice
- Financial support including free travel, meals and help with child care costs
- Careers advice
- Help with university applications





# Funding your programme



Education & Skills  
Funding Agency

## The Education & Skills Funding Agency (ESFA)

The Education & Skills Funding Agency funds adult Further Education (FE) and skills training in England. It forms part of a network of organisations in England who commission, manage and promote training for adults and young people. The ESFA funds non-levy Apprenticeships (16yrs +), work placed and classroom based learning programmes throughout England for learners aged 19 and above. If you are enrolled onto an ESFA funded programme this is match funded by the European Social Fund (ESF). The ESFA also funds programmes for individuals aged 14-19 which includes the Study Programme (16-19) and Traineeships (16-18).



European Union  
European  
Social Fund

## European Social Fund (ESF)

You may be enrolled onto a specific ESF project which will be funded by the European Union or if you are engaged onto any of our ESFA programmes, including non levy Apprenticeships, then this will be matched funded by ESF.

# Any questions?

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If you have any questions or require further information on this course or any other aspects of studying at Newbury College, please contact us.



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