

Catering and Hospitality Professional Cookery

Scholars Training Restaurant

Catering and Hospitality students will have the opportunity to gain practical kitchen and front of house experience in Scholars Training Restaurant. Students will benefit from working in a modern restaurant, with bar and professional barista coffee machine. The restaurant is open to the public and can host events for up to 120 people.

Why study this course at Riverside College?

At the Centre of Excellence in Catering and Hospitality students benefit from training with Michelin Star Chefs, extensive opportunities for work experience and our brand new state of the art kitchens and restaurant.

Students will benefit from exceptional opportunities including paid work experience with an external catering and events company. Along with national competitions, these opportunities will ensure that our student's CVs stand out when they progress into employment or on to university.

Catering students will work in a range of kitchens including a newly refurbished production kitchen with ceramic cookers, wok, larder kitchen and pastry kitchen. Part of your studies will include working in a newly refurbished and very popular restaurant Scholars. All practical sessions will help give you the practical skills, confidence and the overview of what the catering and hospitality industry can offer.

Are there any extra costs for this course?

You will be expected to purchase your full kitchen uniform, full restaurant uniform and basic set of knives which costs approximately £180 (there may be help available with the cost of the kit/equipment). The college will help you order these. Kits can be ordered in September.

Enrichment opportunities

A wide range of enrichment opportunities are available to you including:

- Duke of Edinburgh Award
- Workshops and guest speakers from major catering suppliers, forces and guest from the industry
- Trips and visits to competitions and exhibitions

How will I be assessed?

During your programme you will be assessed by observation of your practical skills, short answer papers, synoptic practical exam and a final assessment. You will also be required to complete functional skills in English and Maths.

Work Placements

A part of your course you will complete work placements to improve your employment opportunities in the catering industry.

Outstanding Facilities

State of the Art Training Kitchens

The kitchens have been designed to provide students with a range of different cooking facilities to enable them to gain different skills and techniques in preparation for a successful career in the industry. Facilities include:

- Top of the range modular kitchen equipment
- A mobile teaching station and separate teaching area
- Indoor BBQ
- Bakers oven
- Up and down grills
- Separate prep and cooking areas
- Pastry kitchen



Introduction to Catering and Hospitality Level 1 – 1 Year

Entry Requirements

You require a minimum of 4 GCSEs at grade 9 – 2 including English and Maths.

What will I learn on this course?

The course will cover topics including:

- Preparing and cooking a variety of savoury and sweet dishes
- Knowledge of the catering industry
- Health and safety
- Teamwork

What will this course lead on to?

Successful completion of this course could lead to progression onto the Level 2 Diploma in Professional Cooking or obtain work in the industry as a Commis Chef.

Professional Cookery Level 2 Diploma – 1 Year

Entry Requirements

Four GCSEs grade 9 – 3 including Maths and English Language.

What will I learn on this course?

The course will cover topics including:

- Preparing and cooking a variety of local and international savoury and sweet dishes
- Customer Service
- Investigating the catering and hospitality industry
- Food safety
- Health and safety
- Menu planning

What will this course lead on to?

Successful completion of the Level 2 could lead into employment in the catering and hospitality Industry or progress on to the L3 Professional Cookery Diploma.

Professional Cookery Level 3 Advanced Diploma – 1 Year

Entry Requirements

You will require a Level 2 Diploma in Professional Cookery. Plus grade 9 – 4 in English Language and Maths.

What will I learn on this course?

The course will cover topics including:

- Preparing and cooking complex dishes
- Teamwork
- Control of resources
- Safe working environment
- Advanced fish
- Meat
- Poultry
- Dough
- Pastry
- Hot and cold desserts

You will work with the level 1 and level 2 students who will assist you to develop your supervisory skills.

What will this course lead on to?

You will have the opportunity to progress to university on courses such as event management or you may decide to progress in to a wide choice of employment within the catering industry.



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