



# Catering and Hospitality



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College



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# Courses available:

**Level 1 Professional Cookery** - This is the course for you if you're just starting out or starting your first catering/hospitality job. You will cover a wide range of topics that will equip you to gain an understanding of how the catering & hospitality industry operates, learning many new skills along the way.

**Level 2 Professional Cookery** - This is a practical course which incorporates various aspects within the specific areas of food preparation and cooking, providing you with an excellent foundation for your career within the catering industry. You will learn about cooking, culinary art and culinary techniques from around the world.

**Level 3 Professional Cookery** – The level 3 course is an advanced and complex programme which includes both practical and theoretical aspects. There will be opportunities for learners to be involved in internal and national culinary competitions, as well as taking part in in-depth live demonstrations including regular updates in culinary trends.



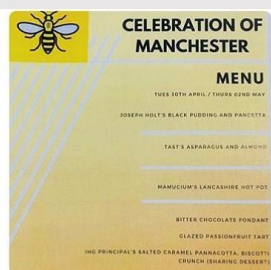
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**Level 2 Food Service / Level 3 Food and Beverage Hospitality Supervision** – If you are interested in customer service and serving customers to the best possible level, then this is the course for you! You will gain many skills through working with the team in our very own working restaurant (The Restaurant at Tameside One). There will be opportunities to enter into competitions, both local and national. You will attend trips to different hospitality outlets, as well as have work experience at Chester Races and 2 weeks work experience in a working restaurant within the Manchester region or further afield.

## Progression routes (Catering and Hospitality):

Work in the industry in:

- Hotels
- Cruise ships
- Restaurants to the level of Michelin star/s



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# Learning experience:

You will receive practical experience in our live working Restaurant (The Restaurant at Tameside One) as part of your Catering/Hospitality course, as well as attend work experience in the industry.

Placements in the past have included:

- Manchester City
- Dakota Hotel
- Galvin at Windows

There have also been trips to London to see The Ritz, The Dorchester and Le Manoir Quat Saison



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# STUDENT SPOTLIGHT

## *Lauren Mole*

Attended: Samuel Laycock

Study Programme: Level 2 Food Service

Progression: Level 3 Food and Beverage Hospitality  
Supervision



“Lauren has shown amazing progress through the time she has been at college. Her transition has been the reason why she has won student of the year on more than one occasion. Lauren has taken part in several competitions, including World Skills programme and Nestle Toque Dor. She is always ready and prepared in class, as well as being presented in a professional manner to give an amazing impression to other students.”

*John Holden – Food and Beverage Teacher*



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