

Northumberland County Council

Learning and Skills Service Hospitality and Catering Course Descriptions 2017/18



Northumberland Learning and Skills Service - Course Description

Course title	Flour Power! - Introduction to Bread making
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>This first steps course is designed to introduce you to the basics of the subject. It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p> <p>There is no formal assessment for this course but your progress will be monitored throughout the course.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to speciality courses such as 'Taste of the Mediterranean.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	Let's Cook - Meringues & Macaroons
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to specialty courses such as 'Taste of the Mediterranean.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	Let's Cook Sweet and Savoury Pasties
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to specialty courses such as 'Taste of the Mediterranean.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	Naughty but Nice Sweet Treats
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to speciality courses such as 'Taste of the Mediterranean.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	Handmade Pizza and Pasta
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to speciality courses such as 'Taste of the Mediterranean.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	A Taste of the Mediterranean
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is one of a range of hands on short courses and workshops to develop culinary skills. It is a practical course in the kitchen, led by our professional chef.</p> <p>It will provide you with some of the theory and practical skills, but will focus on taking you through different methods and recipes.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways.</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.</p>
For more information please contact:	<p>Jane.Dunne@northumberland.gov.uk</p> <p>Tel: 01670 623701</p>

Northumberland Learning and Skills Service - Course Description

Course title	A Beginners Guide to Baking
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This short course is for learners looking to extend their culinary skills.</p> <p>Learn to produce an interesting range of dishes with which to impress family and friends. Be surprised at how much you can achieve once you have some professional knowledge. Our chef has extensive experience in hospitality and catering, come along and have the opportunity to sample different recipes.</p> <p>This course is ideal if you are just starting out in the hospitality and catering industry and have no previous skills or knowledge or you are developing your culinary skills for home.</p> <p>There is no formal assessment for this course but your progress will be monitored throughout the course.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	You can progress in a range of ways. If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	A Beginners Guide to Baking
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This short course is for learners looking to extend their culinary skills.</p> <p>Learn to produce an interesting range of dishes with which to impress family and friends. Be surprised at how much you can achieve once you have some professional knowledge. Our chef has extensive experience in hospitality and catering, come along and have the opportunity to sample different recipes.</p> <p>This course is ideal if you are just starting out in the hospitality and catering industry and have no previous skills or knowledge or you are developing your culinary skills for home.</p> <p>There is no formal assessment for this course but your progress will be monitored throughout the course.</p> <p>You will be provided with an ingredients list each week to bring in to the following session. The first week's ingredients are supplied.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	You can progress in a range of ways. If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	Family Cooking on a Budget
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>The benefits of healthy home cooked foods are widely recognised but sometimes it is a challenge to have the time and confidence to cook at home. This course will provide the support needed to gain the knowledge and experience to cook nutritious meals on a budget.</p> <p>This course is ideal if you have no previous skills or knowledge or you are developing your culinary skills for home.</p> <p>There is no formal assessment for this course but your progress will be monitored throughout the course.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	You can progress in a range of ways. If you are considering working in the catering industry sector as a professional, we would recommend starting with the Level 1 Diploma in Professional Cookery and complete a food hygiene certificate at Level 2, all of which are designed for preparing you for work in this area.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	Food Safety in Catering (QCF) 600/8920/9
Level	Level 2
Accredited	Yes
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This qualification is for anyone who handles food, or plans to handle food, in the catering industry. It would also be beneficial for people who come into contact, due to the nature of their work, with food handling areas, e.g. pest control officers and delivery personnel.</p> <p>The objective of the qualification is to educate learners in food safety. It includes how individuals have a personal responsibility for food safety, the importance of personal hygiene, keeping work areas clean and tidy, safe food handling practices and keeping food safe.</p>
What are the Entry requirements?	There are no other formal entry requirements but to benefit from the learning we advise that Learners have a minimum of Level 1 in literacy or numeracy or equivalent.
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	The purpose of this qualification is to prepare learners for further learning or training and/or develop knowledge or skills in food safety. Some possible routes of progression are: Level 3 Award in Supervising Food Safety in Catering (QCF) & Level 4 Award in Managing Food Safety in Catering (QCF)
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	Step into Hospitality & Catering
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>This course is designed for those who have little or no experience in the industry and would be a first step to a career in hospitality. The hospitality industry is an exciting place to build a career, with so many different jobs available.</p> <p>You will learn about food preparation, cooking, baking and food presentation, as well as how professional kitchens and food service areas work. You will also develop your team work, employability and enterprise skills.</p> <p>The course includes bakery, food preparation and food service</p>
What are the Entry requirements?	No formal entry requirements except a real desire to work in the hospitality industry
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	You can progress to an accredited Professional Cookery course and this is an ideal step into an apprenticeship in the Hospitality & Catering sector.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	City & Guilds Level 1 Diploma in Introduction to Professional Cookery
Level	Level 1
Accredited	Yes
Who is this course for?	This course is for anyone aged 16 or over.
What will I study? (Key modules or content)	<p>The course covers the required skills and knowledge for preparing to work in the Hospitality & Catering Industry. It is designed to meet the needs of learners who work or want to work as professional chefs. The following areas that can be covered within this qualification, food safety in catering, Introduction to employability in the catering and hospitality industry, Health and safety awareness for catering and hospitality, Introduction to healthier foods and special diets, Introduction to kitchen equipment, Prepare and cook food by boiling, poaching and steaming, Prepare and cook food by stewing and braising, Prepare and cook food by baking, roasting and grilling, Prepare and cook food by deep frying and shallow frying, Regeneration of pre-prepared food, Cold food preparation.</p> <p>Learners will complete all the units to achieve the full qualification, together with an end synoptic test</p>
What are the Entry requirements?	For learners starting out in hospitality & catering and want a basic understanding of the industry, this qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector or to progress on to an apprenticeship or into employment
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	The learner could progress onto an apprenticeship at level 2 in hospitality & catering, such as professional cookery or food & beverage service or other qualifications such as the Level 2 Diploma in Professional Cookery
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	Level 2 Diploma in Professional Cookery
Level	Level 2
Accredited	Yes
Who is this course for?	This course is for anyone aged 16 or over.
What will I study? (Key modules or content)	<p>This course covers the skills and knowledge for preparing to work in the Hospitality & Catering Industry or to enhance skills achieved at level 1. It is designed to meet the needs of learners who are in employment or for those progressing from level 1 working towards becoming a professional chef.</p> <p>Learners will complete all the units to achieve the full qualification, together with an end synoptic test. This is a Framework qualification.</p>
What are the Entry requirements?	No formal entry requirements, learners will benefit from completing a L1 qualification in the Hospitality & Catering Sector
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	For learners progressing from level 1. For those in employment who wish to further or enhance their current skills. This qualification is also designed for learners who want to prepare for further learning or training in the hospitality & catering sector or to further progress on to an apprenticeship or into employment.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701

Northumberland Learning and Skills Service - Course Description

Course title	Level 3 Diploma in Advanced Professional Cookery
Level	Level 3
Accredited	Yes
Who is this course for?	This course is for anyone aged 16 or over.
What will I study? (Key modules or content)	<p>This course qualification covers the skills and knowledge required for preparing to work in the Hospitality & Catering Industry or to enhance skills achieved at level 2. It is designed to meet the needs of learners who are progressing to further learning from level 2 working towards becoming a professional chef. For learners continuing their college education achieving this qualification will allow them to progress up the ladder quicker, and find employment in more niche types of establishments.</p> <p>The following areas will be covered within this qualification, Supervisory skills in the hospitality industry, The principles of food safety supervision for catering, Practical Gastronomy, Advanced skills and techniques in producing vegetable and vegetarian dishes, Advanced skills and techniques in producing meat dishes, Advanced skills and techniques in producing poultry and game dishes, Advanced skills and techniques in producing fish and shellfish dishes, Produce fermented dough and batter products.</p> <p>Learners will complete all the units to achieve the full qualification, together with an end synoptic test. This is a Framework qualification.</p>
What are the Entry requirements?	For learners progressing from a L2 qualification in the Hospitality & Catering Sector
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	This qualification could lead to jobs such as Chef De Partie & Sous chef. The learner could progress onto an apprenticeship in leadership & management.
For more information please contact:	Jane.Dunne@northumberland.gov.uk Tel: 01670 623701