

# Apprenticeships...



at Tameside College

## Hospitality and Catering (Chef Apprenticeship)

### Areas covered

- Working in a safe, hygienic and secure manner.
- Working as part of a food preparation team.
- Prepare and cook; fish, meat and poultry, vegetables, hot and cold desserts, cold starters and salads. Level 3 students will cover a wider range of more complex food including game and pastry products.

### Course Content

The main qualifications are **Level 2 and / or Level 3 in Kitchen Services and Professional Cookery**, which is gained in the workplace and during the college day release. The Apprentice will build a portfolio of their work including witness testimony, photographs, direct observation and oral questioning.

**Certificate in Hospitality and Catering Principles** is gained by completing catering theory tests.

The Apprentice will also gain a **Level 1 or 2 Key / Functional Skills in Maths and English**.

### Course duration and format

1 year for Level 2 and 18 months for Level 3, dependant on prior knowledge and experience. The Apprentice will spend 4 days in the workplace which could include evenings and weekends. The Apprentice will attend college 1 day per week which will be split into 3 sessions: maths and English, catering theory and a practical food preparation session. The Apprentice will need to buy a chef uniform and knife kit.

**If you require further information please ring the Apprenticeship Department on 0161 908 6608**

**Apply online at [www.tameside.ac.uk](http://www.tameside.ac.uk)**

