



ACCOUNTING
ADMINISTRATION
BRICKWORK
CUSTOMER SERVICE
EARLY YEARS
ELECTRICAL INSTALLATION
GENERAL CONSTRUCTION OPERATIVES
HAIRDRESSING & BEAUTY THERAPY
HEALTH & SOCIAL CARE
HOSPITALITY & CATERING
ICT
JOINERY
MANAGEMENT
MOTOR VEHICLE
PLUMBING
SUPPORTING TEACHING & LEARNING
TEAM LEADING
WAREHOUSING & STORAGE

LEVEL 2 & 3 APPRENTICESHIPS **PROFESSIONAL COOKERY**

PROFESSIONAL COOKERY

Why consider Apprenticeships?

- // Train to be an expert in the food industry
- // Maintain food safety in the workplace
- // Develop productive working relationships
- // Have an opportunity to be the next master chef

Why not get upskilled for your career?

- // Taught by friendly, experienced and helpful tutors and chefs
- // Attend key industry events
- // Participate in national and international competitions
- // Get a mixture of classroom-based and on-the-job training

Gain personal Learning & Thinking Skills:

- // Creativity
- // Team-building & team-working
- // Independence
- // Self-management
- // Effective participation
- // Reflective learning

Course content

- // The main qualifications are Level 2 and / or Level 3 in Professional Cookery. You will build a portfolio of your work including witness testimony, photographs, direct observation and oral questioning.
- // Certificate in Hospitality and Catering Principles is gained by completing catering theory tests.

How our programme works

- // 12 or 18 month Apprenticeship
- // Day release to College
- // Practical learning by industry professionals

Course duration and format

- // 1 year for Level 2 and 18 months for Level 3, depending on prior knowledge and experience
- // You will spend 4 days in the workplace which could include evenings and weekends
- // You 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.

Qualification breakdown

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

Functional Skills

- // English - Level 1 / 2
- // Maths - Level 1 / 2

FOR FURTHER INFORMATION CONTACT

Business Development Team

Tameside College, Beaufort Road, Ashton-under-Lyne, OL6 6NX

0161 908 6608/6789 // www.tameside.ac.uk // info@tameside.ac.uk

