

What is the course about?

This course will enable students to gain an introduction to the hospitality and catering industry. Students will gain basic skills and knowledge of food preparation and cooking, food service and barista coffee preparation and service. Students will also follow the Essential Skills programme which will assist the student in gaining life skills when working in the catering areas.

What are the entry requirements?

There are no formal entry requirements, just the enthusiasm to meet an educational challenge, leading to employment skills when leaving school with few or no formal qualifications.

What subjects will I study?

CIEH Level 1 Food Safety
CIEH Level 2 Food Safety
CIEH Level 2 Allergen Awareness

How will I be assessed?

A variety of assessments are undertaken, starting with an initial assessment of each student's skills, strengths and abilities. Students will work in the practical catering areas to put into practice theory learned in class. There is continuous coursework assessment to ensure progression and also to provide regular feedback to students. The Essential Skills Award underpins the General Studies course. Initial action planning and ongoing assessment which is shared with the learner means targets/objectives are achieved. Whenever possible, students are encouraged to enter skill tests in literacy and numeracy. Certificates can be awarded from the Chartered Institute of Environmental Health for both Level 1 and 2 Food Safety and Level 2 Allergen Awareness.

What are my progression and career options?

Where possible, students will be found work placement opportunities, these may be paid or unpaid. Some students may progress into permanent paid employment. In some cases students may progress onto a level one course.

Who should I contact?

Please contact Alison Higson – Programme Manager for Foundation Learning on 648238 or email applications@ucm.ac.im