

# WELCOME TO HOSPITALITY AND CATERING AT KIRKLEES COLLEGE



## WELCOME FROM THE CURRICULUM AREA MANAGER

“ Hi, my name is Gary Schofield and I am the Curriculum Area Manager for Hospitality and Catering. Congratulations on receiving a place within our department. Our industry experienced chef lecturers will train you in our three professional kitchens, bakery and Landings72 restaurant. I look forward to welcoming you and preparing you to become fully trained chefs. ”



Gary Schofield

## COURSES IN THIS AREA

- Level 1 Introduction to Culinary Skills
- Level 1 Professional Cookery
- Level 2 Professional Cookery
- Level 2 Professional Patisserie, Confectionery and Café Culture
- Level 3 Professional Cookery – Kitchen and Larder or Pastry and Confectionery



## WHERE WILL YOU BE STUDYING?

### Huddersfield Centre

Huddersfield Centre is located in the town centre only a short walk from the bus and train stations. You will have access to the college gym for free, a Starbucks, large refectory and cash machine. Set across four floors, the LRC has plenty of course text books and computers.

Catering students benefit from accessing our £1.7million training kitchens. We have three training kitchens, a bakery and a production kitchen which runs Landings72, our restaurant that is open to the public. All students spend time running the restaurant either front of house or in the production kitchen.

Lessons take place in the kitchens with sessions usually lasting three hours. The kitchens replicate industrial kitchens with each kitchen set up slightly different to give you a different learning experience.

[Click here to take a virtual tour of the centre](#)



IT STARTS WITH YOU

## ADDITIONAL INFORMATION

Your timetable will usually be 16 hours a week. If you don't have GCSE Grade 4 in English and maths then resitting these will be built into your study programme.

On your course, you will have the opportunity to complete a two-week work placement. A member of our Work Placement team will work with you to find a suitable placement.

You will need your own knife kits and chefs' whites which are available to purchase from college. You will receive more information closer to enrolment but it usually costs around £150. All cooking ingredients are provided and the food is sold in the restaurant, although students can take their dishes home for a small cost.

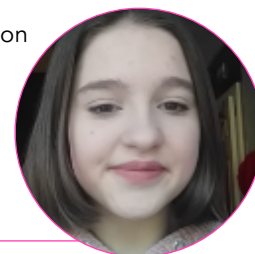
On your course, you will have visits from guest chefs and participate in live briefs. Previous examples include designing new dishes for Total Foods and Bagel Co., catering for the VIPs at the Tour De Yorkshire and competing against other catering colleges in competitions.

As a Microsoft Showcase College, you can download Microsoft software for free to your device and access free Wi-Fi at college. You can also study Microsoft Office Specialist (MOS) qualifications alongside your study programme.



## MEET OUR STUDENTS

“ I chose this course because I have a passion for cooking and love how food brings everyone together. I have learnt to cook a variety of dishes and all the teachers are helpful and welcoming. After I finish college I hope to run my own café. ”



*Tamzin Rose, Level 2 Professional Cookery*

## MEET ONE OF OUR SUBJECT TUTORS

“ Hi, I'm Sarah, one of the Hospitality and Catering lecturers. I have been teaching at Kirklees College for five years and have been a chef nearly all my adult life. I have been a private chef for the Le Mans racing team, travelled the world with P&O Cruises and was a chef for National Cycling Heroes as part of the Tour De Yorkshire. I now help young people start their career in the industry. ”



*Sarah Simpson*

## FINANCIAL SUPPORT

### We can support you with:

- Applying for bursaries if you're eligible
- Buying uniform and kits
- Free college meals
- Support with travel costs – you can apply for a travel pass before you start or collect a form from college



[Click here for more information](#)



# STUDENT SUPPORT

We have a wide range of support available including:

- Dedicated Progress Coach. Your Progress Coach will work with you on a 1:1 basis to support you with your progress, needs and goals.
- Additional learning support. This is available for learners with specialist educational needs and disabilities and is delivered in various forms according to an individual's assessed needs or provisions within an Education and Health Care Plan (EHCP.)
- Counselling service
- Careers service

[Click here for more information](#)



# CAREER PROGRESSION

Most of our students choose to seek employment after they have completed their studies. A hospitality and catering qualification can open many doors around the world. Students can follow the more traditional route of working in a restaurant, a hotel or kitchen or follow alternative routes of working on cruise ships, working Ski season, as a private chef or catering at large events.



## VIRTUAL OPEN DAYS



Attend a LIVE Virtual Open Day to find out more information about college life, our centres, facilities and the support available.

The dates for our Summer Virtual Open Days are:

**TUESDAY 29 JUNE**      **WEDNESDAY 30 JUNE**

[VIRTUAL OPEN DAY - Click here to find out more](#)

**94%** OF OUR STUDENTS WOULD RECOMMEND KIRKLEES COLLEGE

**93%** OF OUR STUDENTS SAID THEIR TEACHING IS GOOD

**95%** OF OUR STUDENTS SAID THEY HAVE HAD A GOOD EXPERIENCE

If you would like to speak to a tutor or have any questions about your course or application, please email [applications@kirkleescollege.ac.uk](mailto:applications@kirkleescollege.ac.uk)

Enrolment will be in August. More information will be sent out closer to the time.

**IT STARTS WITH YOU**

STAY CONNECTED



[www.kirkleescollege.ac.uk](http://www.kirkleescollege.ac.uk)