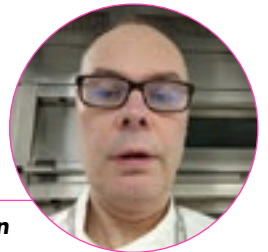


HOSPITALITY AND CATERING

WE HOPE YOU ARE LOOKING FORWARD TO STARTING YOUR COURSE IN SEPTEMBER AT KIRKLEES COLLEGE. HERE ARE SOME RESOURCES FOR YOU TO TAKE A LOOK AT OVER THE SUMMER IF YOU WOULD LIKE TO GET A HEAD START.

WELCOME FROM THE CURRICULUM AREA MANAGER

“ Starting a Hospitality and Catering course at Kirklees College is an amazing opportunity to launch a professional career in Hospitality. You will be taught by professionals with outstanding industry experience in both Hospitality and Catering and work alongside industry experts with specialisms in front of house, hospitality management, kitchen and larder, patisserie and confectionary. ”



Simon

COURSE PROSPECTUS:

<https://www.kirkleescollege.ac.uk/subjects/hospitality-and-catering/>

RECOMMENDED READING LIST

In preparation for your college course and future working in a kitchen, there is no better preparation than reading books, magazines and watching as many TV programmes and YouTube videos as possible to learn about the range and diversity of the hospitality industry.

At Kirklees College, we have wonderful Learning Resource Centres with books and magazines to inspire your creativity on all aspects of catering, from patisserie to larder work, front of house and alcoholic beverages, traditional French cookery or molecular gastronomy. Here are just a few examples:



Professional Chef Diploma Level 1 by Neil Rippington
Professional Chef Diploma Level 2 by Gary Hunter
Food and Beverage Service by John Cousins
Le Repertoire De La Cuisine

Practical Professional Cookery by H. L. Cracknall
Professional Patisserie Level 3 by Neil Rippington
Patisserie by Leonard Hanneman

IT STARTS WITH YOU

USEFUL WEBSITES AND PLACES TO VISIT

MAGAZINES



Caterer:

<https://www.thecaterer.com/>



Olive:

<https://www.olivemagazine.com/>



Restaurant:

<https://www.bighospitality.co.uk/all-products/restaurantmagazine-digital-edition>

WEBSITES

Food Standards Agency: <https://www.food.gov.uk/>

TELEVISION

There are many programmes you can watch on TV about cooking and the hospitality business. Look for chefs, such as Gordon Ramsay, Jamie Oliver, Rick Stein, etc. and programmes about food sourcing, hygiene and environmental issues. Explore BBC and Channel 4 on YouTube.

Make sure the Applications team have got your correct email address as this will be used to send further communications and your enrolment link.

This year enrolment will take place online and face to face.

GOT THE RESULTS YOU WANTED?

If you get the results you wanted on 24 August and you don't want to change your course, you don't have to do anything else. Applicants will be sent online enrolment links on results day.

If you have not met the conditions of your offer, achieved better results than expected or want to change course, our enrolment hotline opens on 14 August and we are available to discuss your options Monday-Friday.

Enrolment Hotline: 01484 437100

CONTACT DETAILS

If you have any questions about your application, please contact the Applications team by emailing applications@kirkleescollege.ac.uk, or by calling **01484 437033**.