



**KIRKLEES
COLLEGE**



WELCOME TO THE KC COMMUNITY

HOSPITALITY AND CATERING

HELLO! FROM THE CURRICULUM AREA MANAGER

Hi, my name is Simon and I'm the Curriculum Area Manager for Hospitality and Catering. 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.



Scan this QR code
to watch our video,
**Together We Are
Mighty!**



WHERE WILL YOU BE STUDYING?

Huddersfield Centre
Scan to take
a virtual tour!



KEY INFORMATION AND OPPORTUNITIES

You will study in our industry standard kitchens and restaurant, Landings72, at our Huddersfield Centre. Here, you will be immersed in a kitchen and restaurant environment, learning what it is really like to work in the industry, in both front and back of house roles. Whether your passion is for creating food, or serving it, you will learn the very best techniques from our industry experienced tutors during your time at Kirklees College.

As a Hospitality and Catering student, professional conduct is always essential. This includes wearing a uniform and using professional equipment which you can purchase from our suppliers, Russums. The approximate cost is £175 for uniform and £50 for equipment, but these will be covered by your bursary if you are eligible. You can search students.russums-shop.co.uk for more details, but you will receive more information when you enrol at college.

If you are a rugby or a football player, you can also combine your studies with playing your sport by becoming a member of our Sports Academies. Keep an eye on your email account for information about academy trials.



MEET OUR STUDENTS!

Chris, Level 2 Professional Cookery:

"My favourite thing about my course is that I don't have to sit in a classroom all day. Instead, I get to work in real kitchens, learn hands-on, and explore new topics that I didn't get to study in high school. It's a really refreshing way to learn."



CAREER PROGRESSION

Studying a Hospitality and Catering course will prepare you to work in a range of industry roles, including chef, sous chef, baker, pâtissier, waiter, entrepreneur and more. We support our students to prepare for their future careers through interview and CV skills workshops, embedding professional conduct into the curriculum and work placement opportunities.

WORK EXPERIENCE

As part of our Employability Pledge, you will have work experience embedded into your timetable. If you are on a Level 2 or 3 course, you will work with a dedicated Work Experience Coach, who will help you find a placement suited to your course or chosen career. Alternatively, you will complete work experience to achieve a Careers and Personal Development Passport Award.



SUPPORTING YOU

At Kirklees College, we are committed to supporting all our students wherever we can. We offer a wide range of specialist support which is carefully allocated to ensure help is accessible to everyone who needs it.

Types of support on offer:

- Financial
- SEND
- Counselling
- Sexual Harassment – Call It Out
- Exam Support
- Careers & Employment
- Health and Wellbeing
- Support for Care Leavers and Children Looked After
- Support for Young Parents, Young Carers and Estranged Students



VISIT US BEFORE SEPTEMBER!

WELCOME DAYS

Scan this QR
code to find
out more



OPEN DAYS

HUDDERSFIELD CENTRES

Tuesday 25 June
5pm - 7pm
(Last entry 6.30pm)

DEWSBURY CENTRES

Wednesday 26 June
5pm - 7pm
(last entry 6.30pm)

Scan this QR code
to find out more



STAY CONNECTED



www.kirkleescollege.ac.uk