



Career Colleges®

14-19 Preparing young people for work



Northumberland
College
at Kirkley Hall



Northumberland Career College Hospitality and Catering

www.northumberland.ac.uk/careercollege





YOUR
PASSPORT
TO EMPLOYMENT

Welcome to Northumberland Career College

A fantastic new opportunity for 14-19 year olds to study Hospitality and Catering

Career Colleges are a new concept in education with employers taking a leading role in designing and shaping the curriculum.

Thanks to Government changes you now have the right to choose an alternative option to school at age 14 (Year 10) and Northumberland Career College could be the right choice for you.

Career College is designed by employers, for employment

At a Career College, hands-on practical training is combined with academic teaching.

You will have access to industry-led education and training, with a clear line of sight to work. We are working in partnership with local companies to ensure training meets their needs and students gain valuable experience with employers in their chosen industry.

You will learn through practical experiences, projects set by employers and quality work experience

opportunities as well as developing enterprise and communication skills, to prepare you for work and life.

The carefully designed programmes incorporate core GCSEs in English, maths and science and students will experience and learn state-of-the-art digital technologies.

Career College gives highly practical vocational and technical education designed to equip young people with the skills and hands-on experience to take the next step to a successful career.

The Career College will offer:

- Exciting, innovative and active learning, relating directly to real work
- High quality teaching from qualified staff in core academic areas
- Prestigious coaching and industry expertise within each vocational specialism
- Industry-standard facilities and resources to aid your learning
- Personalised learning to suit your individual skills and interests
- Excellent links with local employers to benefit from talks, visits, work experience and employer-led projects
- A clear line of sight to the world of work and your future career
- Help to develop essential employability skills
- High quality careers education and advice
- The expectation that on completion of your course, you will progress onto a Level 2 or Level 3 qualification to specialise further in your chosen area of either cookery or hospitality service
- Opportunities to meet and connect with other young people studying at Career Colleges around the country
- Expert support, advice and mentoring to expand your horizons and encourage aspiration
- A selection process which ensures all students have enthusiasm and aptitude for this programme

What do you need to do to be a part of this new opportunity?

- Have a passion for working in the Hospitality and Catering Industry
- Attend and complete a selection process and an interview

What is included in your Career College Experience?

- Access to employer-led projects and work experience
- Training from industry experts who will pass on many years of knowledge and experience
- Become involved in preparing and cooking a variety of foods for external customers
- Learning what is good quality hospitality and a complete understanding of customer expectations
- Transport assistance to college
- Study five days a week in a maximum group size of 15
- GCSE English, maths, science plus digital technologies, business and enterprise



Working with employers



**The British Hospitality industry,
incorporating restaurants and food service
management, employs 10% of the national
workforce, accounting for more than 2.7
million jobs across Britain.**

(Source: British Hospitality Association)

Hospitality and Catering

The hospitality sector is the fourth-largest industry in the UK, directly employing over 2.9 million people. Hospitality and tourism serves all – in coffee shops, restaurants, bars, hotels, sports stadiums, exhibition halls, leisure facilities and at attractions.

The industry plays a key role in promoting the UK to tourists from around the world as well as serving UK citizens on a daily basis. There are so many diverse roles and career paths to take and 34% of the workforce is under the age of 25.

With the industry expecting to create over 100,000 new jobs by 2020 now is a great time to start training for your career in this growing industry.

As a result students will benefit from:

- A range of career opportunities within the Hospitality and Catering Industry
- A curriculum designed and developed with direct input and guidance from employers
- Hands-on experience in the delivery of significant work-related projects
- Increased learning and job outcome potential resulting from the direct links with higher education and industry
- Support to achieve progression to employment, apprenticeships or higher education
- New increased opportunities which are expected to materialise within the region
- An extensive understanding of careers and progression opportunities within the industry.

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(Source : British Hospitality Association).

10 Reasons to Love Hospitality and Catering

1 The variety

Every day is different, Hospitality offers people the opportunity to genuinely excel and evolve.

2 To be creative

As well as being a people-oriented industry, hospitality is creative. You are creating a product — be that food, drink, or an experience — and there's always scope to dream up new ways of making it more enjoyable for your customers.

3 Worldwide opportunities

The skills you learn here are readily transferable, meaning that a career in hospitality can very easily be the key to discovering new countries, new culture and new people.

4 So many different roles

The hospitality industry covers so many different job roles there's always scope to change and train in several skills. You could very easily stay with the same employer and in the space of a few years, move between receptionist, reservations, to concierge and beyond.

5 You make people's day

Whether you're a concierge, a kitchen porter or a chef, every time you come into work you're making someone's day that little bit better. It's great to have a job where you are appreciated!

6 Move quickly up the ladder

Just as there is the potential for rapid horizontal movement, you can also make your way up the ladder very quickly in hospitality. With good qualifications, hard work and initiative, very soon, you'll find yourself in a senior position managing people and projects.

7 Great atmosphere

The hospitality industry contains some of the most vibrant, lively and fun people you'll ever meet, so you'll make some great life-long friends.

8 Not 9-5

If you're the sort of person who would hate the 9-5 routine then hospitality could be for you! It involves a great deal of variety, not only in terms of the hours you work, but also the work you do during those hours.

9 Employment opportunities

People always need food, drink and somewhere to sleep, don't they? Hospitality and Tourism is Northumberland's largest area of growth over the next five years as the region begins to exploit its natural beauty.

10 Transferable skills

The many skills you learn can be developed and transferred into other roles across the world.



Who is the qualification for?

This qualification is designed for those looking to explore develop a wide overview of the Hospitality and Catering Industry and possible career paths. If you are interested in exploring what is hospitality, what kinds of technologies are used within the industry, changing trends and developments within and beyond the United Kingdom, what skills are needed and different types of service, then this qualification is for you.

The course will provide opportunities to develop a range of personal skills and attributes essential for successful performance in working life.

What will I study?

Year 10 and 11

- City and Guilds **Level 2 Technical Award in Cookery and Service for the Hospitality Industry**
- Core **GCSE subjects in Maths, English and Science** and training in the latest Digital Technologies
- Business enterprise skills
- Rights and responsibilities
- Enrichment

You will learn about the hospitality and catering industry within the United Kingdom, taking into consideration

trends and developments and understand the impact innovation and technology has on the industry, including use of social media.

You will find out how commodities are used to produce food for meal occasions and will recognise links between allergens, diets and well-being and learn about food and beverage service.

You will also be provided with opportunities to develop technical skills required to produce food and serve food and beverage.

There are three units:

- Exploring the hospitality industry
- Food preparation and cookery
- Food and beverage service

You will experience trips and cultural visits to employers in the industry as well as projects set by them. You will develop basic cookery skills, learn about growing your own produce and gain real experience in college-run businesses including The Gallery Restaurant and Kirkley Hall wedding and conference venue.

What skills will I develop?

You will develop a range of practical skills and knowledge for future employment in the Hospitality and Catering industry. You will learn all about how the sector works, the various roles available as well as practical skills for service and cookery. The overview you will gain will help you to make a decision as to which vocation you choose to develop further.

You will also develop skills in core subjects including Maths and English as well as developing communication skills valuable too employers.

What will I gain from this qualification?

Upon successful completion you will gain a City and Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry which will give you the underpinning knowledge of the sector and support progression to further study.



Progression opportunities

Post 16 level 2/3 progression options

Your understanding and skills can be developed further through progression to other qualifications such as A levels, or qualifications that are specific to a sector, such as:

- Level 2 vocational qualification in Professional Cookery
- Level 2 vocational qualification in Food and Beverage Service
- City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery
- Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services.

You would also find the understanding and skills useful to progress to an apprenticeship, such as:

- Level 2 Commis Chef Apprenticeship
- Level 2 Hospitality Team Member Apprenticeship.

Higher Education level 4/5 progression options

Upon completion of your level 3 full-time course or apprenticeship, you could choose to progress to a higher education course or apprenticeship study such as:

- Level 4 Higher Apprenticeship in Hospitality Management
- Level 4/5 HNC/HND in Hospitality Management



Career Opportunities

Hospitality and Catering provides career opportunities in global organisations as well as small independent local providers. Careers can see people travel the world developing their skills or work on a local level to build the future in Northumberland where Hospitality and Tourism is the region's biggest area of employment growth over the next five years.

Commis Chef

This role could see you working in a restaurant or hotel or function venue anywhere in Northumberland, the UK or the world learning from experienced chefs to develop your skills.

£10,000 - £16,000 per year

Head Chef

Head Chefs are in charge of the kitchen and with experience can demand salaries of up to £50,000 or more for top restaurants.

Waiting staff

This role could see you travel the world working in the ever growing expanding world of hospitality. Opportunities are unlimited for those who possess a positive attitude and willingness to succeed.

£12,000 - £27,000 per year depending on experience and venue



Restaurant Manager

Restaurant Managers oversee their venues and staff and ensure customers are satisfied with the food and service.

They can earn anywhere from £20,000 to £45,000 depending on the size of venue and staffing levels.

House Keeper

Housekeepers organise hotel staff ensuring rooms are kept clean and tidy for guests and can earn up to £25,000.



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To find out more about Career College and to apply:

T. **01670 841200 / 841299**

E. **careercollege@northland.ac.uk**

W. **www.northumberland.ac.uk/careercollege**

Or come along to an open event
- see our website for details



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