

Welcome & Induction 2020

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Better Careers Begin Here

Welcome

'Welcome to Colchester Institute Hospitality and Salon Studies, my name is Renata East and my role is Area Head.

Within our area, we have an extremely talented team who all have vast amounts of in-depth industry experience and up to date knowledge, with the majority still working in industry. This will support you in achieving the best possible outcome in the course you have chosen to study.

I look forward to welcoming and hopefully meeting you all soon.'

Renata East, Area Head



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Who we are



'After studying Hospitality Management, Sarah worked for a number of years in hospitality businesses based abroad. Working on private yachts and villas she gained experience of fine dining food service, b skills and knowledge of mixology. Working in different countries and experiencing different cuisines led to an interest in gastronomy.'

Sarah Paterson, Course Leader

'Before joining Colchester Institute, Steph worked at hotels in Aldeburgh and Jersey. Her role as senior receptionist involved customer service, liaising with all departments of the hotel and helping to train the new reception staff. She also gained experience and skills in bar, restaurant and housekeeping. She started at Colchester Institute in the Admissions department, before joining the hospitality team.'

Steph Humphrys, Reception Duty Manager/ Workshop Assessor

'After studying at Colchester institute to become a chef, Jenny has worked locally for many years gaining experience in many hospitality fields, including heading weddings, running bars, corporate and large outside catering events.'

Jenny Lee- Webber, Workshop Trainer/ Assessor



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Meet the Team



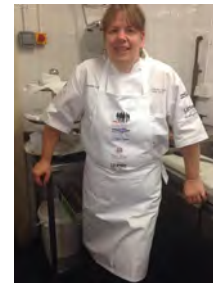
Annie Kettle

Level 1 Diploma Course Leader



Neil Bishop

Level 2 Professional Chefs Course Leader



Steph Conway

Level 2 Professional Cookery Course Leader



Jason Sant

Level 3 Professional Chefs Course Leader Front Office/ Trainer



Steph Humphrys



Stephen Frei

Level 3 Hospitality Management Course Leader



Paula Summerell

Level 3 Professional Cookery Course Leader



Philomena Harris

Level 1 Certificate Course Leader



Jenny Lee

Restaurant Trainer/ Assessor



Ian Perkins

Assistant Area Head

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Where will you be learning?

The Front of House course programme is designed for those who wish to pursue a career in the dynamic hospitality industry. You will benefit from plenty of hands-on practical experience working in our award-winning commercial restaurants providing a range of front of house services.

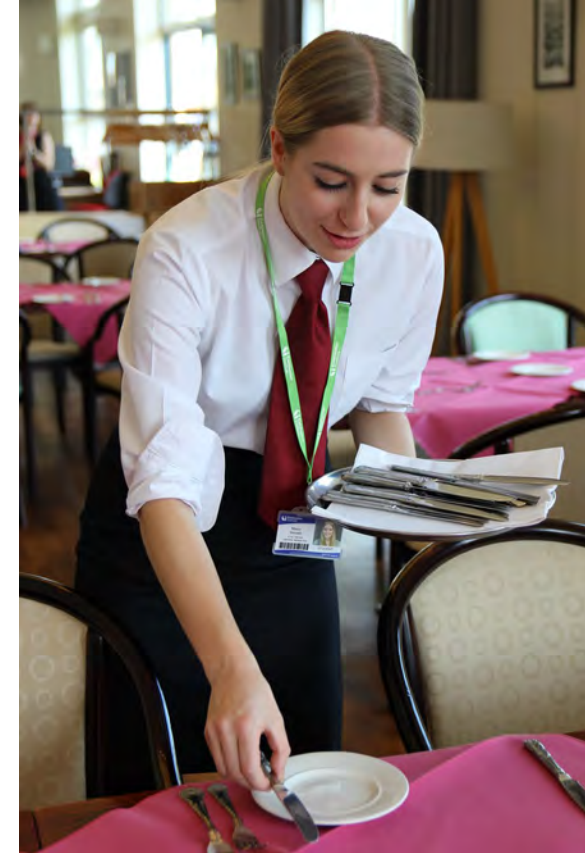


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What will you be learning?

This course is delivered through classroom activity, practical work and self-study which will all contribute to your portfolio of evidence, as will presentations, industry visits and visiting speakers. You will also engage in activities to develop your English, maths and employability skills

- **Front of House – Restaurant and Hospitality Reception Studies NVQ Diploma Level 2 units may include:**
- 70% of your Studies in Practical Sessions
- Reception and Restaurant Theory
- Safe and Secure Working Environment
- Customer Service and Communication Skills
- Dealing with Bills and Payments
- Functional Skills/GCSEs



What will you be learning?

You will need to complete 30 hours of work experience, outside timetabled sessions, preferably within the Industry. Volunteering and Fundraising events can also be considered.



You will also have the opportunity to participate in many exciting enrichment opportunities.

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What do our students think?

Click the image below for video



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What students do after this course?

Progression

- Hospitality Management Supervision – Food Service and Events Level 3 course programme
- Advanced Apprenticeship in Hospitality Supervision and Management, followed by the opportunity to enter higher education degree level study



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What do students do after the course?



FREE WORLD TRAVEL
WORK ON A CRUISE SHIP

HIGH SALARY +++ GREAT SOCIAL LIFE +++ ZERO EXPENSES +++ 2 MONTH VACATIONS



HOSPITALITY CAREERS



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What you need to do before you start?



- Your course uniform and equipment will need to be ordered before the start of the course using the Russum's order form. This is linked on the 'Kit' section of the Welcome Day webpage, and this will also be sent to you via email.
- If you need any financial assistance you need to contact student services to discuss this.
- You will be required to pay a £35 Deposit for locker and changing room key for the year. £25.00 will be refunded at the end of the academic year, upon the return of both keys and a locker maintained in good condition. The £10 that is retained pays for annual maintenance, cleaning and replacement of these facilities.

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Any Questions?

If you have any questions at all, Renata East (our Area Head) is holding a virtual Q&A session via email on Monday 29th June 2020 at 1pm – 4pm.

Please send your questions to:

Renata.East@Colchester.ac.uk

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Looking forward to meeting
you in September

Click the image to watch message from Ian Perkins,
Assistant Area Head



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