

Click image below to open video in YouTube





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.

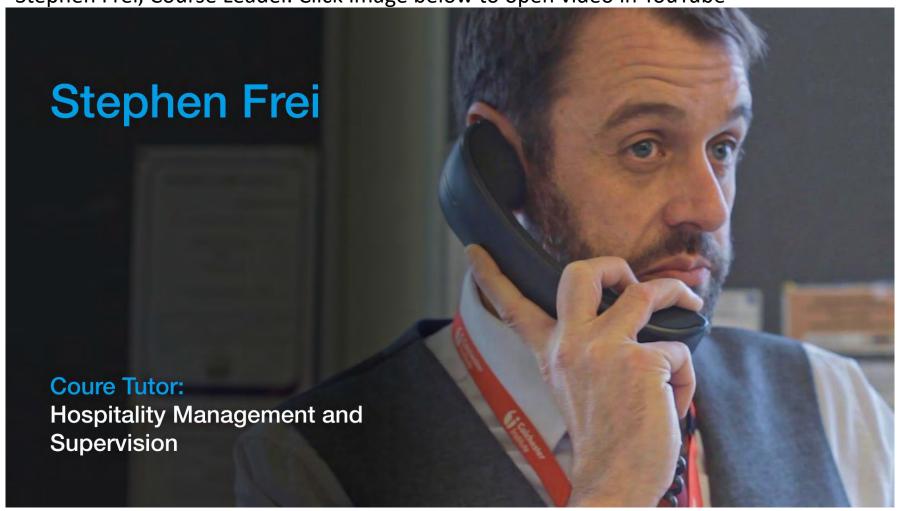
I look forward to welcoming and hopefully meeting you all soon.'



Renata East, Area Head



Stephen Frei, Course Leader. Click image below to open video in YouTube





Meet the Team



Level 1 Diploma Course Leader



Philomena Harris

Level 1 Certificate Course Leader



Level 2 Professional Chefs Course Leader



Paula Summerell



Steph Conway



vay Jason Sant



Steph Humphrys





Sarah Paterson



Jenny Lee



Ian Perkins

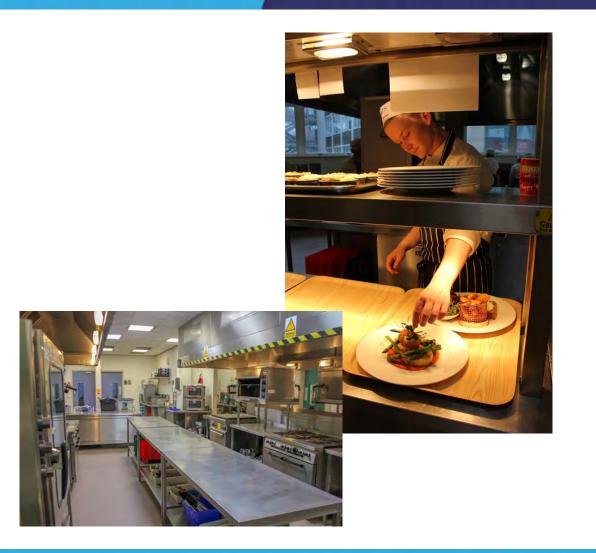
Assistant Area Head

Level 3 Professional Cookery Course Leader Level 2 Front of House Course Leader Restaurant Trainer/ Assessor



Where will you be learning?

The Hospitality Management and Supervision – Food Service and Events Level 3 study programme is a new and exciting qualification for students who are passionate about gaining employment in the diverse sector of hospitality supervision and management.





What will you be learning?

Overview

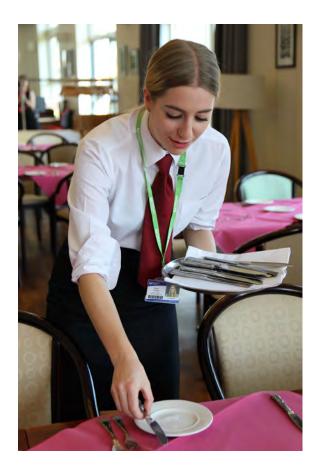
This exciting qualification is for you if you are over 16 and are passionate about gaining employment in the diverse sector of hospitality management.

Culminating in planning and running an event you will gain the necessary knowledge and practical experience required to begin your path into Hospitality management, Food & beverage supervision & event management.

Teaching and support is provided by highly experienced industry professionals and through external visits & trips through a highly enriched programme to deliver what you need to succeed.

Course duration - 1 year, full time

Timetable – Two theory days, usually starting at 10 am through to 4pm. Two / three practical days depending on supervision timetable. A typical week could be Theory Monday & Thursday. Practical Tuesday and Friday with once a month practical on a Wednesday supervising other students.





What will you be learning?

Course content:

Planning & managing a hospitality event

Service styles, leadership & communication – Practical supervision of the restaurant, bar and events.

Team development

Marketing, promotion & financial control in hospitality

Health & safety

Beverage service including food matching, cocktails & wine

Restaurant reception & booking process

Work experience – Hotel takeover at the Holiday Inn Eight Ash Green in Colchester

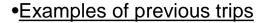




What will you be learning?

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.



- •New York including the Culinary Institute of America, New York fish market, Broadway theatre, Torres chocolate factory & major league basketball.
- •London hotel visits: The Dorchester, Savoy, Billingsgate fish market, The Goring, The Shard, Borough Market, Galvin at Windows and La Chapelle.
- •Local visits: Direct meats, Kelly Bronze Turkey farm, Crowne Plaza Five lakes Hotel, GreyFriars Hotel, Holiday Inn, Local brewery visits, cocktail workshop at Stock & Bailey amongst others.

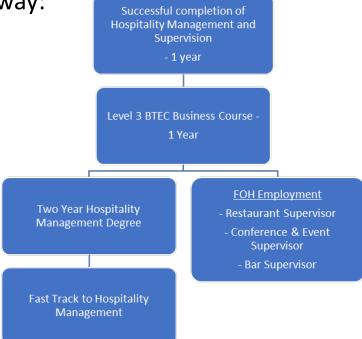




What students do after this course?

Following consultation with industry professionals we suggest the

following pathway:









What do students do after the course?



WORK ON A CRUISE SHIP

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





HOSPITALITY CAREERS







What do our students think?

Click the image below for video





What do our students think?

Click the image below for video





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.
- •Additional costs include £100 for trips, including Michelin Lunch in London



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



Looking forward to meeting you in September

If you have any questions please do not hesitate to contact me:

stephen.frei@colchester.ac.uk







Looking forward to meeting you in September

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

