

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

'My name is Neil Bishop, I will be your course tutor and I look forward to working with you this year. I have been a chef for over 30 years and had the privilege of working with some of the best chefs of their time, both in this country and in France. I came to Colchester Institute 6 years ago.'

Neil Bishop, Course Leader



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Meet the Team



Annie Kettle

Level 1 Diploma Course Leader



Philomena Harris

Level 1 Certificate 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



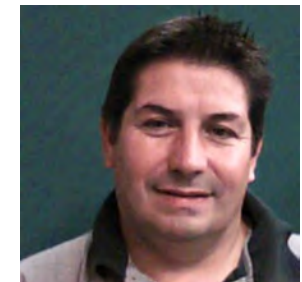
Sarah Paterson

Level 2 Front of House Course Leader



Jenny Lee

Restaurant Trainer/ Assessor



Ian Perkins

Assistant Area Head

Where will you be learning?

This programme is very practical in nature and continues the development of professional cookery skills and associated knowledge learned in level 1. Whereas the Professional Chefs level 1 programme focuses on your understanding and skills development across cookery processes, level 2 refines skills across a broader range of commodities.

You will continue the development of skills through practical work. There will also be classroom activity, online learning, visits and assignments to supplement learning. There are coursework assessments throughout the year and two practical assessments at the end of the year.



What will you be learning?

The qualification is accredited by City & Guilds it is broken down into units covering the following learning outcomes (or topics):
Kitchen

- Prepare & cook basic fish dishes
- Prepare & cook basic meat dishes
- Prepare & cook basic poultry dishes
- Prepare & cook basic offal dishes
- Prepare & cook basic vegetables
- Prepare & cook hot sauces, soup, stocks, eggs & pasta



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What will you be learning?

The qualification is accredited by City & Guilds it is broken down into units covering the following learning outcomes (or topics): Restaurant

Practical:

Bar service, cocktails & wine service

Restaurant service

Payments & reception

Specialist hot beverages

Theory:

Wine, payments, menu development, legislation, beer

Customer service, cocktails, spirits & hot beverages



What will you be learning?

The qualification is accredited by City & Guilds it is broken down into units covering the following learning outcomes (or topics): Pastry

- Prepare and cook Desserts & Puddings
- Prepare and cook Paste products
- Produce Biscuits, Cakes & Sponge products
- Produce Fermented Dough products



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.

What do students do after the course?

- Subject to suitability and successful completion of the level 2 Diploma, students will progress to the Professional Chef Advanced Diploma Level 3.
- Employment as a chef in the hotel and catering industry, with the possibility of an accelerated career path.



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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 do our students think?

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What do our students think?

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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.
- You need to fill in you appropriate sizes for each item. Your chef's jacket needs to be loose fitting and the chef's hat can shrink in the wash so order one of ample size to allow for this.
- 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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