

Welcome & Induction 2020

Click image below to open video in YouTube



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



Who we are

'As a child I really loved cooking and particularly baking and was always trying to create cakes. I have worked in London ,Amsterdam and the USA as well as country house hotels in the UK. Hospitality is a great career because it rewards passion, commitment and hard work. I have been lucky to work with some great role models during my career. I love being a patisserie chef because seeing what can be created out of a few ingredients is wonderful.'

Steph Conway, Course Leader



Meet the Team



Annie Kettle

Level 1 Diploma Course Leader



Neil Bishop

Level 2 Professional Chefs Course Leader



Philomena Harris

Level 1 Certificate 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



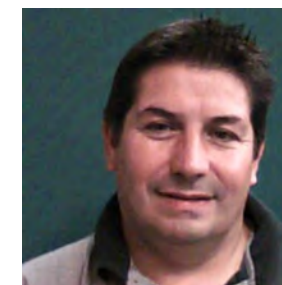
Sarah Paterson

Level 2 Front of House Course Leader



Jenny Lee

Restaurant Trainer/ Assessor



Ian Perkins

Assistant Area Head

Where will you be learning?

The Professional Cookery NVQ Diploma Level 2 course is designed for students who are enthusiastic about cookery and want to improve their career prospects in a fast-moving industry.

Learning activities include practical work centred around evidence gathering and assessments in the kitchen. Tutorials and tracking sessions will enable students to compile their own workbook that will help when completing underpinning knowledge questions.



Welcome & Induction 2020

What will you be learning?

This course is perfect if you're interested in working in the hospitality and catering industry and want more experience and an industry-recognised qualification. This course will improve and develop your prep and cookery skills with hands-on learning and masterclasses with specialist tutors. You'll leave with a wide range of techniques to use in the follow on Advanced Diploma in Professional Cookery Level



Better Careers Begin Here

What will you be learning?

Units include:

- Maintain a safe,hygienic and secure working environment.
- Work effectively as part of a hospitality team
- Maintain food safety when storing,preparing and cooking food
- Maintain,handle and clean knives
- Prepare and cook fish dishes
- Prepare and cook shellfish
- Prepare and cook meat dishes
- Prepare and cook poultry dishes
- Prepare and cook offal dishes
- Prepare and cook vegetables dishes

- Prepare and finish stocks and soups
- Prepare,cook and finish basic rice dishes
- Prepare,cook and finish basic pasta dishes
- Prepare,cook and finish basic egg dishes
- Prepare and cook basic dough products
- Prepare,cook and finish basic pastry products
- Prepare,cook and finish cakes,sponges ,biscuits and scones
- Prepare,cook and finish cold and hot desserts
- Prepare and present foods for cold presentation.



What will you be learning?

Food and Beverage Units

- Maintain a safe, hygienic and secure working environment.
 - Work effectively as part of a hospitality team
 - Maintain food safety when storing, preparing and holding and serving food.
 - Give customers a positive Impression of yourself and your Organisation.
 - Prepare and clear areas for table service
 - Serve food at the table
 - Provide a silver service
 - Provide a buffet and carvery service
 - Prepare and clear bar area
- Prepare and serve wines
 - Prepare and serve dispensed and instant hot drinks
 - Prepare and serve hot Drinks using specialist equipment.



Welcome & Induction 2020

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.

Better Careers Begin Here

What do students do after the course?

- Professional Cookery Level 3 Diploma or an Apprenticeship. Progression to the second year and third year of the programme depends on achievement during the first year and on punctuality, attendance, interest and effort demonstrated.



Welcome & Induction 2020

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



Better Careers Begin Here

Welcome & Induction 2020

What do our students think?

Click the image below for video



Better Careers Begin Here

Welcome & Induction 2020

What do our students think?

Click the image below for video



Better Careers Begin Here

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.

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

Welcome & Induction 2020

Looking forward to meeting
you in September

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

stephanie.conway@colchester.ac.uk



Better Careers Begin Here

Welcome & Induction 2020

Looking forward to meeting
you in September

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



Better Careers Begin Here