



The
Manchester
College®
be amazing



HOSPITALITY AND CATERING





About us

Are you looking for a future that offers a fun and fulfilling learning experience in an industry that's flourishing and bursting with fresh ideas and opportunities? Then the fast-paced, multi-billion-pound hospitality and catering industry could offer the perfect fit.

This sector is not for the faint-hearted! But if you're looking for a vibrant, challenging, and creative role where hard work reaps amazing rewards and could potentially open up a door to the world, then read on!

Opportunities within hospitality and catering are widely diverse and the ever-changing consumer trends offer great scope for innovation and personalisation with food, drink or creating an experience.

Passion and customer service are at the heart of this service industry. Whether you're looking for a front of house role, creating a taste sensation in the kitchens or organising and delivering a memorable occasion, we have a range of courses guaranteed to whet your appetite.

So, what are you waiting for?

If you've obtained the necessary entry requirements prior to joining us or during your time in our Centre of Excellence, you'll have the opportunity to join our Industry Excellence Academy for Hospitality and Catering.

The programmes of study within our Industry Excellence Academy have been co-developed with industry partners. This means you'll benefit from courses aligned with current industry demands and take part in a range of industry-level activities and lessons.

You'll benefit from masterclasses and lessons delivered by industry experts, as well as visits from guest speakers at the forefront of the hospitality and catering sector. You'll also have the opportunity to take part in industry-standard 'live briefs', which will see you working on similar projects to those you'll face once you begin your career in the world of hospitality and catering.

There's a lot of competition for well-paid jobs and experience can help to give you an advantage over other applicants, so you'll complete a placement with an industry employer. This will last at least 42 days and, in many cases, you'll be matched with a mentor from your chosen industry to support you along the way.

Once you've completed your journey through our Industry Excellence Academy, you'll have gained the qualifications, experience and skills you need to take the next steps towards an amazing career.

Not only will you learn from our team of passionate industry professionals, who collectively boast decades of expertise, but you'll get the opportunity to work with some of the UK's most inspirational culinary experts, offering you the opportunity to draw inspiration from some of the country's most experienced chefs and hospitality professionals.

By embarking on one of our Industry Excellence Academy qualifications, you'll gain access to:



Monthly restaurant takeovers by industry-leading chefs where students will create dishes under their expert guidance



Participation in open question and answer sessions with industry leaders



Work placements in prestigious hotels and restaurants



Visits to restaurants to see best practice in action



Opportunity to take part in local, regional and national competitions.



Courses

Professional Cookery

Level 2 | Professional Cookery (Technical) | 16-18

City Campus Manchester | One Year

If you dream of becoming a chef then this is the qualification for you.

Combining technical content with a practical, hands-on approach, you will learn the art of cooking with fruit, pasta, vegetables, meats and fish to create mouth-watering dishes, stocks and sauces, whilst understanding the vital role of health and safety in a professional kitchen. You'll also learn to make a variety of pastries, bakery and confectionary products.

It is not necessary to have achieved any prior hospitality and catering qualifications to apply for this course, but a passion for food and a desire to learn is a must!

Level 3 | Professional Cookery | 16-18

City Campus Manchester | One Year

At Level 3, our Professional Cookery qualification offers an exciting framework to teach you the key skills you need to work effectively and successfully as a professional chef, as you pursue the holy grail of culinary supremacy.

With a continued emphasis on the learning and importance of food safety, you'll spend time honing your craft and skills with advanced cooking modules on meat, poultry, game, fish and shellfish as well as vegetable and vegetarian dishes.

We further develop your knowledge of planning and time management in the preparation and completion of dishes, whilst encouraging you to explore your own personal dish development and creativity.



At The Manchester College our aim is to inspire you to live your dream.

Our Centre of Excellence for Hospitality and Catering is the heart of our vibrant learning experience and is the perfect starter if you're aged 16-18 and hungry to learn.

Working together in a focused and fun environment, we will provide you with the knowledge, skills, experience and employability to start to shape your future, and take the first steps into this fresh and exciting industry and towards your dream.

If you're hungry for more and obtain the necessary entry requirements during your time in our Centre of Excellence, you may have the opportunity to progress into our Industry Excellence Academy for Hospitality and Catering.

Study Programme

You'll join our Centre of Excellence when you enrol on any of our courses – whether you're studying at Entry Level, Level 1, Level 2 or Level 3.

If you haven't already obtained a Grade 4 GCSE in English or maths, you'll study to achieve this level of qualification alongside your course. This is a mandatory requirement and it's also essential you achieve this for many careers.

Employability

To prepare you for your future career, you'll take part in a range of 'employability' activities to equip you with the knowledge and experience of careers available to you.

Employability Sessions

You'll be assigned an Employability Tutor and will take part in dedicated 'employability' sessions which will help equip you with the skills you'll need to thrive in the workplace.

Work Experience Placement

Gaining hands-on experience in a 'real-time' professional, commercial environment is hugely valuable. If you join our Centre of Excellence you'll get the chance to spend a minimum of between six and 35 hours working with hotels and restaurants across the region, whilst if you join our Industry Excellence Academy you'll complete up to 315 hours of work experience.

During your work experience you'll assist with day-to-day tasks and shadow staff as you continue to learn and develop your work-related skills and confidence, and broaden your knowledge.



Industry Placement

Many of our students have enjoyed the huge benefits associated with an industry placement.

Working with the cream of the hospitality and catering industry at leading employers such as The Ivy, Ducie Street Warehouse, The Monastery, Hotels by Hilton, The Lowry Hotel and many more, a placement offers the opportunity of more than 315 hours of in-depth learning and hands on 'real-life' experience.

It's a chance to expand your talent, explore career paths, enhance your employability and start to grow your own industry network and contacts.

Some of our students go on to secure a paid role with their industry placement employer.

It takes determination and enthusiasm, but once you complete your journey in our Centre of Excellence, you will have all the skills and qualifications you need to take the next steps towards an amazing future.

Work-Related Activity

Experience is priceless and we encourage this to be varied and challenging to help expand your understanding of the industry and enhance your employability, by participating in activities such as:

- Visits from top celebrity chefs like Simon Wood, Andrew Nutter and Lisa Goodwin-Allen
- Masterclasses from executive head chefs from prestigious city centre restaurants as well as hospitality companies such as Greene King and Joseph Holt
- Regional, national and potentially international cookery, patisserie and bakery competitions including:
 - Greater Manchester Skills Competitions
 - Murray Chapman Young Chef and Pastry Chef Competition
 - Association Culinaire Francaise Competition formed by PACE for the North West in Professional Cookery and Professional Pastry Chef
 - World Skills Competition
- Masterclasses with experts from leading restaurants, hotels and venues such as Hotels by Hilton, The Ivy, Destiny Foods, The Lowry Hotel, The Monastery, Ducie Street Warehouse, Stock Exchange Hotel and more
- Local and national trips to top industry locations including some of the most famous kitchens in the region.



Courses

Patisserie and Confectionery

Our Patisserie and Confectionery qualifications are perfect if you've got a passion for baking and want to become a pastry chef, baker or cake-maker and produce perfect pastries, delicious desserts or beautiful bread.

Level 2 | Patisserie and Confectionery | 16-18 / 19+

**City Campus Manchester (16-18 / 19+) /
Harpurhey (19+ only) | One Year**

Why not challenge yourself with our Patisserie and Confectionery course? It's perfect for beginners and enthusiasts who wish to learn the essential skills and tricks from the trade to improve themselves.

Whether you are thinking about setting up in business, making cakes and cupcakes for special occasions or are just an avid enthusiast, The Manchester College can offer the perfect skills and knowledge to be successful.

The course will be run as both practical and theory sessions. You will learn the different patisserie techniques to produce the perfect desserts and pastries. You will be taught in a range of preparation, cooking and finishing techniques and produce a range of hot and cold desserts and pastry products. For the theory side of the course you will look into food safety, planning and preparing, learning how to cost recipes as well as ingredient knowledge.

Level 3 | Patisserie and Confectionery | 16-18 / 19+

City Campus Manchester | One Year

Become the master of your craft, develop specific technical techniques and take part in a variety of patisserie and bakery competitions as well as masterclasses from a variety of top patisserie chefs and chocolatiers, and even get a visit from a Valrhona Chocolatier from France.



Culinary Skills And Professional Cookery

If you want to become a chef or work in a kitchen in a café or restaurant, one of our Culinary Skills or Professional Cookery courses could be the perfect choice to build on your home-grown passion and start your valuable preparation to a future within the industry.

Level 1 | Culinary Skills | 16-18 / 19+

Harpurhey / Wythenshawe | One Year

At Level 1, you will be introduced to the fundamental skills of this profession, ensuring you develop the strong foundation needed to continue your training.

You'll learn the key skills and terminology required to work in the hospitality and catering environment by studying modules including food safety and health and safety awareness, alongside how to prepare food. You will also learn a range of cooking techniques including stewing, braising, poaching, steaming, deep frying, shallow frying, baking, roasting and grilling.

This is a learning partnership, where we work with you to build your confidence and understanding in readiness for the next course.

Level 2 | Culinary Skills | 16-18 / 19+

Harpurhey / Wythenshawe | One Year

If you have basic skills and experience as a chef, this course will suit you. Upon completion of this course you will have the skills required to succeed in more senior culinary roles.

Learn how to prepare and cook a range of different foods including meat, fish, stocks, soups, sauces, vegetables and desserts.

You will also gain insight into topics such as health and safety, healthier food and special diets, and catering operations, costs and menu planning.

Level 3 Professional Cookery | 19+

City Campus Manchester | One Year

At Level 3, our Professional Cookery qualification offers an exciting framework to teach you the key skills you need to work effectively and successfully as a professional chef, as you pursue the holy grail of culinary supremacy.

With a continued emphasis on the learning and importance of food safety, you'll spend time honing your craft and skills with advanced cooking modules on meat, poultry, game, fish and shellfish as well as vegetable and vegetarian dishes.

We further develop your knowledge of planning and time-management in the preparation and completion of dishes, whilst encouraging you to explore your own personal dish development and creativity.



Food and Beverage Service

A career in the hospitality and catering industry isn't confined to the kitchen.

If you're organised, flexible, a great team player and love talking to people, you might find that one of our Food and Beverage Service qualifications is a perfect fit. Whether the dream is to become a restaurant manager, run your own café or work in a customer-orientated role serving food and drink, this is a great place to explore this dynamic sector.

Level 2 | Professional Food & Beverage Service | 16-18 / 19+

City Campus Manchester | One Year

Level 2 allows you to build on your foundation and further develop the understanding required for a successful future in the food and beverage industry.

You will demonstrate your food service and customer care skills, as well as bar, cocktail and wine service skills, in a variety of settings, including silver service and table service. You will gain an in-depth knowledge of the importance of a safe, hygienic and secure working environment, how to work as part of a team, how to apply for a job and how to prepare for a successful interview.

Level 3 | Professional Food and Beverage Supervisory Service | 16-18 / 19+

City Campus Manchester | One Year

This qualification is designed to help you start your career in a restaurant, bar or event role with an emphasis on progression to a supervisory role, as you elevate your skills to the next level.

We'll guide you through the practise and development of the planning, organisational and problem-solving skills you'll need to become a strong supervisor. You'll learn how to create a positive working environment as you oversee all aspects of the food and beverage service that results in happy customers. You will also be involved in menu planning, wine matching and organising themed events at our 1853 restaurant.





Baking Short courses

Are you looking to perfect your passion for pastry, channel your love of baking or do you just want to try something new?

We have a range of low-cost evening courses available to adults of any ability and experience.

Whether you want to brush up on cake decoration, create perfect cupcakes, or learn about vegan or gluten free baking, our industry-focused courses and expert tutors will help you to impress with a wide range of custom-made creations.

- Basic Cake Decoration
- Cakes, Bakes and Treats
- Hobby Bread Course
- Intermediate Cake Decoration

Find out more about our range of courses and apply now:
tmc.ac.uk

Alternatively, contact Mark Cooper:

E: **mcooper@tmc.ac.uk**

T: **0161 674 7420**

SUPPORTED LEARNING

Promoting independence
through accessibility and
inclusion.

Have you received learning support in the past? Do you have an Education, Health and Care Plan or an identified Special Educational Needs or Disabilities (SEND) need? Our Supported Learning team can help students with SEND to achieve their aspirational career goals.

We provide a highly personalised offer for students to create a supportive learning environment for all. Whatever course you choose to study, our provision is specifically designed to support you on your journey to independence and into further education or employment.

Find out more about how we can help you:
tmc.ac.uk/supported-learning



We'll help you Accelerate2industry

As soon as you enrol on a Hospitality and Catering course, we'll start talking to you about the opportunities that could be open to you in the future. To guide you through the process and help you achieve your aspirational career goals, we've teamed up with our higher education partner, UCEN Manchester, on an exciting initiative.



Ultimately, the aim of Accelerate2Industry is to help you progress into either higher study, higher education with UCEN Manchester, or your chosen career.

The initiative runs throughout the academic year and there are three distinct phases:

Step 1 - Plan >>>

Find out the options available to you at the end of your study programme.

Step 2 - Pass >>>

Your tutors will speak to you about what you're planning on doing next year and support you to secure the grades you need to move on to the next phase of your journey.

Step 3 - Progress >>>

Your tutors will ensure you have all of the information and support you need to re-join us in September or progress on to university, employment or an apprenticeship.

Progressors Award >>>

Do you want to study with a higher education provider that offers something a little bit different and delivers courses that are career-focused and lead you straight into employment? If so, our Progressors Award is just for you.

The award is open to all Level 3 students at The Manchester College that upon completion of their course enrol onto a higher education course at UCEN Manchester. The Progressors Award is currently £200. Please check the amount, eligibility, and terms and conditions ahead of making your progressors application to UCEN Manchester during your final year of Level 3 study.

Careers



Conference/Exhibition Manager

Starting salary: £21,000

Salary with experience: £40,000

An exhibition manager, also known as an events manager, runs events from the planning stage to the final clean up. A conference manager does many of the same jobs as an events organiser, but as the manager

of a venue. Both jobs have a vast range of responsibility - be prepared to get your marigolds on if a sink gets clogged but also to coordinate huge venues and large numbers of people.



Chef

Starting Salary: £15,000

Salary With Experience: £30,000

As a chef, you'll cook food and prepare ingredients as part of a team. You will need a cool head as kitchens can be intense working environments. Most chefs start out

as kitchen assistants and those with the right talent can climb to the dizzying heights of head chef, where they create original dishes, set menus and balance the budget.



Baker/Flour Confectioner

Starting salary: £16,000

Salary with experience: £24,000

Bakers produce bread and confectionery, while flour confectioners specifically work with confectionery, making cakes and sweet pastries etc. You might work in

a craft bakery producing artisan breads, at an instore bakery or a large mechanised bakery which mass-produces baked goods.



Meet the team

With a wealth of experience across the hospitality and catering industry, our team is perfectly placed to support and guide you to a successful career.

You'll learn from their experiences managing, running and training staff at successful luxury hotels and restaurants, patisseries and specialised bakeries.



Jill Riley
Assistant Principal

Jill has worked in Further Education for over 30 years. She is passionate about enabling students to be the best they can be and helping them to progress into exciting and fulfilling careers.



Maxine Gunning
Head of Department

Maxine has a wealth of experience in the hospitality industry with specialist knowledge of food and beverage service, and has worked as a Deputy Assistant Manager at a Manchester hotel. It was Maxine's passion for training staff that brought her to The Manchester College, where she has taught a curriculum that she loves for almost fifteen years.



Howard Wallace
Department Team Leader

Howard is the Department Team Leader for Hospitality and Catering having taught at the college for over 18 years.

After training to be a chef in college, he worked in the hospitality industry for over 16 years in various hotels and restaurants and had experience at the Michelin star restaurant Waterside Inn under Michel Roux.

He became a Chef Lecturer in further education so he could pass on his knowledge and experience to aspiring chefs looking for a career in the hospitality industry.



Mark Cooper
Hospitality and Catering Tutor
and T Level Lead

Mark is a Swiss-trained baker and confectioner, and a Master Patisserie. After gaining this accolade whilst working in

Germany, Mark gained over 30 years' experience in luxury 5* hotels as an Executive Pastry Chef, working across the globe. He has also been a manager in specialist bakeries and patisseries and has led new product development teams both nationally and internationally. Mark has been teaching in further education for 11 years, where he delivers full time and part time courses in bakery, patisserie and cake decorating.



David Hodgeon
Food and Beverage Service Tutor
and College Restaurant Manager

David joined the College in 2022 having worked for a multi-national hotel chain and at Gleneagles, one of the world's leading hotels.

He came into education at the turn of the millennium to share his experience and assist in developing the future workforce for the hospitality industry. He has since worked with students across a variety of prestigious corporate hospitality events including the British Formula One Grand Prix, Royal Ascot, Test match cricket and party conferences, which have allowed students to enhance their skills and successfully move into their chosen career.



Mike Parkinson
Tutor

Mike joined the team in 2021 as a Chef Lecturer with over 11 years of experience teaching in further education. He is passionate about teaching students new skills and

knowledge to inspire the next generation of culinary professionals.

He has over 30 years' experience in the hospitality and catering industry, working in fine dining establishments which obtained rosettes and Michelin Stars, consisting of five-star luxury hotels to high-end restaurants. Mike is classically trained working over England, Scotland, Jersey and France.



Our locations

Our Hospitality and Catering courses are taught at three of our campuses in Central, North and South Manchester.

On one of our Hospitality and Catering courses, you'll benefit from some fantastic new facilities that we have developed specifically for your studies.

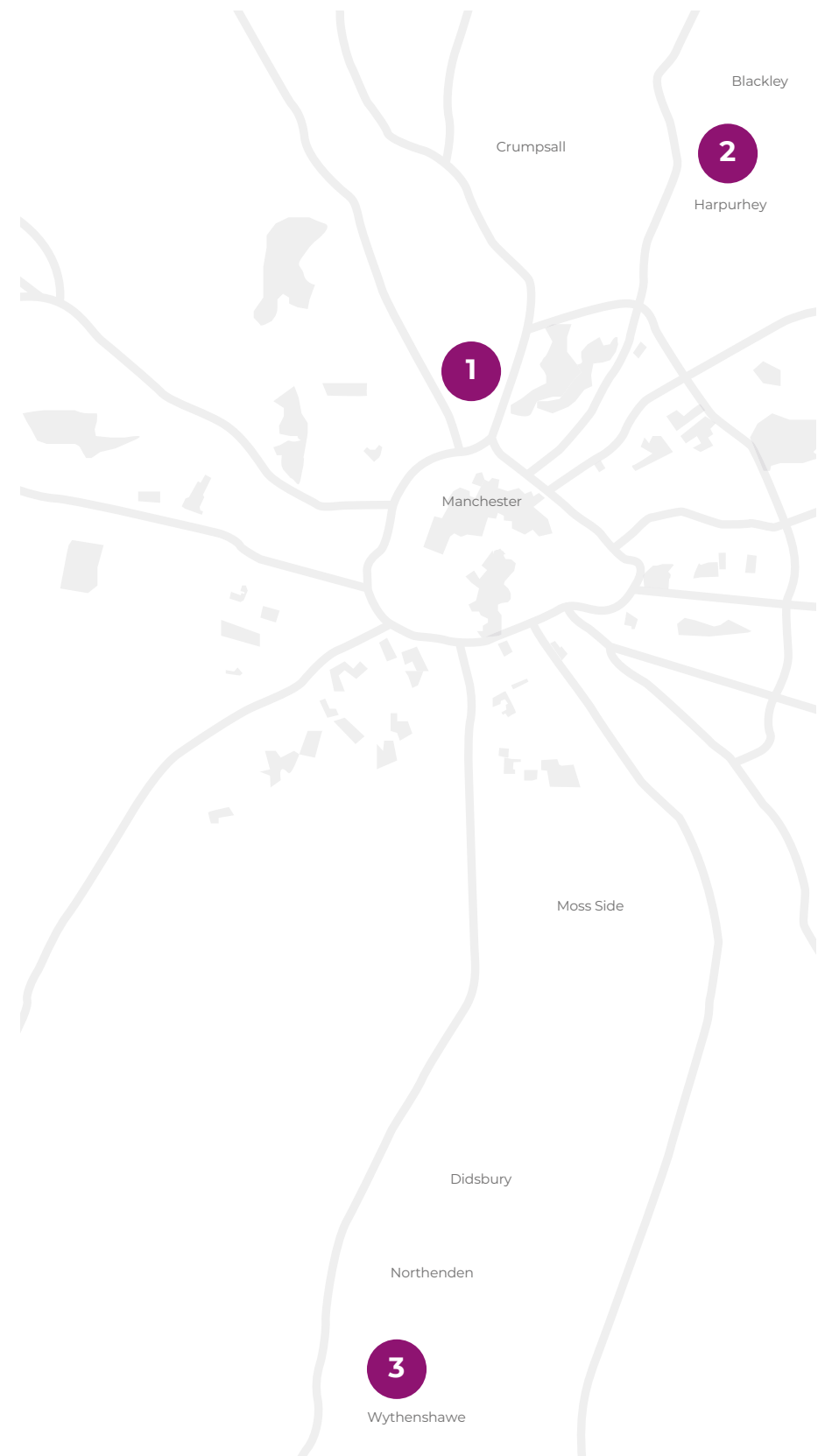
In our Centre of Excellence at Harpurhey, you will learn in our two new state-of-the-art kitchens equipped with induction hobs and a bakery area. Our refectory at Harpurhey will be run by you, our hospitality students, to provide hot and cold options for your fellow students and we have adapted the refectory space to enable 'live' in-service tutor support and mentoring. You will also have the opportunity to run pop-up restaurants.

Our Industry Excellence Academy for Hospitality and Catering is based at our new, state-of-the-art, four-storey City Campus Manchester that is just a stones throw away from the AO Arena.

You'll benefit from learning in industry-standard facilities, which include our 40-seat restaurant and bar '1853' with external street level access which will be run by the students, and a training kitchen and bakery.

This includes a facility for recording masterclasses with live TV streaming and recording for playback including a live stream into the restaurant of what is going on in the kitchen. Finally, the facility also includes a chocolate workstation with a window overlooking the restaurant.

These amazing new facilities will provide you with access to everything you will see once you enter the workforce, giving you the best possible chance to prepare for a future career.



- 1 City Campus Manchester**
60 Great Ducie Street, Manchester M3 1PT
- 2 Harpurhey Campus**
Rochdale Road, Harpurhey M9 4AF
- 3 Wythenshawe Campus**
Brownley Rd, Wythenshawe, Manchester, M22 9UH

1853 RESTAURANT

Food is an Adventure

Take a trip to our modern 1853 restaurant at our City Campus Manchester or our relaxed and friendly Third Floor Restaurant at our Wythenshawe campus.

Dive into a classic dish or explore the new and innovative.

Experience the flavours of sustainably sourced, local and seasonal produce, professionally prepared and served to make a memory, not just a meal.

Food IS an adventure... just sit back and enjoy!

For bookings please email: 1853@tmc.ac.uk

Find out more about our opening times and locations:

www.tmc.ac.uk/student-life/facilities/food-drink





What our students say

It is the perfect course for progression and it is a great location. My favourite dish we've made so far on the course was the chocolate showpiece. My tutor Mark has supported us and has really shown me how the industry has worked.

Bethany Gough, Level 3 Patisserie and Confectionery

It is one of the only colleges that offer a course that focuses on patisserie and baking. I wanted to specialise in this and not just do a standard catering course. Our tutors have really helped, they are always there to check if I am okay and are on hand to make sure I am doing everything right. I am proud of the skills I have learnt here.

Ellie Johnson, Level 2 Patisserie And Confectionery

My tutor has given me great advice and really opened my eyes to the industry. The highlight has been getting the opportunity to learn, talk and work with great chefs.

Cody Pedro, Level 2 Professional Cookery

My tutors have taught me lots of skills to prepare me for the future. I also like that they treat us as adults in certain aspects of the course. My next goals are to do a degree in Business and then move to America for a year.

Stephanie Hammond, Level 2 Professional Cookery





How to apply

Applying to study at The Manchester College is really easy. Just follow these steps and you will be on your journey to amazing in no time.



Step 1

Visit **tmc.ac.uk**



Step 2

Choose a course, apply at an open event, online or mobile



Step 3

Receive a conditional offer



Step 4

Book to attend an interview



Step 5

Register to attend our New Student Welcome Day in July (16-18 only)



Step 6

We will invite you to enrol in September after you receive your results (if applicable)



What's Next?

Find out more and apply

To find out more about Hospitality and Catering at The Manchester College and to apply scan the QR code or visit: **tmc.ac.uk/hospitality-catering**



Visit us

Join us at one of our open events throughout the year to learn more about our courses, tour our facilities, speak to our tutors and much more. To find out when our next Open Event is taking place and to register your place visit: **tmc.ac.uk/events**

Stay in touch

Follow us on our social media channels:

 **The Manchester College**

 **@TheMcrCollege**

 **@TheMcrCollege**

 **@themcrcollege**

Contact Us

Got a question about one of our courses, about The Manchester College or just need to get in touch? Contact us:

 **enquiries@tmc.ac.uk**

 **03333 222 444**



The
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The Manchester College is committed to equality of opportunity, non-discriminatory practices and supporting individual learners. This information is also available in a range of formats, such as large print, on request.