

# Learn. Discover. Grow.



We focus on your needs and aspirations to make sure that methods and levels of study are best suited to you, as well as working with you to boost your confidence and underpinning skills for work and life.

As well as your core programme of study with us, you'll gain a number of skills, including English and maths, as well as digital skills to give you a competitive edge as you progress into work or further training.

## All Northumberland Skills learners gain access to:

- A more hands on way of learning to give you practical skills and knowledge
- Qualifications that are recognised worldwide
- Excellent pastoral and academic support from our dedicated staff
- Progression to further or higher education, or employment
- A learning environment to help you reach your true potential
- Skills and experience to give you the best start to progress to your future career

## English and maths

If you have not yet achieved a grade 4 or above, you'll also work towards a GCSE or Functional Skills qualification as part of your course. If you have a grade 3 in GCSE English and/or maths, you will continue to develop your skills through GCSE sessions. If you have lower than a grade 3 in GCSE English and/or maths, you will study Functional Skills then progress to GCSE.

## Study skills and tutorial with experience of work and work experience

Tutorial and study skills will complement your accredited course and provide wrap around support. This includes topics such as:

- Employability skills
- Finances
- Interview skills
- The world of work

Pastoral support will assist you to develop the skills needed for independent study and help with completion of coursework. One-to-one support is also available to offer individual support on an ongoing basis.

Leadership and enterprise skills alongside health, wellbeing, and confidence, ensure that your professional and personal development are prioritised alongside your studies. Experience of work and work experience relating to your vocational area is a vital component to boost knowledge and transferable skills.

## Study Programme Information

All learners will study:

- A vocational qualification
- English & maths (if not already achieved)
- Study skills
- Tutorial
- Experience of work/Work experience
- Enrichment activities



**Our full-time programmes of study start in September and January.  
Enrol now at your local campus, sites across Northumberland.**

**Explore our courses and campuses at [www.northumberlandskills.co.uk](http://www.northumberlandskills.co.uk)**

Scan me



# Introduction to Catering

Study programme information

## KEY FACTS

<b>Qualification title and level:</b>	Introduction to Culinary Skills (Level 1)
<b>Awarding organisation:</b>	City & Guilds
<b>Duration:</b>	36 weeks
<b>Study location(s):</b>	Haydon Bridge or Prudhoe

### Who is this course for and what will I gain?

An ideal introduction to anyone who is interested in a career in professional cookery. A passion for food and creativity, being a team player and working in the catering industry will stand you in good stead to do well on this course and in your future career.

### What units will I study?

Food preparation and cooking in various units including, meat, poultry, fish vegetables and patisserie. You will also be required to undertake assignment work covering the core knowledge:

- Introduction to the catering and hospitality industry
- Food safety and health and safety
- Food nutrition and dietary requirements
- Using kitchen equipment safely

### How and where will I study?

You will develop and practice basic food preparation and cooking skills, whilst developing your knowledge in our realistic working kitchen at either Haydon Bridge High School or our Prudhoe campus.

### What are the entry requirements?

There are no formal entry requirements for this course, just a willingness to learn. Achievement of English and maths will be attached to the course curriculum. In line with Health and Safety you will need to wear chef whites, suitable footwear and have a set of chef knives. (Advice on purchases will be given to ensure you have the correct equipment.)

### How will I be assessed?

You will produce a portfolio of evidence, which will embed recipes and practical assignments. Exams will assess each unit - these are multiple choice question papers and timed observations to measure your practical competencies.

### Progression and careers:

You can progress to the Level 2 Culinary Skills qualification or a Level 2 apprenticeship within the hospitality and catering industry.

### For more information please contact:

Email address: maddy.dobson@northumberland.gov.uk or david.holden@northumberland.gov.uk  
Tel number: 07790 986 677