

### THE NEXT LEVEL QUALIFICATION

## T Level Programme Overview

The hospitality sector is one of the biggest and most vibrant sectors worldwide and at the heart of any good hospitality business is a high-quality eatery. Chefs have never been more in demand both here and abroad!

The broad nature of this T Level will ensure that you gain a thorough understanding of the professional catering sector and will equip you with the skills, knowledge, behaviours and experience to be successful in your future career! Budding Chefs, this is your first step!

To enable you to develop your holistic knowledge, skills and abilities in professional catering you will cover a variety of topics including culinary quality, kitchen operations, nutritional analysis and food safety practices and procedures. This means that when it comes to employment you will have the knowledge and the skills to go wherever your ambitions take you, working in a sector that excites you in a job role you can excel in.

Equivalent to three A Levels, this two-year programme has also been developed in collaboration with employers and businesses, so you can be rest assured that the content is relevant, up to date and in demand with future employers.

You'll spend 20% of your time on an industry placement, giving you vital experience in the world of work and a CV to wow future employers. Your employer may also provide you with that invaluable first reference, whilst several of our students have already been offered full time contracts following a successful Industry Placement!

## What You'll Learn

Topics covered include:

- Culinary quality
- Kitchen Operations
- Team Working
- Business Management

On your Industry Placement you will experience life in any number of professional catering outfits, including restaurants, hotels and catering firms.

## Elements of study

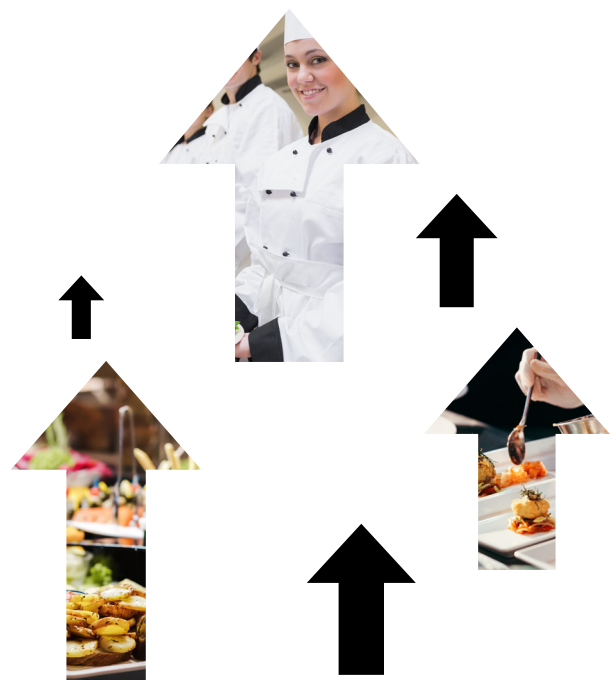
Your programme consists of the following elements:

- Study of your chosen vocational subject - 80% of your programme
- Employability skills such as punctuality, attendance, communication and team work but most especially the values and expectations of your chosen occupational sector
- Industry Placement, giving you a taste of working life – 20% of your programme
- Tutorial and personal development such as healthy living, volunteering and citizenship skills.

## Industry Placement

An Industry Placement is at the heart of your T Level; you'll experience an extended sector-specific Industry Placement for 20% of your programme.

You'll be supported throughout by your own dedicated Workplace Coordinator, which means that on completion of your course, you'll be work ready, with the qualifications and experience to progress to either your dream career or university!





# EVENT, HOSPITALITY & CATERING MANAGEMENT

## Professional Catering T Level

**T-LEVELS**  
THE NEXT LEVEL QUALIFICATION

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#### Pre-Professionals Programme

As part of our Pre-Professionals Programme, you'll have your own personal Learning Development Mentor, supporting you throughout your time at College. You'll also have access to a Careers Coach and Workplace Coordinator - they'll help you to manage your studies; oversee your progress; aid in your personal development; and enrich your learning, giving you exposure to not only employers, but leading companies in your sector.

You'll benefit from masterclasses, industry visits and project-based learning, and you'll also receive support with CV writing, personal statements, mock interviews and more, so that when it comes to the crunch, you have the skills and confidence to impress.

#### Supporting Your Learning and Wellbeing

We have a range of dedicated support and wellbeing services including **FREE** travel; **FREE** breakfast; dedicated Learning Development Mentors (LDMs); impartial advice and guidance; dedicated one-to-one support for learners with additional needs; and support with the cost of College, plus much more.

#### Entry Requirements

A minimum of five GCSEs at grade 4 or above, including English and Maths.

#### How will I be Assessed

You'll be assessed via a mixture of assignments, employer-set projects and exam(s).

#### Future Opportunities

The sole purpose of a T Level is to prepare you for employment and a dynamic career. Due to the broad range of topics covered on the Catering programme you will be equipped for a career professional catering. As a chef you can travel the world, work with some of the most exciting industry specialists and even earn your own Michelin star!

As the T level is equivalent to three A Levels you could even decide to progress to university or a paid apprenticeship, if you choose.

You could work as a:

- Chef, earning up to £50,000 per year
- Restaurant Manager, earning up to £45,000 per year
- Baker, earning up to £40,000 per year





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#### Enrichment

Sitting a job interview, writing a personal statement, applying for university - taking part in our enrichment programme will give you a CV to wow in all of these situations! You'll benefit from:

- Inspiring trips and experiences
- Meetings with industry experts
- Visits to leading companies in your sector.

As well as giving you essential professional and technical skills, you'll demonstrate that you're a successful and well-rounded person, helping you to make a lasting impression.

We want you to have fun, so we also have plenty of leisure and sporting activities for you to enjoy, improving your health and wellbeing.

#### Why Choose Us?

We're an elite College, and part of the University of Bolton Group, offering you a gateway to all of Greater Manchester's vast range of fantastic opportunities for specialist careers, university degree courses and higher Apprenticeships.

We'll reward your achievements with trips to The Anderton Outdoor Activity Centre and the opportunity to apply for the prestigious Duke of Edinburgh Award.

Our £75 million campus offers a refurbished fitness suite and sports hall; Apple Mac suites; libraries, a theatre and dance studios; hair and beauty salon; and a restaurant, café and canteen.

You'll also enjoy a wide range of events, including showcases, enterprise activities and cultural celebrations.

#### Open Events

Open Events are the best way to discover what life as a Bolton College student is like, giving you an insight into College life.

Open Events at our Deane Road Campus are as follows:

- **Thursday 20th October 2022, 5pm-8pm**
- **Tuesday 15th November 2022, 5pm-8pm**
- **Wednesday 7th December 2022, 5pm-8pm**
- **Wednesday 8th February 2023, 5pm-8pm**

If you'd like to attend one of these events, register by visiting [www.boltoncollege.ac.uk/register-open-events](http://www.boltoncollege.ac.uk/register-open-events)

#### How to Apply?

Find this course on our website [www.boltoncollege.ac.uk](http://www.boltoncollege.ac.uk) then click the 'Apply' button.

You'll be asked to set up a Learner Hub account so that you can track your application and enrol online. You'll also be asked to book your interview for your course at the same time.

If you have any difficulties setting up your Learner Hub account, please email [learner.hub@boltoncc.ac.uk](mailto:learner.hub@boltoncc.ac.uk)

