

Hospitality & Catering

Welcome to

Level 1 Diploma in Introduction to Professional Cookery (7100-11)

Course details

- Unit 202 Food safety in catering
- Unit 602 Introduction to employability in the catering and hospitality industry
- Unit 603 Health and safety awareness for catering and hospitality
- Unit 604 Introduction to healthier foods and special diets
- Unit 605 Introduction to kitchen equipment
- Unit 607 Prepare and cook food by boiling, poaching and steaming
- Unit 608 Prepare and cook food by stewing and braising
- Unit 609 Prepare and cook food by baking, roasting and grilling
- Unit 610 Prepare and cook food by deep frying and shallow frying
- Unit 611 Regeneration of pre-prepared food
- Unit 612 Cold food preparation

Thank you for choosing to study Hospitality & Catering at Brighton Metropolitan College.

- The first week of the course will be your induction. Your full timetable will be given to you during this week and will be fully explained to you during this time. During your Induction week you will have the opportunity to get to know the other students on the course, as well as your lecturers and your pastoral tutor. We will also complete activities that introduce you to your course and help you confirm that it is right for you.

STARTING INFORMATION

- You will enrol on your course on the afternoon of [Friday 30th August. 1pm – 4:30pm](#)
The time and date will be confirmed by email, please look out for this and arrive during your designated time slot.
- It is compulsory that you **bring evidence of your GCSE results, school reports and photo ID to enrol.**
- Your course requires the **purchase of uniform.** You will find details of how to order this further down. Please order as soon as possible to guarantee delivery in time for start date. This is a professional course, and **NO ENTRY** to the Kitchens, Restaurant and/or Coffee Shop will be permitted unless you are in full uniform.
- Your course also requires the **purchase of a kit.** You will find details of how to order this further down. If you do not think that you will meet the entry requirements for the course that you have applied for, then we strongly advise that you do not purchase in advance, but instead wait until your offer has been confirmed. On enrolment day, it may be that you are offered a different level or course which might have different kit requirements.

The first week of your course will be an Induction/welcome week, your timetable for which will be given to you at Enrolment.

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What to bring to your enrolment

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 - **school reports**
 - **photo ID to enrol.**

What to bring on your first day

The first week of your course will be an Induction/welcome week, your timetable for which will be given to you at Enrolment.

Please bring with you:

- Student ID and lanyard
- £5 for a locker key OR your own padlock
- Pen and notepad

Summer tasks

See “Summer Task” attachment

Other?

Financial Support

Information can be found on our main website: brightonmet.ac.uk

Go to ‘help and support’ then ‘financial support’

Or click on the link below:

STARTING INFORMATION

<https://www.brightonmet.ac.uk/college-life/help-support/financial-support/>

Link to LSG (Learner Support Grant) application

<https://lsg.chichester.ac.uk/Login.aspx?ReturnUrl=%2f>

Important:

If you are applying for and have been awarded the learner support grant, we will order your uniform and kit on your behalf. You must put in your application as soon as possible to avoid delay.

Contact details

Brighton and Northbrook Hospitality & Catering central administration –

brightoncatering@gbmc.ac.uk

How to order your kit & uniform: *(If you are self-funding)*

The kit & uniform is a professional grade kit, complete with all products, tools and equipment you will need to complete your course

Step 1

Make a note of college code: **FE0065**

Step 2

Click on the link to order your kit and uniform

<https://students.russums-shop.co.uk/login>

Step 3

Username **gbbstudent**

Password **bsjr258**

How to order your kit & uniform: *(If you are bursary funded)*

- Complete your order using the process above **BUT** then send your completed order form to Hospitality & Catering Team Leader – Steve Cannell for authorisation & payment on your behalf

Steven.cannell@gbmc.ac.uk

- Please title your email: **H&C Bursary Uniform & Kit application**

STARTING INFORMATION

MET Brighton
Metropolitan
College