

Hospitality & Catering

Welcome to Level 3 Diploma in Professional Cookery (7133)

Course details

- NVQs are assessed at work or in a simulated workplace. For each unit your assessor watches and asks questions as you perform a task, or looks at a portfolio of work that you've built as formal evidence of your learning. Then they confirm you've got the skills to do the job well.

Units of study (amongst others)

- Prepare & Cook complex Meat dishes
- Prepare & Cook complex Fish dishes
- Prepare & Cook complex bakery & enriched dough products
- Prepare & Cook complex Hot & Cold desserts
- Prepare & Cook complex vegetables
- Prepare & Cook complex stocks, sauces & soups

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.
- You will enrol on your course on the afternoon of

Wednesday 27th August 14:30 – 16:00hrs

STARTING INFORMATION

- 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.

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.
 - 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.

What to bring to your enrolment

- You will enrol on your course on the afternoon of **Wednesday August 27th 14:30 – 16:00hrs**. 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/qualifications**
 - **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:

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

STARTING INFORMATION

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: **FE0067**

Step 2

Click on the link to order your kit and uniform

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

Step 3

Username **gbbstudent**

Password **dafy197**

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

- Complete your order using the process above
- When you have received confirmation that your Bursary/Student Support Fund has been successful - then email your confirmation and your completed order form to

Hospitality & Catering Learning Lead – Steve Cannell for authorisation & payment on your behalf

Steven.cannell@gbmc.ac.uk

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