



COLEG Sir Benfro
Pembroke COLLEGE



Hospitality Courses

2021-2022



The world is your oyster

From restaurants and hotels to yachts, airlines and casinos, with hard work, talent and commitment the world is your oyster

Welcome to our hospitality programmes

WELCOME

Enrolling on one of our hospitality courses is the first step to an exciting career in this expanding field. Practical, hands-on training, means you will leave College equipped with the skills needed by employers and ready to embark on your own career journey. As we commit to giving you the best education possible, we also expect 100% commitment from you - if we work together anything is possible.

Wendy Weber, Head of Faculty

INDUSTRY STANDARD FACILITIES

Our industrial kitchens, commercial restaurant and coffee shop mean you will be serving the public from day one.

ENDLESS OPPORTUNITIES

As a qualified chef or front of house professional there are endless opportunities worldwide. You could work on the events circuit including Formula 1 and Ascot, at festivals, in industrial kitchens, on private yachts, in luxury resorts, in the NHS or in artisan bakeries - the choice is yours.

This publication is available in Welsh - Mae'r llyfryn hwn ar gael yn Gymraeg

GET INDUSTRY READY

Which level is right for me?

Entry Level / Level 1

These courses are suitable for you even if you don't hold any qualifications. If you don't pass your GCSEs, or perhaps you don't get the grades you had expected, then you can make a fresh start with an Entry Level or Level 1 course.

We recommend that all new entrants to this sector start at level 1. These courses will give you a good basic understanding of the subject and successful completion will enable you to progress to the Level 2 programme or onto other courses within the College.

Level 2

If you gain four GCSEs at grade D or above, you may be able to go straight onto a one-year Level 2 course. Although, if you haven't studied hospitality before, we would always recommend that you start at Level 1 regardless of your GCSE grades.

At Level 2 you will learn a variety of practical skills that will prepare you for employment or further study. Once you have successfully completed your Level 2 programme you will be able to progress onto a Level 3 course where you will gain an in-depth knowledge of your subject.

Level 3

If you gain five or more GCSEs at grade C or above you can usually enter directly at Level 3 and follow a two-year programme. Level 3 courses are equivalent to A-levels and can be a progression route to university.

If you think that you may be interested in applying to university you should check their entry criteria to make sure that your chosen course will allow you to progress to the university of your choice.

NB: The entry criteria listed above is a guide only. For up-to-date entry criteria for the course you are interested, please check the website: pembrokeshire.ac.uk

Course overview

Entry / Level 1

Engagement Catering: 23 Weeks | Full-time | No formal entry requirements | Requires a referral from Careers Wales

If you are unsure what you want to do but think you may be interested in working in the hospitality and catering industry, this programme is designed to give you basic skills in catering and health and safety. You will also improve your literacy, numeracy and ICT skills alongside working on practical projects.

Level 1 Hospitality Award: 17 Weeks | Full-time | 2 GCSEs at Grade D or above OR successful completion of Engagement Catering

This course is designed to develop your basic knowledge and skills in both the kitchens and front of house. As well as gaining practical skills, you will also learn about the importance of customer safety and increase your awareness of the hospitality industry and the many career opportunities that exist working in this exciting sector.

Level 1 Hospitality Certificate, NVQ: 1 Year | Full-time | 2 GCSEs at Grade D or above (may include one relevant equivalent)

This course is designed to equip you with basic practical skills in customer care, hospitality and catering. You will learn in the College's kitchen and restaurant where you will be serving members of the public as well as undertaking theory sessions in the classroom. Successful completion of this course will enable you to progress to Level 2.

Level 1 Professional Cookery / Food & Beverage Service: 1 Year | Full-time | 2 GCSEs at Grade C or above (preferably to include English Language or First Language Welsh and Maths)

This course is designed to give you a good basic knowledge of the hospitality industry to allow you to progress to higher level study or into employment. The course includes a VRQ Level 1 Introduction to the Hospitality and Catering Industry and a VRQ Level 1 Certificate in Food and Drink Service. On successful completion students could progress to the Level 2 Diploma in Professional Cookery and Food & Beverage Service.



INDUSTRY STANDARD FACILITIES

Your training will take place in our industry standard training kitchens and fully operational restaurant and coffee shop where you will work alongside industry experienced lecturers and professional chefs as you get ready for your future career in this exciting sector.

GET INDUSTRY READY

RESTAURANT

GET INDUSTRY READY

Former students Bohdan Slipakiv and Sam Owen are now working together at the award winning Tŵr-y-Felin Hotel where Sam is Head Chef and Bohdan is Sous Chef.



Level 2

Level 2 Professional Cookery / Food & Beverage Service: 1 Year | Full-time | Three GCSEs at Grade C or above (may include one relevant equivalent) | One reference as proof of work in this field | Usual progression from Level 1

This course covers both cookery and food service so is ideal for learners looking to gain an in-depth understanding of all sectors of the hospitality and catering industry. Topics covered include: kitchen operations, costs and menu planning; nutritional and special diets in catering; customer service; legislation in food and beverage service; and dealing with payments. You will also learn how to prepare and cook a vast range of dishes.

Level 3

Level 3 Hospitality Supervision & Leadership: 1 Year | Full-time | Successful completion of Level 2 NVQ or VRQ in Food & Beverage Service or industry experience

Candidates should be employed in a relevant position. This course is aimed at individuals who are looking to progress to supervisory level in hospitality and catering. During the course you will build your customer service and front of house skills to enable you to progress in this dynamic sector. This course is studied 3-4 days per week on a rota basis.

Level 3 Professional Cookery: 1 Year | Full-time | Successful completion of Level 2 NVQ or VRQ in Professional Cookery | Candidates should be employed in a relevant position

This qualification is ideal for those aspiring to achieve high standards of performance in culinary and patisserie skills. It offers natural progression from Level 2 and is studied full-time over two days per week in addition to one day in a suitable work placement. By the end of the course you will have learnt how to prepare and cook a vast range of complex dishes both sweet and savoury.

NEW Applied Diploma in Food Science & Nutrition: 2 Years | Full-time | Five GCSEs at Grade C or above (may include one relevant equivalent) to include English Language or First language Welsh, Science and Maths or Numeracy

This exciting new course will open the door to a broad range of future career opportunities with an understanding of food science and nutrition being relevant to many industries and job roles. You'll combine Food Science with the Foundation Diploma in Applied Science to gain the required UCAS points for progression to a wide range of degree programmes.

Meet the team

Our industry experienced teaching team are here to help you succeed.

PAULINE

Having travelled extensively, Pauline has worked overseas in many different settings. Back in the UK, Pauline has been a catering manager and has run, refurbished and opened several busy hospitality establishments in England and Wales before joining the College as a lecturer in 2000.



ALAN

Alan has worked as a chef for over 10 years in Pembrokeshire and most recently as an executive chef for a multi-outlet business. Alan completed a Level 3 NVQ in Professional Cookery at Pembrokeshire College. In 2016, he made the decision to leave the industry and take up teaching the young chefs of tomorrow.



CHRISTOPHE

Christophe is a connoisseur of the hospitality industry. He has 15 years' experience managing businesses and teams of all sizes in America, France, the Caribbean, England and Wales. Christophe has experience of running all types of restaurants and business models from fast paced brasseries to multi-Michelin-starred restaurants.



NIKKI

Nikki has extensive experience within the hospitality industry. She has worked in Human Resources at The Park Lane Hotel London and has delivered Hospitality Apprenticeships within various 5 Star Hotels. Nikki is passionate about customer service excellence and works Front of House in the College's restaurant.



LAURA

Laura has always had a love for baking which led to her setting up and running her own confectionery business in Pembrokeshire, winning Great Taste Awards for multiple products. Laura enjoys the balance of running a small food business whilst also assisting aspiring chefs with their training within the College in her role as Technician.



GWEN

Brought up in a family obsessed with cooking, Gwen has followed her culinary passion around the world. Now back in Pembrokeshire, Gwen continues to pursue her desire for food and has created an Instagram food blog promoting local independent restaurants and cafes in our local area.





MATHEW

I started my career working in Switzerland followed by busy posts with Keith Floyd, Christophe Novelli and The Portland Hospital, London. In 1999 I began a Hospitality Training company which delivers Apprenticeships to over 300 students each year across London and the South of England. I now work in the College kitchens helping to train students which I absolutely love.

A large black and white photograph of a chef in a kitchen. The chef is wearing a white short-sleeved shirt, a black cap, and a white face mask. He is wearing a black and white striped apron with a logo that says "the chefs' forum". He is leaning over a counter, focused on a task. A purple circular graphic is overlaid on the bottom left of the image, containing text.

NEIL KEDWOOD

General Manager, The Seren Collection

“Students can look forward to exceptional educational standards inspired by a hugely talented and passionate team of lecturers with outstanding levels of experience working in the industry.”

A nighttime photograph of the Dubai skyline, featuring the Burj Khalifa and other illuminated skyscrapers reflected in the water. A dark purple diagonal overlay covers the left and center of the image, containing white text.

What can you do next?

A hospitality course can take you anywhere in the world!



FUTURE CAREERS INCLUDE:

Barista | Bartender | Catering Manager | Chef de Partie | Chocolatier | Events Manager | Food & Beverage Assistant | Food Technologist | Guest Services Manager | Hotel Manager | Pastry Chef | Private Chef | Reception Services | Restaurant Supervisor | Retail Assistant | Sommelier | Sous Chef | Trainee Supervisor | Waiter



The Chefs' Forum Academy

We're proud to be the only College in west Wales that is part of the Chefs' Forum Academy.

Exclusive masterclasses

As part of the exclusive Chefs' Forum Academy we are able to offer our hospitality students the opportunity to learn from the very best chefs in the industry. With weekly masterclasses from local chefs and front of house professionals you'll leave College equipped with the skills that the hospitality sector is looking for.

Be inspired

The masterclasses are designed to inspire you, and to help you to start thinking about your future career options. Once all the masterclasses are complete there will be the opportunity for learners to undertake work placements in some of the participating establishments.

Get career ready

At the same time as learning new skills, cooking techniques and recipes, you will be forging relationships with the visiting chefs. Aim to impress and you will have a head-start when it comes to finding employment after finishing your course as the chefs will already be familiar with you.



Matt Waldron

Head Chef, The Stackpole Inn

"I am proud and delighted to have been asked to be Patron of The Chefs' Forum Academy at Pembrokeshire College.

The College have already demonstrated the quality of their hospitality programmes with so many students entering and winning catering competitions and securing employment in the industry.

Myself, and The Stackpole Inn, are looking forward to helping to educate the students and enhance their learning. We'll be giving them a real insight to the industry; teaching them new techniques and cooking methods, and giving them the chance to experience cooking in our kitchen at the Inn.

We're excited to help create the next generation of chefs here in Pembrokeshire".



GET INDUSTRY READY

Learn from the best local chefs



Deri Reed

Head Chef, The Warren

I think Chefs' Forum is a great way to bring chefs from real world kitchens into the training environment. Chefs have such influence to inspire & change trends so it's wonderful to be able to do that amongst the potential chefs of tomorrow.



Dougie Balish

Head Chef, The Grove

It's truly an honour to be asked to become a Patron of The Chefs' Forum Academy at Pembrokeshire college. The lecturers at the College are creating something very special, so it's great to be able to add my experiences to the curriculum. It's rewarding to see the next generation in west Wales develop into competent and driven chefs.



Matt Flowers

Head Chef, Salt Cellar

Having previously been a student at Pembrokeshire college, I am always thrilled to return with The Chefs Forum. These events offer a great opportunity for the students to get an idea of the differing styles and approaches that each chef has to their food, and it is always an enjoyable experience as a chef to work with the next generation of emerging talent in our industry.



Alister Forrester

Head Chef, Cofio Lounge

It was a great pleasure to join Pembrokeshire College, on behalf of The Chefs' Forum, to inspire the next generation of chefs and to pass on my knowledge and benefits of the industry at the same time as showing the students new skills in patisserie.

The Chefs' Forum

"We are proud of our hospitality provision at Pembrokeshire College, which has gone from strength to strength over many years. Observing school-leavers join us at 16 years of age and leave us at 18 or 19 as proficient chefs is immensely satisfying. The introduction of the Chef's Forum Academy this year enhances the learner experience even more and allows both staff and learners the chance to become more industry-ready than ever before and gain those extra skills that employers want. We look forward to a year of new techniques and practices - and amazing dishes being served in our restaurant." Wendy Weber, Head of Faculty



Securing their dream jobs

Our hospitality courses are designed to get you ready for employment. Whether you dream of working in an award-winning kitchen, or front-of-house in a five-star hotel, our SEED Bursary has helped these learners to secure their dream job.

Gareth Evans, Chef at 'din-ner by Heston'

Former student Gareth Evans was a rising star at College. His natural talent secured his bursary placement at 1 Aldwich, London. He then went on to win the Skills for Chefs Senior competition.

After qualifying, Gareth started his career with Jason Atherton at Maze Restaurant in London and today is working for the master of gastronomy, Heston Blumenthal at 'din.ner by Heston'.

Laura Scott, Restaurant Manager at Pennyhill Park Hotel, Surrey

Laura undertook her bursary placement at the luxury Pennyhill Hotel and Spa.

Laura has since been promoted to Restaurant Manager at the hotel's Michelin-starred restaurant and was recently crowned Manager of the Year.

Laura has also secured a place on the sought after Master Innholders Aspiring Leaders course.

George Harding, Chef de Partie at the Atlantic Hotel, Jersey

George used the bursary for a three month placement at Raymond Blanc's two Michelin-starred restaurant - Le Manoir Aux Quat'Saisons.

Renowned for offering one of Britain's finest gastronomic experiences many hospitality students could only dream of securing a placement such as this. George is now working at the award-winning Atlantic Hotel, Jersey.

Emily Morris, Restaurant Supervisor, Gleneagles

With the help of the bursary, Emily undertook a six month placement at the world-famous Gleneagles luxury hotel and spa.

Emily's passion for delivering exceptional customer service, along with the silver service skills gained at College, were recognised by her supervisors and rewarded with the offer of a permanent position as Supervisor in their Dormy restaurant.



Left: Evan Davies, Winner of the Next Tourism Generation Industry Engagement Award 2020, Chef at Blas, Twr y Felin Hotel
Right: George Harding, Craft Guild Young National Chef of the Year 2020 Bronze Medal Winner

GET INDUSTRY READY



MAKING OUR STUDENTS STAND OUT

The Student Experience in Esteemed Destinations (SEED) Bursary is a culinary membership that supports our learners to gain the culinary edge through undertaking demanding and competitive work placements. It is thanks to the support of the local community, through the SEED Bursary, that our learners are able to make their mark on the hospitality industry.

Industry placements have included:

The Bath Priory, Michelin-starred Restaurant, Bath
Dunmore House Hotel, Ireland
Le Manoir Aux Quat' Saisons, Two Michelin-starred Restaurant Oxford
Loam, Michelin-starred Restaurant, Ireland
One Aldwych, 5* Luxury Hotel, London
The Berkeley, 5* Luxury Hotel, London
The Vineyard, 5* Luxury Hotel and Spa, Berkshire
Celtic Manor, 5* Luxury Hotel, Spa and Golf, Newport

“We very much look forward to developing the excellent relationships we have established over the last three years with Pembrokeshire College, to continue to inspire students for careers in the diverse, positive and aspirational industry that is hospitality.”

Paula Ellis,
Group General Manager, Twr y Felin Hotel | Roch Castle | Penrhiw Priory

“Pembrokeshire has one of the most exciting hospitality sectors in the UK and Pembrokeshire College is putting itself right at the centre of that story by partnering with the most progressive companies to support the sector’s continued growth. The College are pushing hard to deliver the highest standards of vocational education to its students by working as closely as possible with the hospitality sector. The Seren Collection looks forward to working with the College to help students get the best possible start to their careers within hospitality.”

Neil Kedwood,
General Manager, The Seren Collection

SEED Bursary*

Sign up today and shape the future of tomorrow’s hospitality professionals.

Call us to find out more: 01437 753 165.



*Annual SEED membership costs just £10 per year

GET COMPETITION READY



Setting the standard

Former student Sam Everton has been competing all over the world after being selected for WorldSkills Team UK whilst studying at the College. Sam's competition journey culminated in the WorldSkills Finals in Russia in summer 2019 where he secured a Medallion of Excellence. Sam is now back in Pembrokeshire and working at The Grove, Narberth whilst also training to compete in the European Championships in Austria in 2021.



COLEG Sir Benfro
Pembrokeshire COLLEGE

#MakeItHappen

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