



Welcome to Hospitality & Catering

This course gives you a variety of opportunities to develop your skills in a range of areas, from kitchen to front of house, in an exciting, fast-paced and rewarding environment. You will develop skills to prepare you for work in a wonderful industry and gain first-hand experience. We hope you will enjoy your time with us and become a successful member of the hospitality department.

What you will need for your course

To get the best out of your course, it helps to ensure you have the resources you will require. We strongly recommend that you purchase the following:

- Pen, coloured pens, pencil, ruler, eraser, highlighter, and sharpener
- Pad of A4 lined
- Lever-arched file

You will also be required to purchase uniform and equipment specific to your course. Please visit kendal.ac.uk/welcome for information on this.

Our Student Services team offer financial support towards the costs of coming to college. For further guidance, please contact one of the team directly on: **01539 814700** or go to the student money pages on the website.



Summer preparation

We encourage you to watch/read/listen to as much hospitality & catering related content as possible to help you prepare for your studies in September.

Here are some recipes & challenges for you to complete over the summer!

Summer Cocktails

Now that summer's on its way, it's time to get your mixing hats on and create a fantastic non-alcoholic red lemonade cocktail to impress your family and friends.

We have listed the ingredients and method for you to practice. Take a photo, and the most innovative and best-looking drink wins a prize at the start of term!

Equipment: A tall glass

Ingredients:

- 100 ml cloudy apple juice
- 100 ml fresh orange juice
- Top up with 35ml of lemonade
- 50ml grenadine
- Garnish; orange or apple slice

Method:

Follow the ingredient list in order & just ensure the grenadine is added last.

Paul's omelette challenge

Just for a bit of fun, cook a tasty omelette for a member of your family and try and make it look and taste restaurant standard. Get a family member to video you or take pictures, and email the pictures or a link to the video to paul.waring@kendal.ac.uk

Paul will send you some comments back, and there may even be a prize. Just follow the link to my YouTube Channel to see my demonstration: youtu.be/iwiKUZ0-yhw.

Find out more...



Prepare for your course
Scan the QR code

Department information
kendal.ac.uk/hospitality

Day-to-day student life
  **@kendalculinary**



Enrichment activities

Alongside your day-to-day college activities, we also organise an annual European trip. In the past, we have been to Paris, Brussels, London. During the visit, we go to catering related venues such as breweries, vineyards, chocolatiers, and cheesemakers as well as experiencing gastronomy in excellent dining restaurants and visiting artisan food producers.

All students will also regularly be visited by guest chefs & industry experts who host guest chef nights and provide practical demonstrations. In the past, we have been visited by Simon Rogan of L'Enclume, and Paul Leonard & Niall Frith of Forest Side.

We look forward to welcoming you to the Hospitality & Catering Department!

If you are unsure of anything, this information will be further explained at Enrolment Day and during your induction.

Work experience

As part of your course you are required to complete 35 hours of work experience which is a mandatory part of your study programme.

Your 35 hours can be completed over one week or spread across a number of weeks. The format of your work placement will be discussed in more detail when you start your course.

Where do I start looking for a placement?

- Look at a variety of large and small companies in your local area that may have opportunities available
- Ask friends and family – do you know anyone who may be able to offer you a relevant work placement?
- Don't be afraid to contact employers directly (make sure your CV is up to date in case they ask for it!)
- Be ahead of the game – remember there are lots of other students looking for placements, so the sooner you start exploring your options the better

If you have any questions or need any further advice relating to your work placement, you can contact the Student Experience and Progression team on **01539 814700** or email **studentexperience@kendal.ac.uk**