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Information

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course guide please telephone
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PENDLETON SIXTH FORM COLLEGE



Welcome to Pendleton College

Pendleton College is a successful, award-winning college. We have been rated by Ofsted as "outstanding". Our enthusiastic and dedicated team of staff will make sure you have the best college experience possible. We are here to guide, support and encourage you through your time at Pendleton and to make sure you have a challenging, rewarding and fun experience.

For an Application Form please visit our website, www.pendcoll.ac.uk, call Admissions on 0161 278 3325 or you will find one at the back of the Prospectus.



Join our Successful Hospitality and Catering Team

What our students have achieved

100% pass rate on Advanced Level courses
Silver Medal in National Seafood Competition
Bronze medal in Student Pastry Chef of the Year Competition
National finals of the College Chef Team of the Year Competition
Regional finals of UK Skills Competition – Restaurant and Kitchen skills

What Ofsted say about us

Confident, enthusiastic and exciting teaching facilitates effective learning.
Strong and effective support for all students
Students' work is impressive and demonstrates high levels of skill and commitment
Students work productively at a professional industry pace.

How we do it

We have created a varied, exciting and challenging course to prepare you for a successful career. We have our own restaurant, La Sallian, supported by an industry-standard kitchen where you will prepare and serve food to paying customers on a weekly basis. Every day at college will provide you with a new skill or experience: operating the bar; serving food; sourcing food by visiting farms,

butchers and fishmongers; learning the art of cocktail making; preparing and cooking up to date culinary dishes; learning from guest chefs and other professionals within the industry; the list goes on and on!



Enrichment

We strongly encourage our students to become involved in enrichment activities. These activities, events and trips will help you improve your skills and increase your chances of being accepted into employment. You will also have loads of fun and make lots of new friends. Below are just some of the enrichment activities you could choose to become involved in:

Trips and Visits

- Go to a European city on a culinary educational visit
- Go on a residential team building trip to Wales
- Dine out on us at local restaurants
- Go to food exhibitions

Benefit from the experience of visiting guest speakers such as Michael Quinn MBE (former Executive Head Chef from the Ritz Hotel in London)

Industry Links

- Cook at the British Grand Prix at Silverstone
- Participate in work placements at local and national restaurants and hotels e.g. the Lowry, Midland Hotel, Radisson Edwardian, Hilton Hotel and the world famous Rick Stein's seafood restaurant in Padstow.
- Participate in the Salford Food and Drink Festival.

Competitions

- Young's Seafood Competition
- Student Pastry Chef of the Year Competition
- College Chef Team of the Year Competition
- UK Skills Competition



Other Enrichment Activities

You are also able to participate in enrichment activities offered by other departments at the college such as sports teams, music lessons, voluntary work and many other varied and diverse activities.

Courses

NVQ Levels 1 and 2: Food Preparation and Beverage Service

If you are fascinated by how top chefs earn their Michelin Stars, why some flavours go together and others don't, what makes a good maître'd or where the best ingredients can be sourced, then this is the course for you! This two year course will give you all of the basic knowledge about preparing, cooking and serving a variety of dishes including fish, meat, sauces and desserts as well as setting up and service behind a bar. You will gain the practical hands-on experience that employers are looking for both within the La Sallian Restaurant as well as an external work placement.

NVQ Level 3: Food Service Supervision

Do you dream of owning your own bar or restaurant? In this Level 3 supervisory course you will go beyond learning how to prepare and serve food and drink. You will learn all of the skills you need to effectively manage a bar or restaurant. You will also learn about organising special events and functions as well as general issues such as customer care and managing people.

NVQ Level 3: Food Preparation and Cooking

Do you want to be the next Gordon Ramsey or Nigella Lawson? If you want to become a top class chef, then you can study this Level 3 qualification after you have finished your Levels 1 and 2. You will learn to prepare and cook a range of complex, challenging and unique dishes at a professional standard. You will become adept at participating in catering competitions and learn how to effectively manage a kitchen and food storage.



Staff Profiles



Lee Allsup
Curriculum Leader of Catering

Qualifications:

BA (Hons) in Food Nutrition, Certificate in Education

Experience:

Worked at the Ritz in London, Claridges Hotel, Hilton International Park Lane, Michelin Star restaurant Randalls, Executive Chef for Granada Studios, numerous awards including finalist in Chef of the Year three times.



Tim Sutherst

Qualifications:

Certificate in Education, NVQ Level 3

Experience:

25 years industry experience including Commis Chef in Hotels in London and Manchester before taking up the position of Chef de Partie at a hotel near Bury, progressing to Head Chef



Marc McCrone

Qualifications:

Certificate in Education, City and guilds 706-3 Advanced Kitchen and Larder

Experience:

25 years catering experience from restaurants to hotels, trained at the Savoy Hotel in London, Group Executive Chef for Unicorn Leisure, worked with Rick Stein.



Robert Broomfield

Qualifications:

Certificate in Education, HCIMA Diploma

Experience:

15 years experience as a chef at all levels including catering for royal functions, 6 years management experience



John Inglis

Qualifications:

City & Guilds 706, Levels 1, 2 & 3, Diploma in Food Hygiene, working towards Professional Diploma in Education

Experience:

Over 20 years experience in Hospitality Industry: Sheraton Hotels, Marriott Hotels & various restaurants, Executive Chef for Alpha Flight Services, own catering business.



Carol Brown

Qualifications:

Levels 1 & 2 Food Service, Levels 1 & 2 Food Preparation and Cooking.

Experience:

Pastry Chef at Solent Hotel, The Conrad International, The Marriott and Lowry, 4 years experience as a catering manager.

Student Profiles



Scott Higham

Previous School:

St Patrick's

Enrichment:

College Chef Team of the Year Competition

Next Step:

To do my Level 3 and go on to own a chain of hotels.

"I've learnt a lot from college over the two years. I've got a lot of exposure as a young chef to the industry."



Lee Eccleston

Previous School:

Bedford

Enrichment:

Manchester City football ground, Blackpool College

Next Step:

Become a chef



Jordan Foster

Previous School:

Harrop Fold

Enrichment:

Trip to Wales, Young's Seafood Competition

Next Step:

Work in a catering establishment.

"Working in the Seafood Competition was hard work but what we put in we got out by getting to the finals."



Helen Walton

Previous School:

St Matthew's

Enrichment:

Wales trip

Next Step:

Get a job after completing the NVQ Level 2. "I have enjoyed developing new skills and making new friends."



Natasha Wigmore

Previous School:

Harrop Fold

Enrichment:

Trip to Wales, work placement at Rick Stein's restaurant

Next Step:

Working in a hotel.

"When I went to Rick Stein's restaurant, I learnt a lot."



Laura Evans

Previous School:

Hope High

Enrichment:

Trip to France

Next Step:

Get a job or join the RAF.

"I've enjoyed furthering my education in hospitality and catering."

"Confident, enthusiastic and exciting teaching facilitates effective learning. Strong and effective support for all students. Students' work is impressive and demonstrates high levels of skill and commitment. Students work productively at a professional industry pace." **Ofsted**