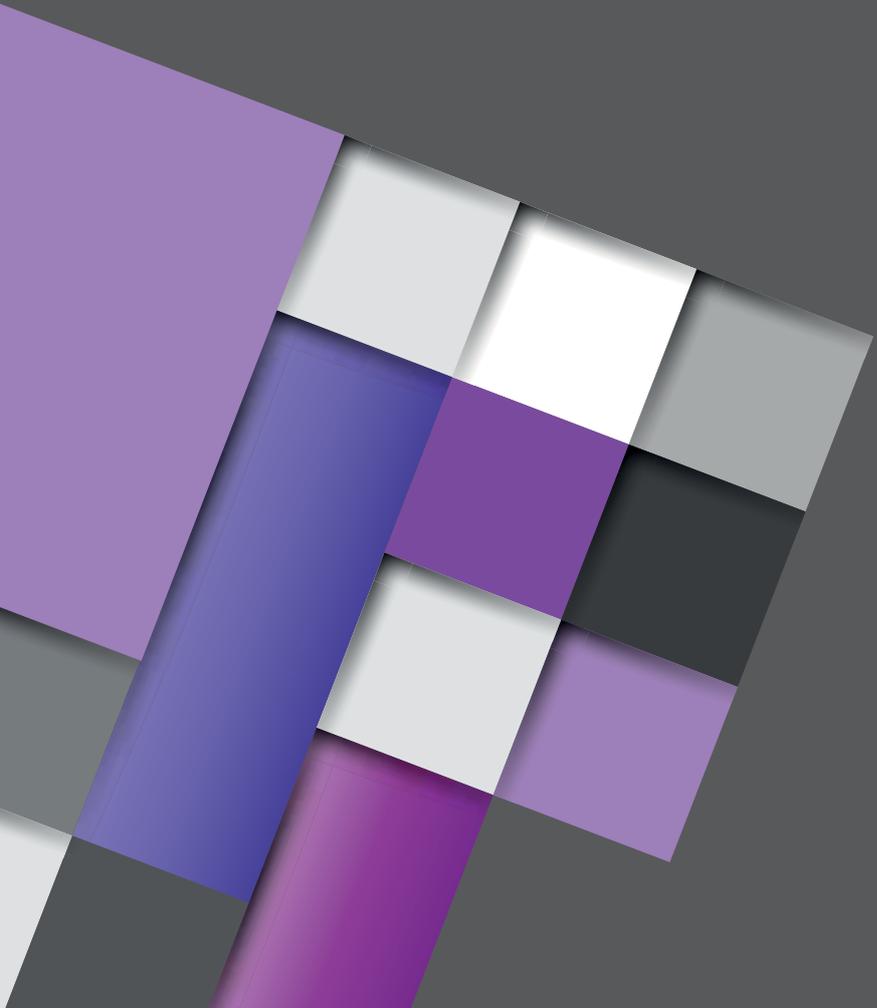


**hospitality & professional**

**cookery 2014/15**



**always the  
right course**

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# Hospitality & Professional Cookery

## Welcome to Hospitality & Professional Cookery at Edinburgh College

Whether you're looking to become a Michelin-starred chef, future winner of the Great British Bake Off or manager of the next top restaurant, Edinburgh College offers a diverse range of hospitality and professional cookery courses. We offer training in everything from food preparation, patisserie and confectionery, to cake decorating, hospitality management and food hygiene.

The Hospitality Academy team at Edinburgh College deliver a variety of courses which will introduce you to both the practical skills and the academic theory behind hospitality careers.

We strongly believe that the best way to learn is through hands-on, practical work experience. That's why all our cookery courses are delivered in spacious, modern and well-equipped kitchens. To make sure you get a realistic taste of what it's like to work in the industry, you'll find two contemporary restaurants on site at our Granton and Milton Road campuses. The Apprentice and EH15 restaurants are open to the public, with the standard of food and service expected to be nothing less than excellent - we mean business. So, whether it's front of house or in the heat of the kitchen, you'll gain real life experience to prepare you for your future career.

Your career development is at the heart of everything we do, so we offer a range of progression routes. Through close collaboration with Queen Margaret University, we provide a BA (Hons) International Hospitality and Tourism Management course, with the first two years undertaken here at the College, before moving on with confidence to the final two years at the University. All our courses are designed for you to progress to the next level. This gives you the potential to start at SVQ Level 1, developing through to degree level.

Our experienced teaching staff are here to push you to achieve your ambitions, supporting you to take control of your own learning skills and development. With close links to the industry, you're also in an excellent position to take up roles within the sector.

If you choose to undertake a course in the hospitality environment, you will be part of an industry which is one of the fastest growing industries in the UK.

As well as being a people-oriented industry, hospitality is creative. You are creating a product - be that food, drink, or an experience. Every country in the world has a hospitality industry, and the skills you learn here are readily transferable.

A career in hospitality can very easily be the key to discovering new countries, new culture and new people.

The standard of our training and facilities attracts serious talent. At the Annual ScotHot Awards 2013 - one of the biggest award dates in the hospitality calendar - our students showcased the exceptional skills developed here at the College. We had much to celebrate, scooping several gold awards in the Modern Apprenticeship Junior Skills Challenge, with groups also winning silver and bronze for novelty cake baking and flambéing. We're truly proud to support the next generation of hospitality and catering professionals.

There is a clear set of hospitality qualifications that are accepted across the industry, the following pages will give you some more information on what you can study at Edinburgh College to help you pick the course in the specialist area that suits you.



## Access to HN Hospitality

Campus: Granton

Mode of Attendance: Short Full-Time

### What is this course about?

This course is for you if you are looking to start a career in the vibrant hospitality industry. Access to HN Hospitality is designed to offer an overview of the hospitality industry. If you need qualifications to progress to management level, like a lot of variety in your job, enjoy meeting people and thrive in a team environment, then the hospitality industry could provide the right career for you.

### How do I get a place?

- Entry qualifications are not required however it is recommended to have an interest in the hospitality industry is essential
- Entry will be by interview and references to determine suitability for this course
- Applications are also invited from those with relevant life and/or work experience

### What will I learn?

- Customer Care for the Hospitality and Tourism Industry
- Food Hygiene
- Cookery Processes
- Local Hospitality Provision
- Front Office Skills
- Accommodation and Facilities Servicing
- Hospitality Events
- Costing & Developing Skills for Working in Hospitality

### What can I do next?

- Progress to our Higher Level HND Hospitality Management course or SVQ 2 Professional Cookery course.

## HND Hospitality Management

Campus: Granton

Mode of Attendance: Full-Time

### What is this course about?

This course covers a wide range of areas relevant to the hospitality industry and is perfect if you're looking to enter a career at an Intermediate Level in hospitality, tourism, food and beverage management or leisure. You'll gain work experience one day each week - fantastic on-the-job training to prepare you for your future career in the industry.

The essential practical elements to this course will be in the college restaurant and teaching kitchens, allowing you to gain experience serving food, wine and drinks to customers. You'll also develop an understanding of food production processes, cookery and menu planning. The course offers the opportunity to study alcoholic beverages, tasting wines and spirits (over 18s only).

In addition to gaining practical skills, you'll learn the underlying theory in timetabled classes through the college week, in a wide range of topics, from Hospitality Management Accounting, to Financial and Control Systems.

The course will make sure you're well prepared to progress onto opportunities at degree level to further enhance your hospitality management skills to prepare you for your career.

### How do I get a place?

- For Year 1, a minimum of 2 Highers or relevant NC pass at SCQF Level 6
- For Year 2, pass all 15 credits available at HNC level

### What will I learn?

- Hospitality Front Office Procedures
- Financial and Control Systems
- Hospitality Management Accounting
- Hospitality Industry
- Hospitality Supervision
- Accommodation Servicing
- Accommodation Management
- Management of Human Resources
- Management of Food and Beverage Operations
- Hospitality Management Accounting
- Intermediate Food Hygiene

### What can I do next?

- BA Honours International Hospitality and Tourism Management at Queen Margaret University
- BA Honours Hospitality Management at Edinburgh Napier University
- HND Hospitality Management with progression to the BA (Hons) International Hospitality and Tourism Management at Queen Margaret University



# BA (Hons) International Hospitality and Tourism Management

Campus: Granton

Mode of Attendance: Full-Time

## What is this course about?

Year one and two of the course will be delivered at Edinburgh College; on achievement of the HND at Edinburgh College you can then progress to the 3rd year of the BA (Hons) International Hospitality and Tourism Management degree course at QMU.

Year 1: You will be introduced to a range of Hospitality subjects in the areas of: Food Service, Food Production, Food Hygiene, Accommodation, Finance and Customer Care.

Year 2: You will study Tourism and Marketing and its role within Hospitality. There will also be an introduction to basic management skills which will be developed further in the 3rd and 4th years of the course.

Year 3: We anticipate that you will study a broad range of management techniques that are contextualised to successful operation of a hospitality or tourism business.

Year 4: We anticipate that you will study strategic issues and contemporary challenges for managers and complete a dissertation in an area of your choice.

## How do I get a place?

- A minimum of 2 Highers or relevant NC pass at SCQF Level 6
- Other considerations
- Attitude and aptitude.

## What will I learn?

Subject areas include: hospitality front office procedures, financial and control systems, hospitality management accounting, hospitality industry, hospitality supervision, accommodation servicing, accommodation management, management of human resources, management of food and beverage operations, hospitality management accounting and intermediate food hygiene.

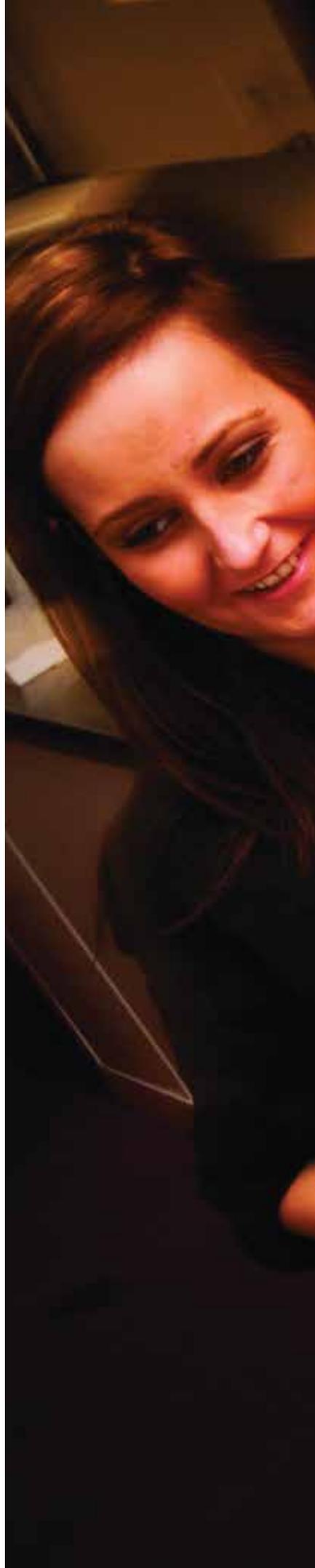
There are also practical elements to this course - these are food and beverage service - serving food, wine and drinks to our restaurant customers, food production processes - cookery and menu planning and alcoholic beverages - studying and tasting wines and spirits (over 18's only).

This course has two elements - theory/classroom lessons and practical lessons. Practical lessons will be in the college restaurant and teaching kitchens. Lessons are timetabled throughout the college week and will involve a combination of traditional classes (9.00am-4.30pm), twilight classes 2.00pm-7.00pm) and evening classes (3.00pm-9.00pm).

Course assessment will include written tests, oral presentations, projects, external examinations, case studies and practical exercises.

## What can I do next?

You will have the necessary skills, knowledge and experience to seek management trainee, junior management or supervisory positions in establishments that provide food and beverage and/or accommodation within the tourism industry or in companies that offer food and accommodation as part of a tourist attraction.



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## SVQ Level 1 Food Preparation and Cooking

Campus: Granton, Milton Road

Mode of Attendance: Short Full-Time, Day Release

### What is this course about?

This qualification is ideal if you're looking to develop a career in a professional kitchen and restaurant. Whether you're a new entrant or already work in the hospitality industry, this course will teach you the basic skills in good preparation and production that you need for a career in the industry, learning in our training kitchens to develop hands-on skills.

In addition, you'll cover REHIS Elementary Food Hygiene and Alcohol Awareness - both certifications required in the industry. Not only this, you'll gain wider skills in communication, numeracy, and IT which you can apply to any career.

Upon completion you'll be ready to access Level 2 Professional Cookery to progress your training further.

### How do I get a place?

- You'll be invited for a skills assessment test, core skills test and a one to one interview
- This course is not available for International students

### What will I learn?

- Food Preparation
- Food Production
- Bakery
- Deli: production of all salads, sandwiches, cold food and buffet work
- REHIS Elementary Food Hygiene
- Alcohol Awareness
- Communication
- Numeracy
- IT

### What can I do next?

Progress to the SVQ Level 2 in Professional Cookery.

## SVQ Level 2 Food and Beverage Service

Campus: Granton, Milton Road

Mode of Attendance: Part-Time

### What is this course about?

This qualification is aimed at applicants looking to make a career in a professional restaurant. This course is suitable for both new entrants and also for those already working in the hospitality industry.

### How do I get a place?

- All applicants will be invited for interview which will consist of a skills assessment test, core skills test and a one to one interview
- There are no formal entry requirements for this course
- This course is not available for International students.

### What will I learn?

- Developing basic skills in food & drink service to the public. Some silver service and buffet work will be undertaken
- Good communication skills are essential as you will be dealing with members of the public
- You will be required to set up tables, napkin folding, take customer orders accurately, communicate with kitchen professionally, and serve/clear tables. Issue correct bills to customers and maintain and deal with payments
- The course also covers REHIS Elementary Food Hygiene, Alcohol Awareness, Communication, Numeracy and IT
- To achieve this qualification you must complete a portfolio and related theory

### What can I do next?

- This course is run in conjunction with SVQ 2 Professional Cookery
- You will be working in our training restaurants each having a dedicated function.



## SVQ 2 Professional Cookery

Campus: Granton, Milton Road  
Mode of Attendance: Day Release

### What is this course about?

This course is suited to candidates who are in full-time employment and are unable to come to College on a full-time basis.

All theory relative to the course will be undertaken in college. All practical assessments will be done in our specialist kitchens.

Applicants must be employed in the same establishment for at least three months and working at least 30 hours per week.

The course can be tailored to fit individual requirements according to the establishment.

These courses are offered on a roll on roll off basis throughout the year.

SVQ work-based courses attract a commercial fee. For further details of course content, fee structure, terms and conditions please contact us on 0131 669 4400 or [info@edinburghcollege.ac.uk](mailto:info@edinburghcollege.ac.uk)

### How do I get a place?

All applicants will be invited for interview.

### What will I learn?

The course can be tailored to fit requirements according to the establishment.

### What can I do next?

On completion you may continue onto an SVQ Level 3 in Kitchen or Patisserie & Confectionery.

## SVQ Level 2 Professional Cookery

Campus: Granton, Milton Road  
Mode of Attendance: Full-Time

### What is this course about?

If you've had some experience in the food preparation industry, this second year intermediate course is the ideal place to develop your cookery skills further to the standard required to work in a professional establishment.

This is a practical course. You'll be involved in preparing and cooking a wide range of dishes which will be served to college students, staff and customers. You'll be working in training kitchens, the College Hub/Food court Refectories and College Restaurants, to gain real practical experience of what it's like to work in the industry - vital for your future success.

In addition, you'll also be involved in table service to gain a valuable understanding of front of house operations, undertaking units of study as part of an integrated delivery to give you a really broad learning experience beyond the practical skills in the kitchen.

Upon completion of the course, you'll be prepared for further training at the next level of development. The considerable practical experience on the course will ensure you'll be in a great position to apply for a range of positions, from commis chef to food service personnel.

### How do I get a place?

- All applicants will be invited for interview which will consist of a one to one interview
- There are no formal entry requirements for this course
- This course is not available for International students

### What will I learn?

- SVQ 2 in Cookery and an SVQ 2 in Table Service
- Starter dishes
- Main course items
- Sweets and desserts
- Larder: preparation of all raw meat and raw fish items
- Production: all large scale cookery items for service in the College refectory.
- Table service skills

### What can I do next?

- SVQ 3 Food Preparation and Cooking
- Employment as a commis chef, chef assistant, food handler or as food service personnel
- SVQ Level 3 Patisserie and Confectionary

## SVQ Level 3 Professional Cookery

Campus: Granton, Milton Road

Mode of Attendance: Day Release, Full-Time

### What is this course about?

This qualification is designed to further develop the skills you gained in SVQ Level 2 Professional Cookery. This course will allow you to develop advanced skills in a professional kitchen.

You'll gain larder skills in meat, poultry and fish preparation, as well as hot kitchen training where you'll produce complex dishes for service. The course will give you the hands-on skillset you need to succeed in further cookery training at the next level of your development.

### How do I get a place?

- Intermediate 2 or Higher in Communication, Numeracy and IT
- SVQ 2 Professional Cookery or relevant qualifications and experience
- You'll take part in a practical skills test with a mystery basket of ingredients
- There will be a core skills test and one to one interview
- Advised to be working in the industry to build up skills on this demanding course

### What will I learn?

- Larder Section: Advanced butchery skills in meat, poultry and fish preparation
- Hot Kitchen Training: Cooking and finishing complex dishes with fish, meat and poultry

### What can I do next?

- Progress onto SVQ 3 Patisserie & Confectionery
- HND in Hospitality Management which may lead onto a degree programme

## SVQ Level 3 Professional Cookery (Patisserie and Confectionery)

Campus: Granton

Mode of Attendance: Day Release, Full-Time

### What is this course about?

This qualification is designed to build on the skills you gained in Level 2 Professional Cookery, allowing you to develop your patisserie and confectionery skills at an advanced level.

You will learn in our specialist training kitchens, improving your skills in food preparation and cooking to produce complex desserts for our evening restaurant customers. This is fantastic real experience, specialising in advanced pastry work.

It's ideal if you're well experienced and are looking to develop your skills in patisserie and confectionery. To achieve this qualification you'll complete a portfolio and related theory too.

### How do I get a place?

- You're advised to be working in the industry to build up skills on this demanding course
- You'll undergo a practical skills test with a mystery basket of ingredients.
- There'll be a core skills test and one to one interview
- You must have achieved Intermediate 2 or Highers in Communication, Numeracy and IT
- SVQ 2 Professional Cookery

### What will I learn?

- Complex Chocolate Work, Pastillage, and Sugar Pulling
- Complex Hot and Cold Desserts
- Advanced Pastry Work

### What can I do next?

- Progress onto SVQ 3 Kitchen and Larder or
- HND in Hospitality Management

## NPA Bakery & Cake Decorating

Campus: Granton

Mode of Attendance: Short Full-Time

### What is this course about?

This course is designed to prepare you for entry to the Hospitality industry at a basic level or as preparation for entry to SVQ Professional Cookery and patisserie. The emphasis is on gaining practical bakery and cake decorating skills, experience and knowledge of the bakery industry.

You'll work in the college's fully equipped commercial kitchens and bakeries. This course provides a useful qualification in its own right, and also gives you a qualification towards progression onto SVQ Level 2 Professional Cookery.

### How do I get a place?

- For Year 1, a minimum of 2 Highers or relevant NC pass at SCQF Level 6
- For Year 2, pass all 15 credits available at HNC level

### What will I learn?

- Craft baking
- Bread making
- Cake decorating: An Introduction
- Pastry & Desserts
- Safe Working Practices
- Food Hygiene

### What can I do next?

- Progress to our Higher Level, SVQ 2 Professional Cookery course

## Cake Decoration (Novelty Cakes)

Campus: Milton Road  
Mode of Attendance: Evening

### What is this course about?

During this rewarding ten-week course, you'll be able to create a novelty themed cake, using both madeira and fruit based cakes. It's the ideal place to start if you're interesting developing your cake decoration skills, starting as a beginner.

### How do I get a place?

No previous cake decoration skills are needed for this course

### What will I learn?

- How to Cover a Cake
- Shaping of Cakes
- Butter Icing
- Basic Figure Modelling
- Basic Sugar Paste Modelling
- Basic Piping Skills

### What can I do next?

On completion of the course, you could continue on to the leisure course in Advanced Cake Decoration (Sugar Flowers).

## Advanced Cake Decoration (Sugar Flowers)

Campus: Milton Road  
Mode of Attendance: Evening

### What is this course about?

This is the perfect course to develop advanced skills in sugar flower decoration for cakes. It's a ten-week course in pulled and wired sugar flowers. The course includes modelling a spray suitable for the top of a cake, and a display piece, using modelling paste.

### How do I get a place?

Some previous sugar flower skills are needed for this course

### What will I learn?

- Techniques: pulled and cutter flowers on wires
- Honeysuckle
- Daffodil
- Rose
- Orchid
- Filler flowers

### What can I do next ?

Further courses covering other sugar flower models.



## Scottish Certificate for Personal License Holders

Campus: Granton, Milton Road, Sighthill  
Mode of Attendance: Part-Time

### What is this course about?

The course content covers Scottish Licensing Law as defined in the Licensing (Scotland) Act 2005, and issues surrounding social responsibility within the licensed retail sector from the perspective of personal licence holders.

The Licensing Act (Scotland) 2005 set out 5 high level licensing objectives. These represent the principles on which the Scottish Licensing System will be based and provides the Licensing Board with a solid foundation on which to build local policies.

This course is suitable for all those persons working in On Sales and Off Sales licenced premises including pubs, clubs, leisure centres, supermarkets and off-licences.

This course covers all the new licensing laws that will be required when applying for a new alcohol licence; this qualification is recognised by the local Edinburgh Licensing Board.

For more information about this course, email [Enterprise@edinburghcollege.ac.uk](mailto:Enterprise@edinburghcollege.ac.uk) or call 0131 535 9800.

### How do I get a place?

All candidates must have a good level of communication. If English is a second language, evidence of English Language testing to Level 5.5 IELTS must be provided.

### What will I learn?

- Preventing crime and disorder
- Securing public safety
- Preventing public nuisance
- Protecting children from harm
- Protecting and improving public health

### What can I do next?

Work in the Licensed trade.

## REHIS Elementary HACCP

Campus: Granton, Milton Road, Sighthill  
Mode of Attendance: Block Release

### What is this course about?

The one-day Elementary HACCP course is designed to introduce food handlers to the basic principles of HACCP. It is essential that all candidates have a REHIS Elementary Food hygiene certificate or equivalent. The course is assessed by a short multi-choice exam.

For more information about this course, email [Enterprise@edinburghcollege.ac.uk](mailto:Enterprise@edinburghcollege.ac.uk) or call 0131 535 9800.

### How do I get a place?

It is essential that all candidates have a REHIS Elementary Food hygiene certificate or equivalent.

### What will I learn?

The one-day Elementary HACCP course is designed to introduce food handlers to the basic principles of HACCP.

### What can I do next ?

On successful completion of the course, you could consider progressing on to the REHIS Intermediate HACCP course.

## REHIS Intermediate HACCP

Campus: Granton, Milton Road, Sighthill  
Mode of Attendance: Part-Time

### What is this course about?

This course is designed for supervisory level and provides a detailed understanding of the principles of HACCP, and how these principles can be applied by a food business operation to control potential food hazards.

For more information about this course, email [Enterprise@edinburghcollege.ac.uk](mailto:Enterprise@edinburghcollege.ac.uk) or call 0131 535 9800.

### How do I get a place?

A REHIS Intermediate Food Hygiene certificate or equivalent.

### What will I learn?

The course is delivered over five Tuesday evening sessions of three hours each.

### What can I do next ?

On successful completion of the course, you could consider progressing on to the REHIS Advanced HACCP course.

## REHIS Elementary Food Hygiene

Campus: Granton, Milton Road, Sighthill  
Mode of Attendance: Part-Time

### What is this course about?

This course is ideal for you if you're working within a food handling environment, including catering/licensed trade, food production and processing industries, and also if you're working in caring and voluntary situations involving food preparation or handling. The REHIS Elementary Food Hygiene Certificate provides evidence that you have achieved a basic understanding of good food safety practices, as required by law. The course will cover:

- An introduction to food hygiene
- Bacteria and their characteristics
- Food borne diseases and foods at risk
- Food poisoning
- Personal hygiene and the working habits of the food handler
- The working environment and equipment
- Cleaning practices
- Common food pests and their control
- Food Safety legislation

There is an examination at the end of the course which is a 30 question multiple-choice paper with a 60% or more pass mark.

For more information about this course, email [Enterprise@edinburghcollege.ac.uk](mailto:Enterprise@edinburghcollege.ac.uk) or call 0131 535 9800.

### How do I get a place?

- There are no entry requirements for this course
- Apply online now

### What will I learn?

- On successful completion of the course, participants should know:
- How food poisoning is caused
- How to prevent food poisoning
- The main requirements of the Food Safety Act, and the Food Hygiene (Scotland) Regulations
- Successful course participants will receive the REHIS Elementary Food Hygiene Certificate

### What can I do next ?

REHIS Intermediate Food Hygiene

## REHIS Intermediate Food Hygiene Course

Campus: Granton, Milton Road, Sighthill  
Mode of Attendance: Part-Time

### What is this course about?

This course is ideal for you if you're working at supervisory level within a food handling environment. The course is delivered over a minimum of 18 hours, and will cover: food poisoning, food borne infections, personal hygiene, principles of HACCP, cleaning and disinfection, pest control and the importance of due diligence.

Upon completion of a written exam, you receive a certificate.

For more information about this course, email [Enterprise@edinburghcollege.ac.uk](mailto:Enterprise@edinburghcollege.ac.uk) or call 0131 535 9800.

### How do I get a place?

- Apply online
- An elementary hygiene certificate would be beneficial

### What will I learn?

- Food poisoning
- Food borne infections
- Personal hygiene
- Principles of HACCP
- Cleaning and disinfection
- Pest control
- The importance of due diligence
- All staff will receive a certificate on completion of a written exam.

### What can I do next ?

On successful completion of the course, you could consider progressing on to the REHIS Diploma in Advanced Food Hygiene course.



**0131 660 1010**

**[edinburghcollege.ac.uk/courses](https://edinburghcollege.ac.uk/courses)**

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Our course portfolio may be subject to alteration.  
For information or to speak to an advisor call 0131 660 1010