

Why Study Hospitality & Catering

5 Reasons to choose Hospitality & Catering

1. The Catering Industry is fast paced and exciting.
2. Transferable skills enable you to travel and work anywhere in the world.
3. Your catering experience will count and committed employees can work their way up the ladder..
4. You could enjoy a real sense of achievement as a result of your work.
5. It provides the option to specialise in a particular area.



Industry Insight

Hospitality and Catering is the country's fifth largest industry in the UK, employing over 2.5 million people. The industry contributes over £90 billion a year to the economy and offers those joining the industry exciting and rewarding career paths. There are a huge amount of employment options and it's a thriving industry especially in the UK.

The Events Industry is growing and offers employment in a diverse range of venues from restaurants and pubs to festivals and small scale ventures.

The Vocational Route

Studying a vocational course in Catering offers a fantastic opportunity to progress into the Industry. Vocational courses have been developed in partnership with employers to ensure students are learning the skills they will need in the industry while they are at College. For this reason they are popular with employers and increase the chances of the students getting a job at the end of their study.

They are practical and interactive, a method of learning that is valued by many students. Work experience is also a key requirement for the majority of our courses giving the students the ability to apply knowledge learnt to real life situations, as well as develop interpersonal skills so valued by employers.



Jordan

Level 3
Hospitality & Catering

Brooklands College offers good catering facilities with excellent teachers. I am really enjoying the course so far, and I am aiming to progress to a full-time career in the Hospitality & Catering industry.

30-Day Challenge

Students have been participating in daily cooking tasks for the 30-Day Chef Challenge. They are learning new recipes, experimenting with their own creations, and gaining knowledge on how to improve their overall skill set in the kitchen.



Making dreams come true...

In January 2020, students supported the Dreamflight charity and held an event at Brooks Restaurant. Students cooked an extravagant three course meal and served 93 guests. Champagne flutes upon entry, the event began with a touching presentation introducing the charity and their amazing work that changes young lives. Guests tucked into a delicious starter of deep fried crispy poached egg and asparagus with a lemon dressing. The main course offered a choice of succulent pan roasted chicken or sumptuous mushroom and butternut squash risotto. This was followed by a gorgeous dessert of an elderflower tart with sugared strawberries and vanilla meringues. The charity event raised over £2,000 for the wonderful UK organisation Dreamflight. The evening was a great success with the guests happy in hearts, minds and bellies.



Student work experiences/work placements

- Burhill Golf Club
- Mercedes Benz World
- Runnymede
- Brooks Restaurant
- London Stone

Take a look at the courses we offer!

Level 1 Diploma in Introduction to Professional Cookery

This is an introduction to the basic skills required to work as a professional chef.

C&G Level 2 Diploma in Professional Cookery

This course provides the skills required to work as a chef within the industry.

C&G Level 3 Diploma in Advanced Professional Cookery

This course builds on knowledge gained at level 2 or is suitable for those with relevant work experience, wishing to progress onto a more complex level.

Level 2 Commis Chef Apprenticeship

Any questions? Contact us:
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