

What is Catering?

Catering involves the preparation, cooking and serving of food and drink. The catering industry is huge and needs young people who are able to work hard at all levels. There are jobs in fast food outlets and high quality restaurants, in company canteens and five star hotels. It is an industry where you can go in at the bottom and work your way to the very top. There are no barriers to those with ambition, initiative and drive.

What qualities will I need?

It will be helpful if you are interested in food or drink or like helping people. In the kitchen you must be prepared to taste things you would not normally eat and in the restaurant speak to people you have never met. The course will be a mixture of practical and theory and there will be some 'washing up'! You must be prepared for some hard work.

What will I need to wear?

For both health and safety reasons and to ensure that the customers have confidence in you a uniform will be required.

What range of courses are available?

Through the TVC there is a wide range of Catering courses depending upon your achievements when you start the course. There are:

Entry Level courses for those with few GCSE passes and need to develop basic skills.

Level 1 courses will qualify you to do a basic job but may lead to an apprenticeship

Level 2 courses qualify you to do a skilled job once you have had a little more experience. You will need to have completed Level 1 or impress at interview to be accepted on to this level course.

What opportunities will this course open for me?

Most Catering students will progress on to an apprenticeship or work with a company that will offer further training. Those who have successfully completed Level 2 may continue to Level 3 through further education and could then progress to Higher Education. There are exceptional career opportunities in this industry.