

Hopwood Hall College

Hospitality and Catering

Pre-Enrolment



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Success is closer than you think



www.hopwood.ac.uk

Hopwood Hall College | Rochdale Road
Middleton | M24 6XH

t. 0161 643 7560 e. enquiries@hopwood.ac.uk



www.hopwood.ac.uk



Our Vision:
Bringing out
the best in you!

Our Values



Preparing for College: A message from the Principal:

Thank you for applying to study at Hopwood Hall College. We look forward to welcoming you soon. We want to help make sure that you are as well prepared as possible so that you feel at home here from day one.

We understand that the transition from school to college can be daunting but there's no need to worry! We have plenty of pre-enrolment activities which will help to prepare you and make your transition as smooth as possible.

Before you join the College in September, we want you to begin to develop your skills. We have brought together some subject-specific information, signposting to helpful reading and relevant websites and some activities for you to complete.

Don't worry if you get stuck on anything, just try to complete as much as you can. In the meantime, if you have any questions, please contact our Student and College Services Team on 0161 643 7560 who will be happy to help.

I look forward to welcoming you to your college very soon.

Julia Heap
Principal and Chief Executive



Hospitality & Catering:

Hello and congratulations on making the excellent decision to gain skills to join one of the most exciting Industries in the world!

The demand for skilled workers in the catering and hospitality sector is higher than ever before, the Greater Manchester's visitor economy supports around 94,000 full time jobs. If you're a 'people person', like variety in your work, then opportunities and rewards are there for the taking in the hospitality & catering sector, where you could be running your own business or excelling in your career within just a few years.

Your study programme will be based on your career choice, interests and individual needs. Find your style with our Professional Chef, Restaurant and Customer Service programmes that will give you the foundations to develop your skills, knowledge and behaviours in our state-of-the-art professional kitchens and award-winning Riverside restaurant using modern technologies and techniques with industry experienced tutors.

Programme content

Alongside the training and skills development in everything from vegetables, fish, meat and poultry to baking, patisserie, cake decorating and chocolatier, you'll get the opportunity to be part of our professional team in the commercial areas such as the Riverside restaurant and bar as well as the college Bistro. It's not just cooking; in addition you will get the chance to be trained in front-of-house and barista roles.

In addition to your main qualification we will be covering lots of activities to inspire you further in your career in the Hospitality and Catering Industry and to ensure that you are able to access career progression through learning a range of employability skills and enrichment activities.

Click [here](#) to see a video of the Hospitality and catering department.

Your English and maths will play a large part in your development so it is important that you attend all of these sessions as well as your vocational areas.

Work experience will be covered throughout your time at Hopwood and will include a range of activities to give you a broad spectrum of what you might want to think of for future careers.

What this pack contains:

In this pack are work sheets for you to print off and work through before you come and enrol with us – you are expected to complete all of the work set and to bring it along with you so that it can be marked by your Tutor before you start.

This will form part of your course and will be the beginning of work set for assessment, so it is very important that you do it using the internet to research information that you are unsure of.

We look forward to welcoming you for enrolment and meanwhile Keep Safe and Keep Motivated!

Katie Allen

Programme Manager.
katie.allen@hopwood.ac.uk

Safety: Chefs must wear Personal Protective Equipment (PPE) to keep them and the food safe. Can you identify all of the uniform and how it protects the chef or the food? Use the internet to help you if you are not sure.



You will receive a uniform list when you enrol which will include both your Kitchen and Restaurant uniform items that you will need. It is important to order this as soon as possible so that you are safe and ready to prepare and serve food.

Cooking Methods

These are the different terms that you will come across when you start to learn – you might know some already but we will give you more technical information about them. Find the hidden words in this word search – remember some will be backwards!!

L V E K A B B S L A E Q G J G G L B J C O N B T
T J Z K O T F I C M B A B C N A D I P W H A E S
G R U M K F A K H T X P G Q I I N W F C W T N L
N P I M S G D N V Y V M R B K N D Y A J O O Z T
I F A Q V P O Y D D Z S M Q O A D O H V M A A I
S S W B G Y R F N A P T L K M V P T W I R B D B
I D D L N U L H G Z E Z R O S Z D Z C T Q T P H
A K E I I I W Q P Z Z P A K F H H R R V A K U N
R G E T K S C E P C T J S G T P O S O X E I O R
B S P O O H Q P K E A C L X F W B C Z T Y K O K
P D F Y O I B A R B E Q U E A W U U U G A T U Z
M I R X C P X G M T I W K V T O A A L I O R B J
V E Y G E Z K K K M H T E U F K S G M X C N Z I
L K I V R K B F R C J L Z G F T N L Z U D B N W
L A N U U R U R J Z R R K C N I Q G J X X T C N
Y O G O S H I Y N U S G F R L I N Y V I K V Q S
Y S K H S T L Q L E T M J I K I R G S T E W K U
U H F D E P T D T Y E K O J T C J E I G R G E Z
F E Q O R F D A B O A B E S N E Y S M W D O G J
J E G Q P K O P X L M T A K N J F I P M I E N X
N S J S B G N M F Z L O N Q M W Q J N A I B I Y
T W Y O F R V Y O Z R I L Y M U S N R P C S M I
T P J L C E W N H V X S R Y W G A D G A W N Q J
U D Z V T N A B Q I U E N G U G W S F J R C S F

smoking microwave barbeque broil poach panfry
roasting steam pressure cooking bake deepfrying boiling
stew braising saute simmering grill

Investigating Hospitality Establishments

When you study with us you will learn all about the Hospitality Industry but it is important that you become aware of what places are near where you live for your work experience opportunities in the future

Key Words:

National establishment - Establishments that are found throughout the UK. These are often referred to as 'chains'.

Local establishment - Establishments that are unique to the local area.

Commercial establishment - Commercial establishments provide accommodation, food, drink and other services. It is the main role of the establishment. Commercial establishments make a profit as they charge customers for their services.

Non-commercial / Catering services establishment - Catering services establishments provide food and drink within an establishment, however it is not the main focus of the establishment. Catering services work on a tight budget. They do not make a profit. Examples of this type of establishment include schools, prisons, hospitals and army bases.

National and commercial establishments:

Can you identify the companies from the logo?



Non-commercial / catering services establishments – identify them from the pictures!



Hospitality Establishments

Commercial Establishments

Establishments that provide a food and drink service.	Chain Restaurants	A chain restaurant is a set of restaurants situated in a variety of different locations. The restaurant interior would typically be laid out the same in each establishment and all the restaurants would offer the same menu. Staff would also wear the same uniform. This is called corporate image. These restaurants are usually situated in tourist areas and shopping outlets. Customers tend to eat at these types of restaurants because they know what to expect.
		
	Fine Dining	A fine dining restaurant may be situated anywhere in the country but more often than not they can be found in a single location or operating in just a few. Waiting staff would be dressed more formally and would be highly trained. The establishment's interior would feature high quality furniture and the food would be visually appealing and expensive. Customers may be expected to follow a dress code when attending the restaurant. The restaurant may also possess a Michelin star which demonstrates its quality.
		
	Cafes and Coffee shops	A café is also known as a coffee shop and its primary purpose is to sell hot beverages. Cafés can be independently owned or can be part of a chain like Starbucks or Costa. Most cafés serve either light meals or snacks to accompany the beverages. Cafés often have tables outside as well as inside and usually offer a takeaway option. Some cafés in the UK are also known as a 'greasy spoon' and these establishments typically serve fried foods and offer all day breakfast menus.
		

Fast Food Restaurants



A fast food restaurant serves food that can be prepared and cooked quickly. The menu is usually shown in photographs above the counter and customers choose whether to eat in the restaurant or takeaway in a container or a bag. A fast food restaurant could be part of a chain for example McDonald's and Burger King, or it could be a local, independently owned business, for example a fish and chip shop, Chinese or kebab shop.

Bars



A bar is an establishment that focuses on serving soft and alcoholic beverages. They tend to serve a variety of beverages including cocktails. Few bars serve meals but many offer light snacks and appetizers. A bar would usually be situated in a busy town or city. They tend to offer entertainment in the form of DJs or live bands. Bars typically have dance floors and attract a younger crowd to pubs. They also commonly have a theme like karaoke.

Public House



A public house is more commonly known as a 'pub'. A pub's main purpose is to serve alcoholic and cold, soft beverages. In addition most pubs typically serve traditional food like shepherd's pie and fish and chips. These are usually located in small towns or villages. The pub may be owned by a brewery and be part of a chain. The brewery may employ managers to run the business, and this is known as a managed house, or owned independently and sell a variety of different beers from different breweries, known as a free house.

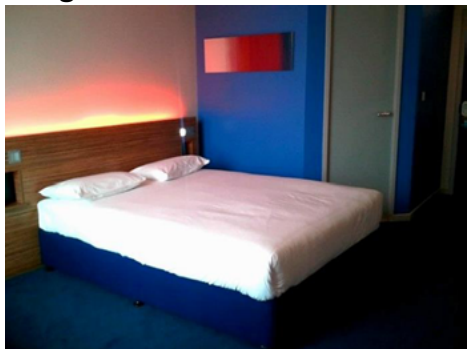
Nightclubs



This type of establishment is usually only open at night. It can be part of a chain or it can be independently owned. Nightclubs are usually situated in towns or city centres and are open until the early hours of the morning. Customers pay to enter the establishment and are provided with entertainment in the form of music. All nightclubs offer soft and alcoholic beverages and many also offer food.

Hospitality Establishments that provide an accommodation service.

Budget Hotels



A budget hotel offers basic accommodation at affordable prices. They can be part of a chain like the Premier Inn or Travelodge, or they can be independently owned. This type of accommodation is ideal for short stays when luxury is not required. Rooms are usually very basic, just offering the essentials. Products and services offered in a budget hotel are limited. You could expect a restaurant and bar on site but this is not guaranteed. These types of hotels are situated in both city centres and close to busy roads in service stations.

One to five star hotels



A hotel can be rated using one to five stars to give customers a clear indication of what to expect when booking accommodation. Stars are awarded to the establishment based on the standards and amount of products and services they offer. A one star hotel would be a basic establishment offering limited products and services, while a five star hotel would be luxury, offering a variety of products and services. Establishments in Britain need to apply to the AA to be rated.

Bed and Breakfast



A Bed and Breakfast (B&B) is an establishment that offers accommodation and breakfast included in the price. Breakfast offered could be continental, a full English or both. These types of establishments are usually independently owned and situated in remote areas. They are often converted houses, manors or small mansions. Some B&Bs offer lunch and dinner at an extra charge but this is not guaranteed.

Membership clubs



A membership club is an establishment that requires customers to become a member before they can enjoy the products and services it offers. These types of establishments usually require an annual fee from each of its members. In return, members can expect certain privileges. The members of these clubs usually share the same interests or hobbies. Examples of these clubs include: The Royal Automobile Club, Yacht Club and Golf Club.

Carry out a survey of the hospitality establishments in your local area either by walking around or using the internet and write the names in the table below.

Chain Restaurant	Fast food Restaurant	Café/ Coffee shop
Fine Dining Restaurant	Bars	Pubs
Hotels 1 – 5 *	Budget Hotel	Bed and Breakfast
Nightclubs	Members Clubs	Non-commercial

For **one** of the places that you have discovered tell us a little more about it.

Where it is located?

Describe the outside of the building and what it looks like inside eg: what type of furniture does it have?

What type of food does it serve?

What type of customers do they have?

What is the average cost of a meal?

Would you like to eat there and why?

We look forward to seeing you in September

