



Catering



Level 3 BTEC Subsidiary Diploma

Website

<http://www.edexcel.com/quals/Specialist/hosp-catering-principles-lvl3/Pages/default.aspx>

CATERING 2 YEAR VOCATIONAL

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Why should I study Catering?

Everyone eats food, so there is always going to be a call for people who are skilled at preparing meals. It is essential to have an understanding of the way food enhances our lives, and not just seeing it as fuel to provide energy for us to live. This course examines the nutritional aspects of food, the way various ingredients interact with one another, taste combinations, texture combinations and all the amazing chemistry that turns flour, eggs and butter into a Victoria Sponge. You'll learn about which wines compliment which foods, as well as presentation and practicality. Food cooked to order is best, surely, but this method is impractical when a large number of customers arrive at once. And these days, the vegetarian option can't always be a spinach omelette... A catering course is about the food, naturally, but it's also about the health benefits to your consumers, the reality of running a kitchen, stock rotation, the hygiene regulations that have to be followed and even the economics of buying food, preparing,

cooking and serving it at the right price to ensure you are still in business next time the customer arrives, and that the customer comes back at all.



What skills can I gain from studying Catering?

While you probably won't finish the course with your own TV show or as a contestant on the next Great British Bake Off, the BTEC Level 3 National subsidiary Diploma in Hospitality and Catering will help you to develop key skills such as understanding nutrition, the preparation and cooking of a wide range of ingredients, knife and utensil skills, use of a range of kitchen appliances, flavour combinations, how to maximise texture and colour, presentation, bulk catering, and the service aspects of the industry. In addition, you'll learn about Health

and Hygiene Regulations, working under pressure, leading a team, pleasing the customer and managing your budget.

What career paths would Catering be suitable for?

The skills that you will learn in BTEC Level 3 National Subsidiary Diploma in Hospitality and Catering production will be useful to you for many careers: cook, commis chef and head chef; as well as related roles in the leisure industry, such as Maitre D', teaching, journalism, etc. The practical application of the course will allow you to head straight into catering or to continue your perfect your skills and knowledge in further education.

Subject Combinations

Catering would go well with:
Design Technology/Business/ ICT/
Health & Social Car

