



T LEVELS:
HOSPITALITY AND CATERING

WHAT ARE T LEVELS?

T Levels are a Level 3, two-year technical programme that provide you with a high-quality alternative to A Levels. They have been developed in collaboration with employers, and combine theory, practical and classroom learning with a minimum 45-day industry placement. If you opt to take a T Level you will spend 20% of your time on an industry placement and 80% in the classroom.

After completing the course you can progress directly into work, on to a Higher Apprenticeship or study a university degree, as T Levels are awarded UCAS points.

From September 2023 we will be offering the following T Level in Hospitality and Catering.

⬆ Professional Cookery

This subject area has been chosen not only to give a wide variety of choice to our students but also to align with anticipated high demand skill areas for Greater Manchester and the wider North West region in the coming years.



WHO CAN STUDY A T LEVEL?

T Levels can be studied by any young person aged 16-18 and students up to age 24 who have an Education, Health and Care Plan (EHCP).

If you are interested in taking a T Level you will need to achieve the below entry requirements:

- ⬆ Minimum of five GCSEs at Grade 4 or above including English and maths
- ⬆ Attend an interview
- ⬆ Attend our Jump Start to T Levels programme

If you don't quite achieve these grades and would still like to pursue a T Level there is the option of a one-year **Transition Programme**, which will then allow you to move on to a T Level the following year and gain a qualification at the same time*. Additionally you may still be accepted on a T Level if you successfully complete the Jump Start programme and interview regardless of achieved grades.

We offer the following T Level Transition Programme as part of our Industry Excellence Academy:

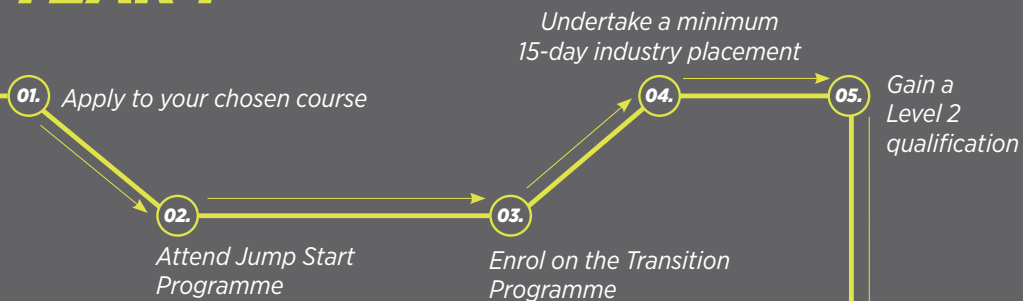
- ⬆ Professional Cookery (Tech)

*Subject to meeting the course requirements.



TRANSITION TO T LEVELS

YEAR 1



YEAR 3



YEAR 2

06. Enrol on to your chosen T Level

07. Begin a minimum 45-day industry placement

10. Guaranteed progression onto a HE course at UCEN Manchester

11. Progress onto another university course, into a Higher Apprenticeship or into a career

YEAR 4

JUMP START TO T LEVELS

The Jump Start to T Levels is an introduction to our Industry Excellence Academy, T Levels and T Level Transition Programmes where students can meet their teachers and experience what learning at The Manchester College is like.

Students will take part in a project based learning experience to demonstrate their creativity, teamwork and problem solving skills, as well as their resilience, timekeeping and commitment.

The programme is designed to inspire students to think like a professional chef through a range of project based learning challenges and developing craft skills.

Topics covered on the Jump Start programme include:

- ↑ An insight into the Hospitality and Catering industry
- ↑ The structure of professional kitchens and the principles of working as a professional chef
- ↑ Introduction to how knives, tools and equipment are used in professional kitchens
- ↑ Safe working practices and problem-solving techniques.





OUR COURSES

Our courses have been co-developed and are co-delivered by our industry partners to meet the needs of industry and prepare you for work in the sector.

Alongside your studies, you'll undertake a minimum 15-day (Transition Programme) or 45-day (T Level) industry placement, as well as having regular guest speakers, workshops from industry experts, working to live briefs and more. You'll also be assigned a specialist employability tutor to support and prepare you for the world of work.

All our courses will enable you to develop a general understanding of the Hospitality and Catering sector, including:

- ⬆ Culinary quality
- ⬆ Kitchen operations
- ⬆ Health, safety and security
- ⬆ Nutritional analysis
- ⬆ Food safety practices and procedures
- ⬆ Team working
- ⬆ Business, including risk assessment, waste management principles and supply chain management.

THE MANCHESTER COLLEGE **T** AWARD

Those successful in gaining a place on the T Levels or Transition Programmes will be eligible for the '**T Award**', a package of benefits that includes:

- ⬆ £300 per year bursary*
- ⬆ Free branded work wear
- ⬆ Access to industry standard technologies
- ⬆ Opportunity to take part in exciting college-wide competitions
- ⬆ Minimum 20% delivery by industry experts
- ⬆ Guaranteed progression to a Higher Education course at UCEN Manchester
- ⬆ Bursary incentive if progressing to UCEN Manchester (T Levels)
- ⬆ Minimum 15-day (Transition Programmes) or 45-day (T Levels) industry placement
- ⬆ Digital upskilling
- ⬆ Masterclasses
- ⬆ And much more

*Subject to requirements including 95% attendance, positive attitude and grade profile.





T LEVEL

PROFESSIONAL COOKERY

Level 3 | T Level | City Campus Manchester | Two years

WHAT YOU'LL LEARN ON THIS COURSE

As well as the topics mentioned on page 7, you will also develop the knowledge and skills of a Head Chef:

- ⌈ Run a kitchen
- ⌈ Create menus
- ⌈ Manage the budget
- ⌈ Be thorough and pay attention to detail
- ⌈ Knowledge of food production methods
- ⌈ Accept criticism and work well under pressure
- ⌈ Leadership skills
- ⌈ Teamwork skills
- ⌈ Knowledge of manufacturing production and processes
- ⌈ Maths knowledge.

WHAT YOU CAN DO WITH THIS T LEVEL

This course is suitable for anyone wanting a career in Professional Catering.

You can progress into roles such as:

- ⌈ Executive Chef
- ⌈ Head Chef
- ⌈ Sous Chef
- ⌈ Patisserie
- ⌈ Tutor.





TRANSITION PROGRAMME

PROFESSIONAL COOKERY (TECHNICAL)

Level 2 | Certificate | City Campus Manchester / Harpurhey | One year

WHAT YOU'LL LEARN ON THIS COURSE

As well as the topics mentioned on page 7, you will also learn about topics specific to Professional Cookery (Technical)

- ⤴ Food safety in catering
- ⤴ Developing skills for employment in the hospitality and catering industry
- ⤴ Health and safety in hospitality and catering
- ⤴ Healthier food and special diets
- ⤴ Catering operations, costs and menu planning
- ⤴ Prepare and cook stocks, soups, sauces, fruits, vegetables, meat, offal, poultry, fish, shellfish, rice, pasta, grains and egg dishes
- ⤴ Produce hot and cold desserts and puddings
- ⤴ Produce pastry products
- ⤴ Produce biscuit, cake and sponge products
- ⤴ Produce fermented dough products.

WHAT YOU CAN DO WITH THIS QUALIFICATION

Progress on to our Level 3 T Level course:

- ⤴ Professional Cookery


HOW TO APPLY


To apply to any of our Level 3 T Levels and Level 2 Transition Programmes, visit tmc.ac.uk.


Successful applicants will then receive more information on Jump Start Programme.


To find out more about T Levels visit our Industry Excellence Academy website:

industry-excellence.tmc.ac.uk/t-levels


 The Manchester College

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 tmc.ac.uk

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The Manchester College is committed to equality of opportunity, non-discriminatory practices and supporting individual learners.

This information is also available in a range of formats, such as large print, on request.

All information in this brochure was correct at the time of print.