

CATERING - STUDY PROGRAMME

CULINARY SKILLS LEVEL 1 & 2 - COURSE PREPARATION PACK

Thank you for applying for a place to study at Craven College in September 2020. To give you a head start, our tutors have created a list of resources and activities to help you prepare for your course.

READING MATERIALS (BOOKS, MAGAZINES AND NEWSLETTERS)

Kitchen confidential, Antony Bourdain

Restaurant magazine

The caterer magazine

Hugh Fernley Whittingstall books, Meat, Fish, Veg and Fruit are all good for giving information about ingredients

Any recipe book from a chef that you are interested in

SOCIAL MEDIA ACCOUNTS TO FOLLOW

Instagram and Twitter accounts are the best to follow:

Angel at Hetton - Local Michelin star restaurant/ gastropub. 56/100 best restaurant guide and 11/50 best gastro pub guide

Woolly Sheep - Local gastro pub on Skipton high street

Mark Byron - Owner/chef of le Caveau a restaurant on Skipton high street

Class One - Skipton based fruit, vegetable and dry goods supplier

Andy Collop - Head chef of 2 AA rosette McClouds restaurant at Coniston hotel

Swaledale foods - Local butchers that supply some of the best restaurants in London

White Swan - Michelin star restaurant based near Colne. 9/50 best gastropub guide

Truefoods - Award winning local producer of stocks and sauces, based in Ripon North Yorkshire

Parkersarms - Award winning Gastropub based at Newton, Lancashire, 38/100 best restaurant guide and 7/50 best gastropub guide

Alexanders_Bar - Local bar and restaurant based on Skipton high street

Box tree restaurant - Award winning fine dining restaurant in Ilkley

Freemasons at Wiswell - Award winning gastropub near Clitheroe, Lancashire. 3/50 gastropub awards

Northcote Manor - Michelin star restaurant and hotel near Clitheroe, Lancashire

Micheal O Hare - Chef/patron of Man behind the curtain in Leeds, fine dining restaurant

The Staff canteen - Networking website

WEBISTES

Big Hospitality - Website for the Restaurant magazine, up to date information about the industry and can access digital content from restaurant magazine

The Staff Canteen - Networking and social site for chefs and like minded individuals, up to date information about issues related to industry and take overs in restaurants

The Caterer - web for magazine, up to date industry relevant information and job adverts

Great British Chefs - Recipes from top chefs and information on each chef, easy to use recipe finder

WORK EXPERIENCE LINKS

Your work experience can be at any hospitality establishment from a café to Michelin starred restaurant and it could be as a chef, waiting staff, house keeping or kitchen porter. When looking for a placement look at the establishments that are near where you live, or on consistent bus or train routes. But, if you want to work at a top restaurant, gastro pub or hotel and you will be able sort your own transport that would be great. We are blessed with some the best places in eat in the country within a 30 minute radius of Skipton and there is no reason why you couldn't complete your work experience with them.

To improve your chances of getting a work experience placement, ring the establishment but only call them when they will quiet for example between 0900-1100 and 1500-1700, this will ensure that the person you need to speak to will have more time to speak to you, if they say they will call you back, but don't within 5 days, call them back.

If you know anyone in the industry whether family friend or relative this is a good way to get you through the door.

Places that our students have previously had work experience include:

- Devonshire Arms, Bolton abbey
- Tempest Arms, Elslack
- Both Skipton and Keighley Wetherspoons
- Alexanders Restaurant, Skipton
- Le Caveau, Skipton
- The Coffee Mill, Skipton
- Flip Side Creperie, Skipton
- Rendezvous, Skipton
- Café Choo Choo, Keighley
- The Hawthorn, Haworth
- Kelham Farm Shop, Skipton
- The Glen, Oldstead
- The Castle, Skipton
- Jeanette Café, Shipley
- The Airedale Heifer, Keighley
- Haworth Steam Brewery, Haworth
- The Loafer Bakery, Ilkey
- We also have students returning to their old schools to complete their work experience

ACTIVITY - PLEASE COMPLETE THIS BY FRIDAY 26 JUNE

The activity that would like you to do is make bloomer loaf using the Paul Hollywood recipe below.

https://www.bbc.co.uk/food/recipes/paul_hollywoods_bloomer_84636

As flour is in high demand now you might only be able to make one or two. Please practice then send in a picture of your best one!

I have been making various types of bread at home and the rest of the family are loving it. So show your family what you are capable of and what they have to look forward to in the year ahead.

Good luck.

APPLICANTS

Please complete this activity by **Friday 26 June** where you will present the results of the activity at our Future Student Morning.

The Future Student Morning will be delivered as a virtual event where your course area tutor will give you an online webinar, you will shortly receive an email with a link to sign up for this event.

If you have applied for a course starting September 2020, it is essential for you to sign up for this event as you will receive information about your course, enrollment and key dates.

Further details can be found at www.craven-college.ac.uk/events.

If you can't attend the event, please email marketing@craven-college.ac.uk with your name and the subject area you have chosen to study and we will arrange for your tutor to contact you.

Finally, don't forget to join the Catering & Hospitality Department Facebook Group to keep up to date with everything related to your course:

<https://www.facebook.com/groups/3071368586288009/>