

14 May 2015

UKPRN: 106996

To Darrin Sinclair

As an FE provider, Sheffield College currently support the following qualification to support FE curriculum and to help learners progress onto further learning within the hospitality & catering sector.

**601/3141/X Level 3 Certificate in General Patisserie and Confectionery 7120-23**

This qualification provides the skills and knowledge to gain an understanding of the hospitality & catering sector, with a focus on becoming a pastry chef. It leads to jobs in patisserie, confectionery, bakery, product research within the hotel and restaurant sector and many of our students are now in senior positions running patisserie sections in large hotels and restaurants. Some learners use their skills in specialist areas of the catering industry such as chocolate production which is a vastly growing area of patisserie work, cake decoration, large scale commercial production and gain the confidence in opening their own businesses such as coffee shops, small artisan bakeries etc.

At Sheffield College we not only find this qualification as a good progression route for learners who have successfully completed level 2 food preparation but also level 2 bakery which gives the learners the skill to progress into key positions in the catering industry making this course of study more diverse. Employers are keen to support and value this course of study and chef associations such as The Master Chefs of Great Britain promote bespoke competitions relevant to industry requirement in patisserie asking high profile pastry chefs from the catering industry to support and endorse. To name a few, Tessa Bramley from the Michelin starred Old Vicarage, Sarah Hartnett Executive pastry chef from the Sheraton Park Lane Hotel in London.

Patisserie is an integral part of any chefs working life and a skill which most of the country's leading chefs have mastered - The Roux Brothers, Gordon Ramsey, Gary Rhodes, Marco Pierre White to name a few. Employers recognise this qualification when advertising for full and part time staff as they are aware that the fundamental training in patisserie has been covered by the delivery of the course content which allows a smooth transition into the workplace. Another key factor which attracts general kitchen chefs (kitchen and larder) onto this course of study is that it makes them more employable and better equipped for the requirements of a professional kitchen especially with kitchen brigades becoming smaller and chefs becoming multi-functional within the kitchen. A key note is that there are three integral parts to a menu - starter, main course and dessert/petit fours/bread!!!

At Sheffield College we are seeking to recruit fifteen 19+ learners to undertake this course. We also consent to our name and logo being publically available on the City & Guilds website.

On successful completion of this qualification learners progression is directly into employment in various establishments as described within this letter.

Yours sincerely



Mick Burke

Deputy Head of Learning (Fellow of The Master Chefs of Great Britain)

Craft Guild of Chefs Chef Lecturer Award

Yorkshire Life Education Award

CoLas Award (Celebration of Learning and Skills Award)

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