

SCHOOL OF FOOD, HOSPITALITY & TOURISM

CATERING & HOSPITALITY

BAKERY SUPPORTED LEARNING COURSE

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INTERMEDIATE 2 PRACTICAL COOKERY & BAKERY

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CATERING & HOSPITALITY

About this course (SCQF 3)

You'll develop the basic skills every cook needs – working in our very own fully equipped commercial kitchen and Scholars' restaurant.

The course prepares you for a professional cookery exam. It also combines college and SQA units – making it an excellent route into our Higher Professional Cookery and Higher National Professional Cookery courses.

What you need

- You don't need any formal qualifications, but you do need a real interest in developing your career in a professional kitchen
- All entry subject to outcome of discussion at interview

What you'll study

You'll study theory in our classrooms and the practical side in our kitchens. Subjects include: Food Preparation Techniques, Stocks & Sauces, Cookery Processes and Pastry.

After the course...

Many students progress to our Higher Level Year 2 Professional Cookery courses.

How long

The course runs twice a year: August to December and January to June.

Where

City Campus Townhead.

Contact

Alistair Macleod on 0141 566 1608 or alistair.macleod@cityofglasgowcollege.ac.uk

BAKERY SUPPORTED LEARNING COURSE

About this course (SCQF 3)

This is a programme for people with mild learning difficulties who want to gain practical skills in cookery, cake decoration and bakery skills that give them access to the world of work.

The course aims to provide the basic knowledge and skills needed to work in kitchens and bakeries.

What you need

- There are no formal entry requirements. We'll invite you to a supportive pre-entry guidance session before we offer you a place
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Preparing Food Ingredients, Baking and Finishing, Baked Goods, Food Hygiene, Cookery Processes, Cake Decorating, Communication and Food Preparation.

After the course...

- **Career** – jobs in bakery or catering
- **Continuing study** – apply for the Intermediate 1 Practical Cookery & Bakery

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Alistair Macleod on 0141 566 1608 or alistair.macleod@cityofglasgowcollege.ac.uk



INTERMEDIATE 1 PRACTICAL COOKERY, BAKERY & CAKE DECORATION

About this course (SCQF 4)

The course is designed for people who are new to professional cookery and bakery. It provides the foundation skills, knowledge and expertise needed to make a success of working in a professional kitchen or bakery.

You'll use the college's fully equipped commercial kitchens and bakeries to learn and to gain experience.

What you need

- There are no formal entry requirements
- You must be 16 or older at the date of enrolment
- Before we offer you a place we'll invite you to a supportive pre-entry guidance session
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Introduction to Food Preparation Techniques, Food Preparation for Healthy

Eating, Introduction to Craft Baking, Introduction to Sugar Paste and Royal Icing, Introduction to Bread Making, Food Hygiene and the National Progression Award in Craft Baking.

After the course...

- **Career** – jobs in the hospitality industry at operative level
- **Continuing study** – apply for Professional Cookery Year 1 or Practical Cookery & Bakery Intermediate 2

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Alistair Macleod on 0141 566 1608 or
alistair.macleod@cityofglasgowcollege.ac.uk

INTERMEDIATE 2 PRACTICAL COOKERY & BAKERY

About this course (SCQF 5)

The programme is designed to establish the basic skills required in cookery and bakery. Your skills will be developed throughout the course so that you master techniques in cake decoration, baking and cooking.

You'll work in the college's fully equipped commercial kitchens and bakeries. This course provides a useful qualification in its own right, and also gives you a qualification towards Professional Cookery Year 2.

What you need

- We'll invite you to a pre-entry guidance session which you must attend before you can enter the course
- All entry subject to outcome of discussion at interview

What you'll study

Some of the subjects you'll study are: IT, Numeracy, Communications, Food Hygiene, Bakery Processes, Introduction to Patisserie, Craft Baking, Bread Making, and Cake Decoration and Pastry.

After the course...

- **Career** – trainee chef, trainee baker
- **Continuing study** – apply for Professional Cookery Year 2

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Ian Elliott on 0141 566 1606 or
ian.elliott@cityofglasgowcollege.ac.uk

NPA BAKERY & SUGARCRAFT YEAR 1 & YEAR 2

About this course

(SCQF 5/6)

The course is intended for school leavers and others who want to retrain or add to their bakery skills and knowledge.

What you need

- Three National Courses including Intermediate 1 English and Maths or Numeracy, or an appropriate group of National Units, OR:
- Three Standard Grades at General Level including English and Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- You must be 16 years or older at the date of enrolment
- Before we offer you a place we'll invite you to a supportive pre-entry guidance session
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include Cake Decoration – Royal Icing, Sugar Paste, Bread Making, Aeration, Craft Baking, Food Hygiene, Prefabricated Design, Cake Design and Development, and Creative Cake Int 2 Award.

After the course...

- **Career** – in the bakery industry as a bakery operative or cake decorator
- **Continuing study** – apply for HNC Patisserie

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Alistair Macleod on 0141 566 1608 or
alistair.macleod@cityofglasgowcollege.ac.uk





PROFESSIONAL COOKERY YEAR 1 & YEAR 2

About this course (SCQF 5/6)

Year One is an introduction to the Hospitality Industry with an emphasis on food preparation and production. Year Two further develops skills in professional cookery and covers presentation, preparation and production of dishes. You'll develop your cookery skills and knowledge using the College's commercial kitchens and training restaurants.

What you need

Year One

- Scottish Group Award Practical Cookery Intermediate 2, OR Three National Courses including Intermediate 1 English and Maths or Numeracy, OR Three Standard Grades at General Level including English and Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

Year Two

- Professional Cookery Year One, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Cookery Processes, Food Production & Presentation Skill, Food Preparation Techniques, Food Hygiene, Food Service, Menu Planning, and Information Technology.

After the course...

- **Career** – commis chef, trainee chef or cook in the hospitality and catering industry
- **Continuing study** – after Year Two you can apply for the HNC Professional Cookery or HNC Professional Cookery (Patisserie) courses

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Year One - Ian Elliott on 0141 566 1606 or ian.elliott@cityofglasgowcollege.ac.uk

Year Two – Tommy Brunton on 0141 566 1602 or tommy.brunton@cityofglasgowcollege.ac.uk

HNC/D PROFESSIONAL COOKERY

HNC PROFESSIONAL COOKERY (PATISSERIE)

About this course (SCQF 7/8)

The HNC course develops your culinary skills to an advanced level and provides the knowledge you'll need for a supervisory role.

The HND combines culinary expertise and managerial skills. This course contains both practical and theory units, which are assessed throughout. Experience in the hospitality industry is an integral part of the course, and you'll work towards the Industrial Experience unit.

If you follow the HNC Professional Cookery (Patisserie) route, you will focus on specialist Patisserie subjects, to develop your skills to an advanced level.

What you need

- Professional Cookery Year 2 or an appropriate group of National Units, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Food Classification &

Purchase, Hospitality Supervision, Food Hygiene, Hospitality Financial Control Systems, and Hospitality Financial Accounting.

After the course...

- **Career** – jobs in professional cookery, leading to supervisory or junior special event catering, commercial catering and airline catering
- **Continuing study** – **HNC**: join the second year of the HND Professional Cookery programme. **HND**: continue to degree level

How long

HNC – One year, starting in August.

HND – Two years, starting in August.

Where

City Campus Townhead.

Contact

John Clink on 0141 566 1601 or
john.clink@cityofglasgowcollege.ac.uk



HNC FOOD SCIENCE & TECHNOLOGY

About this course (SCQF 7)

Graduate from the HNC course, and you have the skills and knowledge you need for a technical or scientific career in the food industry, at a supervisory level.

What you need

- One pass at an appropriate Higher Grade, preferably Chemistry or Biology, plus three Standard Grades in relevant subjects at band 2 or above, OR:
- One pass at an appropriate Higher Grade, preferably Chemistry or Biology plus passes in three NQ Course units in relevant subjects at SCQF Level 5 or above, OR:
- An appropriate group of National Certificate units at SCQF Level 5/6, such as NQ Food Science and Technology, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

Some of the subjects you'll study include: Food Chemistry, Food Hygiene, Food Processing Operations, Food Microbiology, Food Legislation and Enforcement, and Food Quality Assurance.

After the course...

- **Career** – quality control or food laboratory technician, production management and control, food hygiene management

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Alistair Macleod on 0141 566 1608 or
alistair.macleod@cityofglasgowcollege.ac.uk

GET INTO COOKING

The Prince's Trust and City of Glasgow College are offering a five-week training course which gives you work experience in professional cookery. If you live in Glasgow and are 16 - 25, unemployed and interested in a career in cooking, join our free training programme where you can:

- Get experience working in a professional kitchen with top chefs
- Go behind the scenes of top restaurants and hotels in the area
- Gain relevant qualifications to help you get a job in the catering industry

- Improve your teamwork, communication skills and boost your confidence
- Practise your interview skills and build your CV
- Receive six months support after the programme to help you find a job

To register your interest or for more information contact Laura Barton on 0141 225 6755 or email laura.barton@princes-trust.org.uk.



NQ EVENTS

About this course (SCQF 5/6)

This course provides a broad education for a career in the event industry. The course includes a wide variety of events and business-related subjects to make sure your skills and knowledge cover all the main areas of event organisation.

What you need

- Three National Courses including Intermediate 1 English and Mathematics or Numeracy, or an appropriate group of National Units, OR:
- Three Standard Grades at General level, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Events Organisation, Contributing to An Event, Events Costing, Financial & Cost Accounting, Administration, Marketing, Working Safely, Food & Beverage Studies, Customer Care, Events Project, Spanish, Numeracy, Communication and Information Technology.

After the course...

- **Career** – enter the events industry as an Events Assistant, Events Administrator within an Events company
- **Continuing study** – apply for the HNC Events, HND Event Management, HNC/D Business or HNC/D Hospitality

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Allison Kennedy on 0141 566 1624 or
allison.kennedy@cityofglasgowcollege.ac.uk

HNC/D EVENT MANAGEMENT

About this course (SCQF 7/8)

The HNC/D courses are for people who want a career in the management of events like conferences, exhibitions and special events. The course covers a wide range of subjects to ensure a good knowledge and relevant skills.

What you need

- One Higher (such as English, Modern Studies, Languages) with three National Courses, or an appropriate group of National Units, OR:
- One Higher (such as English, Modern Studies, Languages) with three Standard Grades at band 3 or above, OR:
- Other equivalent qualifications or experience
- For year two HND entrance: a relevant HNC
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Event Industry: An Introduction, Event Applications, Event Legislation: Safety and Licensing, Event Budgeting and Funding, and Principles and Practice of Selling.

After the course...

- **Career – HNC:** trainee in event organisation, corporate hospitality, music and sporting events and promotions in retailing. **HND:** career in organisation and management of conferences, exhibitions, festivals and special events
- **Continuing study – HNC/D:** transfer to second or third year of BA/BA (Hons) Events Management at Leeds Metropolitan, Edinburgh Napier or Queen Margaret Universities and the University of the West of Scotland

How long

Two years, starting in August. You can also leave after one year with a Higher National Certificate Events.

Where

City Campus Townhead.

Contact

First Year - Jane McQueen on 0141 566 1631 or jane.mcqueen@cityofglasgowcollege.ac.uk

Second Year - Chirsty MacDonald on 0141 566 1628 or chirsty.macdonald@cityofglasgowcollege.ac.uk



"I believe the practical aspect of the course prepared me well for working in the industry and having the opportunity to plan an event from the beginning and seeing it through has really benefited me in my current job."

William McGowan
HND Events Management



NQ HOSPITALITY

About this course (SCQF 5/6)

This course provides a broad education for a career in the hospitality industry. The course includes a wide variety of hospitality related subjects to make sure your skills and knowledge covers all the main areas of hospitality organisation and development of practical skills.

What you need

- Three National Courses including Intermediate 1 English and Mathematics or Numeracy, or an appropriate group of National Units, OR:
- Three Standard Grades at General level, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include Food & Beverage Service, Customer Care, Food Hygiene, Working Safely, Front Office, Hospitality Administration, Accommodation Servicing, Professional Cookery, Hospitality Costing, Spanish, Numeracy, Communications and Information Technology and the SQA external credit Hospitality - General Operations

Please note - Applicants wishing to pursue a career as a Professional Chef should apply for PROFESSIONAL COOKERY YEAR 1 & YEAR 2 see page 101.

After the course...

- **Career** – Operations level in the hospitality industry
- **Continuing study** – Apply for the HNC/D Hospitality Management, HNC Events, HND Events Management, all delivered at the college

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Allison Kennedy on 0141 566 1624 or
allison.kennedy@cityofglasgowcollege.ac.uk

HNC/D HOSPITALITY

About this course (SCQF 7/8)

The HNC/D course develops the knowledge and skills required to operate effectively at supervisory level in the hospitality industry. The first year covers a range of subjects both practical and theoretical. The second year focuses on providing you with the necessary managerial knowledge and skills for a junior management position. These courses provide you with valuable qualifications for employment in an exciting and ever changing industry, or further studies.

What you need

- One appropriate Higher with three National Courses or an appropriate group of National Units, OR:
- One appropriate Higher with three Standard Grades at band 3 or above, OR:
- Other equivalent qualifications or experience
- For year two HND entrance: a relevant HNC
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Food and Beverage Service, Alcoholic Beverages, Food Production, Food Hygiene (REHIS Intermediate), Accommodation Servicing, Front Office Procedures, and Hospitality Financial and Control System, as well as many other relevant units. We also offer students a variety of paid work placements in some of Glasgow's top establishments. Once on the course you can apply for any of these in August.

After the course...

- **Career** – Junior management/supervisory level in a hospitality department of a hotel or directly into a graduate training scheme with many large organisations or a junior management position. We work with key representatives from industry to offer Graduate training positions following the successful completion of the HND
- **Continuing study** – HND in Hospitality Management will get you into the third year of the BA Degree in Hospitality Management, which we offer at City Campus Townhead in partnership with Edinburgh Napier University

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

1st year - David Smith on 0141 566 1625 or
david.smith@cityofglasgowcollege.ac.uk

2nd Year - Darlene Young on 0141 566 1629 or
darlene.young@cityofglasgowcollege.ac.uk

BA HOSPITALITY MANAGEMENT

About this course (SCQF 9)

This programme in Hospitality is a joint venture between City of Glasgow College and Edinburgh Napier University. It gives hospitality students a qualification that is recognised nationally and internationally.

The main focus is to provide the skills and knowledge you need for positions in the global hospitality industry. Edinburgh Napier University has delivered a BA (Hons) Degree in Hospitality Management for many years, and is experienced in supporting degrees delivered by partner institutions.

What you need

- HND in Hospitality Management OR;
- HND Professional Cookery
- Meet the general admission requirements of Edinburgh Napier University
- All entry subject to outcome of discussion at interview

What you'll study

You'll cover a wide range of modules in Food and Wine, Conference Management, Hospitality Supervision and Hospitality Business Development.

After the course...

- **Career** – worldwide opportunities in the hospitality, tourism & event industry
- **Continuing study** – apply for the BA (Hons) Hospitality Management course in conjunction with Edinburgh Napier University at the Craiglockhart Campus, Edinburgh

How long

One academic year for a BA Degree, starting in August.

Where

City Campus Townhead.

Occasionally, you may need to go to events at the Edinburgh Napier University Craiglockhart Campus, Edinburgh.

Contact

Darlene Young on 0141 566 1629 or
darlene.young@cityofglasgowcollege.ac.uk

AIR CABIN CREW & GROUND OPERATIONS

About this course (SCQF 5/6)

The course aims to develop the skills required for employment in the Aviation or Airport Ground sectors. It covers customer service, employability skills and health and safety procedures.

If you wish to seek employment as Air Cabin Crew you must be over 18 years of age, taller than 5 feet 2 inches, have a valid passport and be fluent in spoken and written English. Some airlines may also apply additional criteria.

What you need

- Three National Courses including Intermediate 2 English and Intermediate 1 Maths or Numeracy, OR:
- Three Standard Grades at band 3 or above including English, Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- Due to Airline Employment Restrictions candidates should be aged 17 or above when starting course
- All entry subject to outcome of discussion at interview

What you'll study

The core units you will study include: Introduction to Airline/Aviation Operations, Airline Health, Safety and Security, Crew Room Duties, Role of Air Cabin Crew, Preparation for Employment as Air Cabin Crew, Airport Ground Operations and Skills for Customer Care. You will also have the opportunity to learn languages as part of the course.

After the course...

Successful completion of the course will allow candidates to achieve a Diploma in Air Cabin Crew Operations and an interview with UK airline Jet2.

- **Career** – Air Cabin Crew/Airport Ground Staff
- **Continuing study** – apply for NC International Travel or HNC/D in Travel and Tourism at the College

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Joyce Sanders on 0141 566 1681 or
joyce.sanders@cityofglasgowcollege.ac.uk

NC TRAVEL & TOURISM INTERMEDIATE 2

(with option to study languages)

About this course (SCQF 5)

The course gives you an understanding of the travel and tourism industry and develops basic skills and knowledge. It provides a good foundation on which you can build specialist skills, and also acts as a general preparation for work in the industry.

What you need

- Three National Courses including Intermediate 1 English and Maths or Numeracy, OR:
- Three Standard Grades at General level including English and Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Travel & Tourism: An Introduction, Working as Air Cabin Crew, Enhancing Skills for Employment, Customer Care, Tourist Destinations, and Holiday Planning.

If Language option chosen you may study French, German and Spanish. Please visit our website for a complete list of all of the units that you will study on this course.

Visits to tourism facilities in and around the local area will give you a taste of what Scotland can offer tourists.

After the course...

- **Continuing study** – many students progress to our higher level course NC International Travel

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Lynn Downham on 0141 566 1682 or
lynn.downham@cityofglasgowcollege.ac.uk

NC INTERNATIONAL TRAVEL

(with option to study languages)

About this course (SCQF 6)

The course is designed to prepare you for jobs in the travel industry. It aims to develop the skills essential for working in this sector.

If you successfully complete this course you will be awarded the **National Certificate Group Award in Travel and Tourism at Higher Level** – and you will have the opportunity to achieve two SQA Higher courses.

What you need

- Three National Courses including Intermediate 2 English and Intermediate 1 Maths or Numeracy, OR:
- Three Standard Grades at band 3 or above including English, Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Travel and Tourism: Enhancing Skills for Employment, Travel Agency Skills, Working as Air Cabin Crew, Customer Care, Resort Representation, Tourist Destinations and Selling Skills.

If Language option chosen you may study French, German and Spanish.

Please visit our website for a complete list of all of the units that you will study on this course.

After the course...

- **Career** – travel agency counter staff, reservation staff, airport ground staff, airline cabin crew, tour operator representative
- **Continuing study** – many students progress to our higher level course HNC/D Travel and Tourism

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Lynn Downham on 0141 566 1682 or
lynn.downham@cityofglasgowcollege.ac.uk

HNC TRAVEL & TOURISM

About this course (SCQF 7)

The course develops your knowledge of the travel and tourism industry. It also provides vocational skills needed for high quality service to customers in many different types of tourism and travel organisations. You will have the option to study languages as part of the course, and participate in visits.

What you need

- One Higher (such as English, Modern Studies, History) with three Intermediate 2 courses, OR:
- One Higher (such as English, Modern Studies, History) with three Standard Grades at band 3 or above including Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include: Airport Operations, Structure of the Travel and Tourism Industry, Creating a Culture of Customer Care, Preparation for Employment in Travel and Tourism, Practical Visits. Please visit our website for a complete list of all of the units that you will study on this course.

After the course...

- **Career** – tourist information centres, visitor attractions, travel agents, airlines, airport services, tour operator representatives, car ferry companies, cruise operators, rail companies, coach companies
- **Continuing study** – apply for second year of the HND course at the college

How long

One year, starting in August.

Where

City Campus Townhead.

Contact

Joyce Sanders on 0141 566 1681 or
joyce.sanders@cityofglasgowcollege.ac.uk

HND TRAVEL & TOURISM

About this course (SCQF 7/8)

The course develops your knowledge of the travel and tourism industry. It also provides vocational skills needed for high quality service to customers in many different types of tourism and travel organisations. You will have the option to study languages as part of the course, and take part in visits.

What you need

- One Higher (such as English, Modern Studies, History) with three Intermediate 2 courses, OR:
- One Higher (such as English, Modern Studies, History) with three Standard Grades at band 3 or above including Maths or Numeracy, OR:
- Other equivalent qualifications or experience
- For year two HND entrance: HNC Travel and Tourism
- All entry subject to outcome of discussion at interview

What you'll study

The subjects you'll study include those listed opposite for the HNC course and Influences on the Travel and Tourism Industry, Tour Operations, Business Travel, Providing Information on the Scottish Tourism Product. Please visit our website for a complete list of all of the units that you will study on this course.

After the course...

- **Career** – tourist information centres, visitor attractions, travel agents, airlines, airport services, tour operator representatives, car ferry
- **Continuing study** – apply for 3rd year entry to university Travel and Tourism related degree courses

How long

Two years, starting in August. You can also leave after one year with a Higher National Certificate Travel and Tourism.

Where

City Campus Townhead.

Contact

Year 1 – Joyce Sanders on 0141 566 1681 or
joyce.sanders@cityofglasgowcollege.ac.uk

Year 2 – Moya McQuade on 0141 566 1686 or
moya.mcquade@cityofglasgowcollege.ac.uk

