

Getting Ready for College

Thank you for deciding to study at Coleg y Cymoedd. We are looking forward to meeting you in September. The information below will help you to prepare for your first couple of weeks with us.

Course	Professional Cookery	Level	1/2
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Welcome from your Head of School.

Welcome to Catering and Hospitality at Coleg y Cymoedd.

At Coleg y Cymoedd our professional training kitchens and fully functioning restaurants offer a gateway into the world of work.

If you have a passion for food and the stamina to work in a busy fast paced sector, then you'll enjoy the challenges of Hospitality and Catering.

You will benefit from first-hand experience of our highly skilled professional tutors who have worked within all sectors of the industry and also exciting work experience opportunities that have included in the past Cheltenham Gold Cup, the Brit awards, local restaurants, hotels, Sophia Gardens & The Millennium Stadium to name a few.

The work based skills will help you secure a career in one of the fastest growing industries in the UK. The opportunities are endless with excellent career paths locally or globally. Our learners have secured employment at The Celtic Manor, The Hilton, The Marriot, The Vale of Glamorgan Resort, Miskin Manor, Llanarch vineyard and the armed forces.

I look forward to getting to know you all

Best wishes

Tracey Evans (Head of School)

Useful information about my course

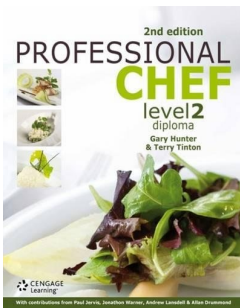
Our department has excellent resources which will enable you to experience a wide range of learning opportunities. There is strong emphasis on practical work – but theory is still an important area of the course. You will develop a high level of food skills each week. Demonstrations will be regularly given to introduce you to new techniques. These practical lessons will not only increase your knowledge of food preparation but also prepare you for the assessed practical assignments throughout the course. All our have a flexible teaching approach but understand the need to complete homework, respect deadlines and set high standards.

Our suppliers this year (Nantgarw code: Uuo#8942, Rhondda code: Mxr#1101, Ystrad Mynach code; Viv!1423, Aberdare code: Ciy&2198) add to the page for equipment list

<https://www.nisbets-college.co.uk/nisbetsauthentication>

Additional equipment if wanted

<https://www.nisbets.co.uk/>



Both Level 1 and 2 use this book for their studies and is an important part of their equipment list

Pre-course activities

Have a go at making bread in preparation for your course (level 1)

<https://www.youtube.com/watch?v=tp5H87Su1jE>

How to cook the perfect risotto (level 2)

<https://www.youtube.com/watch?v=TIQdH2X1sFE>

Keep up to date with the latest in hospitality and catering

<https://www.thestaffcanteen.com/>

Part of your induction to the course will be a Food hygiene course

Read the article on food poisoning and consequences

<https://www.independent.co.uk/topic/food-poisoning>

Visit the link for information on allergies and consequences

<https://www.bbc.co.uk/news/topics/cv0k5jelv9lt/pret-allergy-death>

Your future, where are you going?

Job roles within hospitality

<https://www.youtube.com/watch?v=YUpFnHq7Wwk>

Follow us on Social Media

Our restaurants are linked to a number of social media sites that include Facebook and Trip advisor



<https://www.facebook.com/NantRestaurant>

<https://www.facebook.com/scholars.restaurant.ystrad>

<https://www.facebook.com/Colliery19>

<https://www.facebook.com/carriagesaberdare>



The Nant Restaurant

https://www.tripadvisor.co.uk/Restaurant_Review-g186460-d7742967-Reviews-Nant_Restaurant-Cardiff_South_Wales_Wales.html

Scholars restaurant

https://www.tripadvisor.co.uk/Restaurant_Review-g7269746-d8821431-Reviews-Scholars_Restaurant-Ystrad_Mynach_Caerphilly_County_South_Wales_Wales.html

Carriages

https://www.tripadvisor.co.uk/Restaurant_Review-g670206-d8872738-Reviews-Carriages_Restaurant_Coleg_y_Cymoedd-Aberdare_Rhondda_Cynon_Taf_South_Wales_Wales.html