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Hospitality and Catering at The Manchester College



#### Get career ready from day one

Our courses are designed with employability in mind, giving you real-world skills for roles in professional cookery, food service, events, and front-of-house operations and more - all linked to Greater Manchester's thriving hospitality and catering sector.



#### Learn from industry experts

You'll be taught by experienced tutors who bring real hospitality and catering knowledge into the classroom, helping you understand what employers are looking for right now. Find out more about your tutors on our website: **tmc.ac.uk/hospitality-catering.** 



#### Experience hospitality and catering in action

Through work placements, employer-led projects and visits to top employers, you'll build practical experience that looks great on your CV.



#### Discover what inspires you

Start with a solid hospitality and catering foundation, then specialise in areas that match your goals and interests as you progress – from crafting fine dining experiences and mastering global cuisines to running events or delivering first-class customer service.



#### Go beyond the classroom

Take part in enrichment activities, enterprise challenges and networking events that develop your confidence, leadership and problem-solving skills - all key for success in the hospitality and catering sector.





#### Job figures

There were approx. **161,616** employees working in the **hospitality and catering** sector in Greater Manchester in 2025. This is predicted to increase by **1.4%** by 2028.



#### Average earnings

The average wages nationally ranges from £19,000 to £30,000 per year (2024).



#### Replacement demand

Around **22,626** of the current workforce will be reaching retirement in the next 10 years, meaning those jobs will need to be replaced.

Types of jobs
Baker
Bar Person
Catering Manager
Chef
Events Manager
Head Chef
Hotel Manager
Kitchen Assistant
Restaurant Manager
Waiting Staff

Skills needed
Communication
Cooking
Customer service
Food preparation
Food safety and sanitation
Leadership
Management
Marketing
Operations management
Sales

Examples of GM Employers
Britannia Hotels Ltd
Costa Coffee
Hilton
JD Wetherspoon
Marriott International
McDonald's
NHS
Pizza Hut
TGI Friday's
Whitbread

Data sourced from Lightcast and National Careers Service April 2025.

## **Careers** information





## Where to find us

With excellent transport links, modern classrooms and vibrant social spaces, you can study Hospitality and Catering courses at a number of campuses across Manchester.





- 1853 restaurant our 40-seat restaurant run by students
- Masterclass recording facility with live TV streaming and playback
- Chocolate workstation with viewing window into the restaurant
- Esports room with 16 gaming stations
- Click Studio and repair lab run by students
- Grab a Starbucks or a slice from the pizza bar choose from hot and cold food options
- Hot-desk study zones
- Library with study areas, laptop loans, and space for Careers and Support teams.





- State of the art kitchens with induction hobs and a bakery area
- Two libraries with dedicated study areas and quiet zones
- Refectory serving hot and cold food options
- Spacious social areas and large garden
- Discounted hair and beauty treatments at our salon.





- Restaurant 1931 our onsite restaurant run by students
- Spacious library with IT access and study areas
- Starbucks coffee shop and on-site refectory
- Discounted hair and beauty treatments at our salon.

## Get career ready with us

We're here to help you achieve your goals and get career-ready. Our courses are designed with top employers to focus on in-demand skills.

From day one, you'll gain hands-on experience to build confidence. By the end, you'll have the qualifications, knowledge and experience to stand out and take the next step in your career.



#### Building your employability

To get you career-ready, you'll take part in activities that boost your skills and understanding of the world of work. You'll be supported by a dedicated Employability Co-ordinator who will support you to develop the knowledge, skills and behaviours you'll need to thrive in the workplace.

#### Real-world experience that counts

As part of your course, you'll complete work experience with an employer. We'll help you find a placement where you can:

- Shadow professionals and see how the job is done day-to-day
- Contribute to real projects that develop your skills and strengthen your CV
- Grow in confidence as you put learning into action.

Many of our students make such a strong impression that they even secure part-time or full-time jobs with their placement provider!

We work with leading employers to deliver our placements, including:













#### Discover where hospitality and catering can take you

We'll introduce you to a wide range of career options in the hospitality and catering sector through:

- Q&A sessions with industry leaders
- Work placements in prestigious hotels and restaurants
- Visits to restaurants to observe best practices
- Masterclasses from executive chefs from renowned city restaurants
- Opportunities to participate in local, regional and national competitions.





This will help you decide which path to take after your course — whether that's progressing to degree-level study, starting an apprenticeship, going straight into employment, or setting up your own restaurant, bar or eatery.



## Courses

We offer qualifications from Level 1 to Level 3. If you haven't already obtained a Grade 4 GCSE in English or maths, you'll study to work towards achieving this qualification.



#### **Culinary Skills**

#### **Culinary Skills**

#### Level 2 | City Campus Manchester, Harpurhey and Wythenshawe | 1 year

If you have basic skills or experience as a chef, this course will suit you. Upon completion of this course you will have the skills required to succeed in more senior culinary roles. Learn how to prepare and cook a range of different foods including meat, fish, stocks, soups, sauces, vegetables and desserts. You will also gain insight into topics such as health and safety, healthier food and special diets, and catering operations, costs and menu planning.

#### **Culinary Skills**

#### Level 1 | Harpurhey and Wythenshawe | 1 year

At Level 1, you'll build the essential skills and knowledge needed for a career in hospitality and catering. You'll learn key industry terminology and cover modules in food preparation, food safety, and health and safety awareness. Practical training includes a wide range of cooking techniques such as stewing, baking, grilling, frying, and more. This course is designed to boost your confidence and understanding, giving you a strong foundation to progress onto the next stage of your training.

#### **Food and Beverage Service**

#### **Food and Beverage**

#### Level 3 | City Campus Manchester | 1 year

This qualification is ideal if you're aiming for a supervisory role in restaurants, bars, or events. You'll develop key skills in planning, organisation, and problemsolving, while learning how to lead a team and create a positive working environment. From overseeing food and beverage service to menu planning, wine pairing, and coordinating themed events at our 1853 restaurant, this course prepares you to take the next step in your hospitality career with confidence and professionalism.

#### **Food and Beverage Service**

#### Level 2 | City Campus Manchester | 1 year

Our course provides the essential skills and knowledge needed for working in the hospitality industry. You'll complete mandatory units in our 1853 restaurant covering food safety, customer care, hygiene, and teamwork. You'll also choose from optional units, including serving drinks, table service, vending, trolley service, and assembling meals. The course blends practical tasks with theory, helping you develop confidence in real working environments. It's ideal for anyone aiming to start a career in hospitality or progress to further training.

#### **Food and Beverage Service**

#### Level 1 | Wythenshawe | 1 year

Our course provides the essential skills and knowledge needed for working in the hospitality industry. You'll complete mandatory units in our Restaurant 1931 covering food safety, customer care, hygiene, and teamwork. You'll also choose from optional units, including serving drinks, table service, vending, trolley service, and assembling meals. The course blends practical tasks with theory, helping you develop confidence in real working environments. It's ideal for anyone aiming to start a career in hospitality or progress to further training.

#### **Professional Patisserie and Confectionary**

#### **Patisserie and Confectionary Skills**

#### Level 3 | City Campus Manchester | 1 year

This course builds essential patisserie and confectionery skills for careers in the catering industry or personal development. You'll learn to prepare and finish a range of desserts, pastries, and sweet treats, while gaining knowledge in food safety, recipe costing, and ingredient use. With opportunities to compete in contests, attend chefled masterclasses, and learn from a Valrhona Chocolatier, this course is ideal whether you're aiming to work in restaurants, launch a business, or specialise in cakes and desserts.

#### **Patisserie and Confectionary Skills**

#### Level 2 | City Campus Manchester | 1 year

Why not challenge yourself with our Patisserie and Confectionery course? Perfect for beginners and enthusiasts, it's designed to help you master the key skills and techniques behind delicious desserts and pastries. Whether you're thinking of starting a business, baking for special occasions, or simply want to improve your skills, this course will guide you through preparation, cooking, and finishing methods. You'll create a range of hot and cold desserts while gaining the confidence to take your passion further.

#### **Professional Cookery**

#### Level 3 | City Campus Manchester, Harpurhey and Wythenshawe | 1 year

At Level 3, our Professional Cookery course equips you with the advanced skills needed to thrive as a professional chef. You'll refine your techniques across meat, poultry, game, fish, shellfish, and vegetarian dishes, with a strong focus on food safety throughout. The course also develops your planning, time management and personal creativity, encouraging you to design and perfect your own dishes. It's ideal for those ready to take their culinary training to the next level.



I returned to education after baking for my children - I wanted to learn professionally. I've made great friends and my tutor is so supportive. I plan to open my own bakery. I'd say to anyone: go for it, you're never too old to learn.



Natalie Level 3 Patisserie and Confectionery

## **Courses for Adults**

Are you aged over 19 and looking to upskill, retrain or progress your skills in hospitality and catering? We've got a wide range of courses for you to help strengthen your CV, start a new career or go further in your current role.

We believe finances shouldn't be a barrier to your success, so if you have any questions about course fees, finance or funding, then get in touch with us.

- Culinary Skills | Level 1 and 2 | Harpurhey
- Food and Beverage Services | Level 2 and 3 | City Campus Manchester
- Patisserie and Confectionary | Level 2 and 3 | Harpurhey
- Professional Cookery | Level 3 | Harpurhey and Wythenshawe



Whether you want to brush up on cake decoration, create perfect cupcakes, or learn about vegan or gluten free baking, our industry-focused courses and expert tutors will help you to impress with a wide range of custom-made creations.

- Basic Cake Decoration
- Cakes, Bakes and Treats
- Hobby Bread Course
- Intermediate Cake Decoration.





careers&welfare@tmc.ac.uk



tmc.ac.uk/funding





# SUPPORTED LEARNING

Promoting independence through accessibility and inclusion.

Have you received learning support in the past? Do you have an Education, Health and Care Plan or an identified Special Educational Needs or Disabilities (SEND) need? Our Supported Learning team can help students with SEND to achieve their aspirational career goals.

We provide a highly personalised offer for students to create a supportive learning environment for all. Whatever course you choose to study, our provision is specifically designed to support you on your journey to independence and into further education or employment.

Find out more about how we can help you: tmc.ac.uk/supported-learning





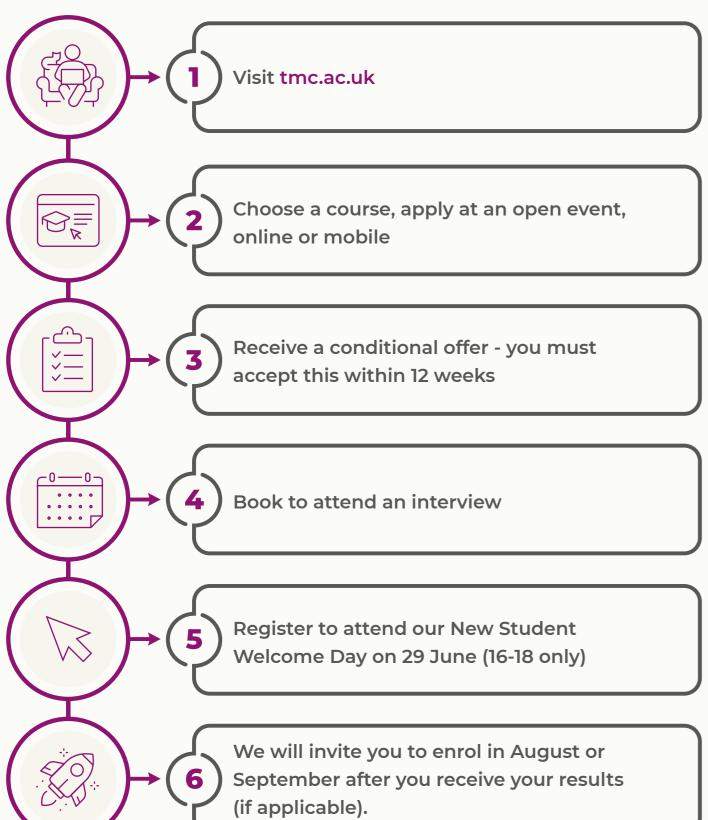


Additional Learning Support Team: specialistsupport@tmc.ac.uk
Transition Team: transitionteam@tmc.ac.uk



## How to apply

Applying to study at The Manchester College is really easy. Just follow these steps and you'll be on your journey to amazing in no time.



## What's next?

You've explored what's possible, now it's time to take your next steps.

To discover more about Hospitality and Catering, and to start your application, scan the QR code or visit: tmc.ac.uk/hospitality-catering.





#### Visit us

There's no better way to get a feel for college than visiting in person.

Join us at one of our open events to:

- Learn more about our courses
- Tour our industry-standard facilities
- Meet our expert tutors
- Ask any questions you may have.

Secure your place now: tmc.ac.uk/events



**f** The Manchester College

@TheMcrCollege

(a) TheMcrCollege

#### **Contact Us**

Got a question about one of our courses, about The Manchester College or just need to get in touch? Contact us:











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.