



CONNECT2COLLEGE

HOSPITALITY & CATERING PRE-ENROLMENT RESOURCE PACK



Hospitality & Catering

Activity Pack for schools

#InThisTogether

Yr 11

The tasks in this activity pack are designed to support your transition from school to college if you are planning on following a career within Hospitality & Catering. You should attempt to have a go at each of the activities in this pack, building a portfolio which demonstrates your skills and knowledge. You can bring this portfolio along with you during your first weeks here with us at The Manchester College.

Yr 10

If you would like to have a go at any of the activities in this pack, it's a great opportunity to start building a portfolio which demonstrates your skills and knowledge for college. This would be useful for you to bring along with you to any of your interviews or applicant evenings next year.

We also have a competition running alongside this activity pack. Click this link for more details <https://www.tmc.ac.uk/news/design-cake-say-thank-you-key-workers>

Contents

Reading List and Social Media Accounts.....	Page 2
Activity 1 – Apple Art.....	Page 3
Activity 2 – Centre of The Table.....	Page 4
Activity 3 – Chefs Entrée.....	Page 5
Activity 4 – Room for Dessert?.....	Page 6 – 7
Activity 5 – Chocolate Quiz.....	Page 8
Activity 6 – Mocktails.....	Page 9

If you haven't yet applied and are still considering your applications, check out our courses in Hospitality & Catering Industry here https://www.tmc.ac.uk/course-finder?keywords=&subject_area=61&qualification=All&segment=277&location=All&=Search+our+courses&sort_by=title&sort_order=ASC

Reading List

- Professional Pastry Chef - Bo Frieburg
- Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery - David Foskett. Neil Rippington. Patricia Paskins. Steve Thorpe
- Practical Cookery for the Level 2 Technical Certificate in Professional Cookery - David Foskett. Neil Rippington. Patricia Paskins. Steve Thorpe

Magazine Subscriptions

- PastryArts
- SoGood Magazine

Watch List

- Youtube – TMCPatisserie
- Youtube – The Chef's Forum
- Youtube - FoodAndWineService

Social Media to check out

Facebook

The Manchester College
TMC Lv1 Culinary Skills
Hospitality and Catering Manchester

Twitter

@TheChefsForum
@TheMcrCollege
@TMCPatisserie
@SchoolsTeamTMC

Instagram

@themcrcollege
@schoolsliaisonmcr
@tmcpatisserie
@tmcbbistroeast

Inspiration

Here is a list of some inspirational chefs that you might want to start following or looking into to see what techniques and styles they use. You may even get some inspiration for one of your own dishes.

Jamie Oliver	James Martin	Raymond Blanc
The Good Chef	Nigella Lawson	Tom Kerridge
Two Fat Ladies	Marco Pierre White	Mary Berry
Rick Stein	Genaro Contaldo	Marcus Waring
Gary Rhodes	Heston Blumenthal	Gino D'aCampo
Simon Rimmer	The Hairy Bikers	Living on Veg

Activity 1 – Apple Art

Let's get creative and put your technical skills and attention to detail to the test.

Have you ever wondered how chefs create fancy looking garnishes? This activity only requires a sharp knife and an apple and will teach you how to create a beautiful apple fan garnish. Something that will certainly impress your friends and family, and a skill that is used by experts all over the world. Watch the link below to see a demonstration from our tutor Nick - <https://youtu.be/sGYe67kmb9A>

Take a picture of your creation(s) and keep this in your portfolio. Don't forget to update your social media and tag us in.

RESEARCH TASK - Do some research into different ways you can garnish using fruit and vegetables. If you can, be experimental! Try this with different sizes or colours, or even different fruits such as oranges, melons, Kiwis, strawberries or radishes. It doesn't have to be a fan – have a go at other creative ideas. You could make swans, flowers, swirls or twists. Keep your research and photographs of your creations in your portfolio.

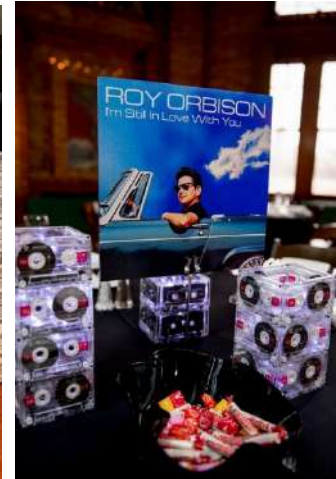
Activity 2 – Centre of the table

Brief: Think weddings, dinner parties, sweet 16ths, or a celebration for our key workers! Our tutor Andrew would like you to have a go at designing your very own table centrepiece using materials that you can find around your own home, or even from outside.

Task 1: Planning. Create a mood board to accompany your table centrepiece showing colour, texture, feeling and theme.

Task 2: Create your centrepiece. Take a photo or a complete a sketch of your creation and keep this in your portfolio.

Try using books, CDs, pens, cushions, glasses, ornaments, photographs, shrubbery from the garden, watering cans, garden tools, pebbles etc. Be as creative as you want! Here are some examples...



Activity 3 - Chefs Entrée

If you didn't already know, here at The Manchester College we have our very own Award-Winning Restaurant where our students learn what life is like working in the industry. This is where most of our students practical lessons take place.

Below are some pictures of classic ingredients that you may find in a restaurant kitchen.

Using the ingredients below and the basic dry spices you will find in your kitchen cupboard, our tutor Alex would like you plan the best starter to go on our restaurant menu. You do not have to use all the ingredients and you only need to plan the recipe for 1 portion.

Please provide the name of your dish, ingredients list and a method of cookery as you would find in a recipe book. Please also provide either a photograph of the completed dish or a hand drawn sketch of the proposed dish to support your entry.

Place these in your portfolio



Chicken Breast



Salmon fillet



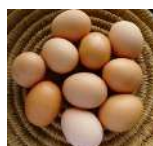
Minced lamb



Haloumi cheese



Mozzarella



Eggs



Any breads,
wraps or
bagels



Tomatoes



Courgettes



Aubergines



Mixed peppers



Chilies



Any fresh herbs you like



Onions



Lemons & Limes



Any pasta or noodles

Activity 4 – Room for Dessert?

Task 1: Using your research skills, our tutor Mark would like you to come up with your own version of an apple pie that can be served with custard. We would like you to add an inclusion into the pie e.g. sultanas, flaked almonds, or simple spices such as cinnamon or mixed spice. The pie could also be covered – get creative and use your imagination as a chef creating his menu would do.

Naturally you will need to present your recipe with a method and key allergens in a brief. You will need to add simple points to your brief such as:

- Health and Safety pointers
- Food Safety and allergens list
- Ingredients list
- Equipment list
- Quality points to look out for in producing your pie and presenting your pie

Task 2: Produce a recipe storyboard. Take photographs or a sketch of each stage and include an added written commentary (including temperatures and timescales) to produce a storyboard style method which could be followed easily by someone wanting to have a go at your recipe.

If you're feeling adventurous, why not try to produce a 'how to' video of yourself making your apple pie, just like the chefs you see on T.V.

Task 3: Reflection

Write up a reflection of your creation. Remember to include what went well, and anything you might change if you were to make your apple pie again.

** REMEMBER to keep all of your work safe in your portfolio **

Task 4: Answer the following questions

- 1. What is the history of Apple Pie?**

- 2. What is the mixing technique when making sweet pastry?**

- 3. What type of flour do we generally use for sweet products?**

- 4. Name 4 other products that you can make with sweet pastry?**

- 5. Why is it best to rest your pastry before using it?**

- 6. Why is it important to crack your eggs in a jug for any recipe?**

- 7. What would the pastry be like if you used the wrong sugar and used granulated sugar?**

- 8. What is the French variation of an apple pie known as?**

- 9. Is there a specific sort of apple that should be used when making an apple pie?
(circle)**

Yes **No**

- 10. In which U.S state is apple pie considered to be the state dish?**

Activity 5 – Chocolate Quiz

Our tutor Howard would like you to work out the names of the sweets and chocolates available in the UK from the clues provided. Keep this quiz in your portfolio.

<u>No</u>	<u>Clue</u>	<u>Answer</u>
Example	<i>Sly Giggles</i>	<i>Snickers</i>
1.	High class thoroughfare	
2.	Money making royalty	
3.	Dark Occult	
4.	Mothers Local	
5.	Punishment for nuts	
6.	Various black items	
7.	Sport for Princes	
8.	Pirates loot	
9.	Good children get these	
10.	Feline equipment	
11.	Garden flowers	
12.	Assorted girls	
13.	Dairy carrier	
14.	Arrange marriage partners	
15.	Edible fasteners	
16.	Wobbly infants	
17.	Talk quietly	
18.	Big red bus	
19.	9, 10, 11	
20.	Spin around	

Activity 6: Mocktails

Have a go at producing some of these mocktails designed by our Hospitality and Catering tutors. Enjoy a glass outside in the garden, if you can, with family. Or host a virtual mocktail night with your friends over skype, zoom, Houseparty or Facebook messenger. Don't forget to tag us in on social media @themcrcollege

Rosy Pippin:

1 dash Grenadine
3 measures apple juice
1 dash lemon juice
Ginger ale
Mix with Ice

Cardinal punch:

2 measures cranberry juice
1 measure orange juice
½ measure lemon juice
Ginger ale top
Fill into large glass, stir and top with the ginger ale.

Vanilla Rose smooth:

2 scoops vanilla ice cream
Milk
Ice
Blend
½ teaspoon rose syrup in bottom of glass.

Raison and ginger punch:

*11.3cl apple juice
11.3cl ginger ale
*25ml lemon juice
*1 teaspoon honey
*1 teaspoons raisons
2 lemon zest spirals
Sprig mint, lemon slices,
crushed ice
Fill shaker ¼ with crushed
ice, add starred

Temperance mocktail:

2 measures lemon juice
2 dashes grenadine
1 egg yolk
Shake well with ice and strain
Cherry on stick