



The
Manchester
College®
be amazing



HOSPITALITY AND CATERING





Contents

It starts with you	3
Careers information	4
What our students say	6
Meet the team	8
Our locations	10
Get career ready with us	12
Courses	16
Baking short courses for Adults	25
Supported learning	26
Accelerate2industry	28
Our restaurants	30
How to apply	33
What's next?	34



It starts with you

Are you looking for a future that offers a fun and fulfilling learning experience in an industry that's flourishing and bursting with fresh ideas and opportunities? Then the fast-paced, multi-billion-pound hospitality and catering industry could offer the perfect fit.

If you're looking for a vibrant, challenging and creative role where hard work reaps amazing rewards and could potentially open up a door to the world, then read on!

Opportunities within hospitality and catering are widely diverse and the ever-changing consumer trends offer great scope for innovation and personalisation with food, drink or creating an experience.

Passion and customer service are at the heart of this service industry. Whether you're looking for a front of house role, creating a taste sensation in the kitchens or organising and delivering a memorable occasion, we have a range of courses guaranteed to whet your appetite.

So, what are you waiting for?



Careers information

JOB FIGURES

There were approx. **99,904** employees working in the Hospitality and Catering sector in Greater Manchester in 2021, this is predicted to increase by **5.7%** by 2025.

AVERAGE EARNINGS

Average wage in GM is **£23,000 per annum** (2021).

REPLACEMENT DEMAND

9.3% of the current workforce will be reaching retirement age in the next 10 years, meaning those positions will need filling.



WORKFORCE SPLIT

Currently **54.7%** of the workforce are female.

Types of jobs available	Skills needed	Examples of GM employers
Baker	Cleanliness	Britannia Hotels Ltd
Bar Person	Communication	Costa Coffee
Catering Manager	Customer service	Hilton
Chef	Enthusiasm	JD Wetherspoon
Events Manager	Flexibility	Marriott International
Head Chef	Food safety	McDonald's
Hotel Manager	Management	NHS
Kitchen Assistant	Organisation	Pizza Hut
Restaurant Manager	Stock control	TGI Fridays
Waiting Staff	Teamwork	Whitbread

Data sourced from Lightcast March 2023.

**FIND OUT
MORE HERE**





What our students say

We learn about the basics of the culinary world, so how to chop up ingredients, make soups and sauces, how to cook and the health and food safety behind it all.

Recently our 1853 Restaurant had a guest chef takeover from George Warwick, Executive Head Chef at The Reach Piccadilly.

He's helped us learn more about the industry and how it works in his restaurants, giving us a better insight into the industry. I worked with one of his sous chefs creating a dessert I'd never done before, it went really well.

In the future I'd like to be a sous chef in Manchester as the industry is booming and we need more chefs.

Hamza Saleem

Level 2 Professional Cookery





My reason for returning to education is because I made cakes for the children and I wanted to learn it on a professional level.

The thing I like about The Manchester College is I've met loads of nice friends and my tutor is very supportive.

My plans for after college are to open my own bakery because I've always wanted to work for myself. My advice for anyone wanting to return to education would be go for it, you're never too old to learn something new – The Manchester College is an awesome place to learn.

Natalie Greenwood

Level 3 Patisserie and Confectionery Skills



Meet the team

With a wealth of experience across the hospitality and catering industry, our team is perfectly placed to support and guide you to a successful career.

You'll learn from their experiences managing, running and training staff at successful luxury hotels and restaurants, patisseries and specialised bakeries.



Jill Riley
Assistant Principal

Jill has worked in further education for over 30 years. She is passionate about enabling students to be the best they can be, so that they can progress into exciting and fulfilling careers.



Howard Wallace
Head of Department

Howard has taught at the College for almost 20 years. After training as a chef, he worked for 16 years in various hotels and restaurants, including the Michelin-starred Waterside Inn under Michel Roux. He became a Chef Lecturer to share his knowledge and experience with aspiring chefs.

Scan here
to read more
about our tutors





Mark Cooper
Hospitality and Catering Course
Leader

Mark, a Swiss-trained Master Patisserie, has over 30 years of experience as an Executive Pastry Chef in luxury 5-star hotels worldwide. He has managed specialist bakeries, led product development teams and taught in further education for 12 years, delivering courses in bakery, patisserie, and cake decorating.



David Hodgeon
Food and Beverage Service Tutor
and College Restaurant Manager

David joined the College in 2022 after working for a multinational hotel chain and Gleneagles. He entered education to share his experience and develop the future hospitality workforce. Since then, he has involved students in prestigious events like the British Grand Prix, Royal Ascot and Test match cricket, helping them enhance their skills and succeed in their careers.



Mike Parkinson
Tutor

Mike joined the team in 2021 as a Tutor with over 11 years of teaching experience. With over 30 years in the hospitality industry, he has worked in fine dining establishments, including rosette and Michelin-starred venues, from luxury hotels to high-end restaurants. Passionate about inspiring future culinary professionals, Mike is classically trained and has worked in England, Scotland, Jersey, and France.

Our locations

Our Hospitality and Catering courses are taught at three of our campuses in Central, North and South Manchester.

On one of our Hospitality and Catering courses, you'll benefit from some fantastic new facilities that we have developed specifically for your studies.

At Harpurhey, you will learn in our two new state-of-the-art kitchens equipped with induction hobs and a bakery area. Our refectory at Harpurhey will be run by you, our hospitality students, to provide hot and cold options for your fellow students and we have adapted the refectory space to enable 'live' in-service tutor support and mentoring. You will also have the opportunity to run pop-up restaurants.

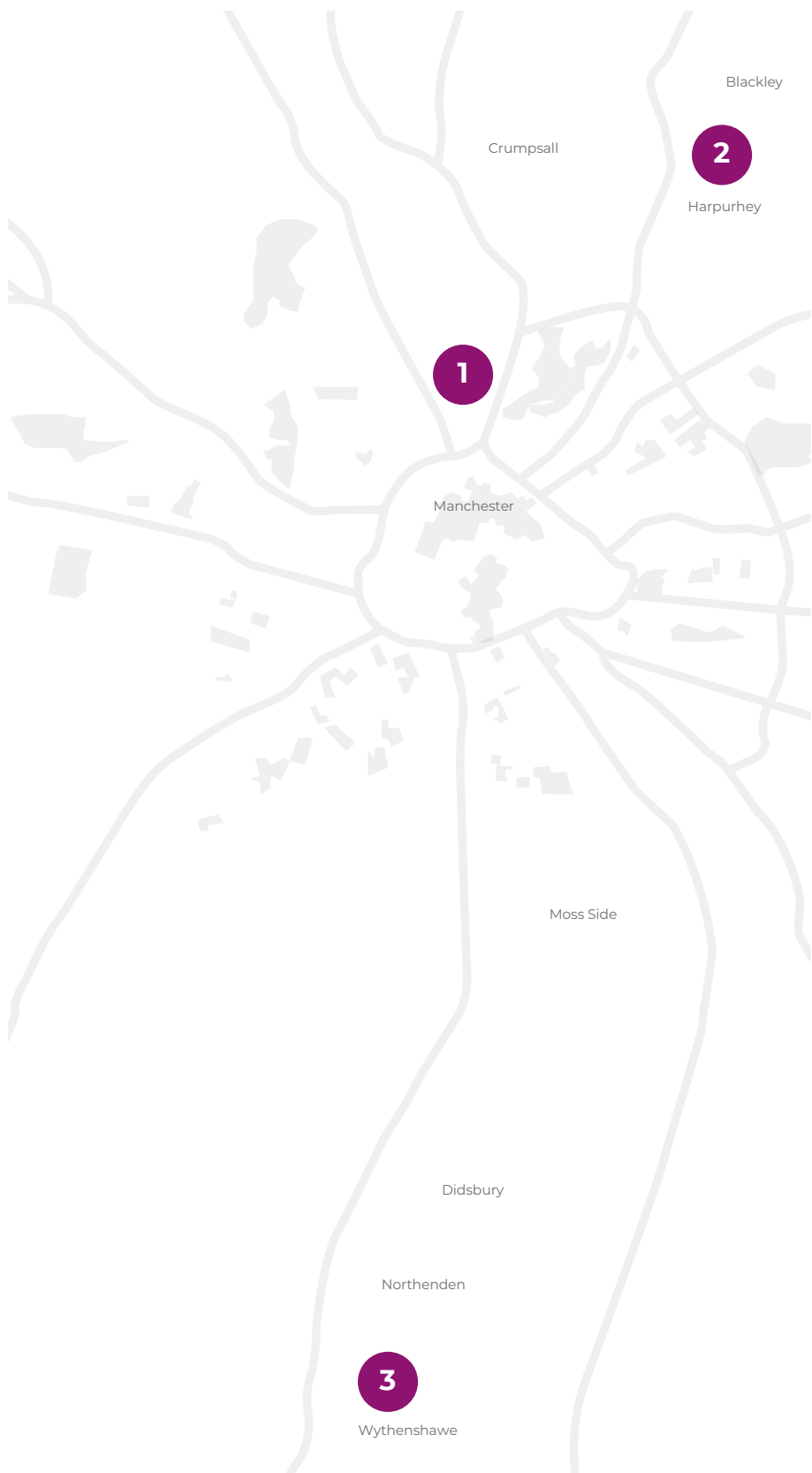
If you study at our City Campus Manchester you'll benefit from learning in industry-standard facilities, which include our 40-seat restaurant and bar '1853' with external street level access which is run by students, and a training kitchen and bakery.

This includes a facility for recording masterclasses with live TV streaming and recording for playback.. Finally, the facility also includes a chocolate workstation with a window overlooking the restaurant.

If you study at our Wythenshawe campus you'll help run our newly renovated Restaurant 1931.

These amazing new facilities will provide you with access to everything you will see once you enter the workforce, giving you the best possible chance to prepare for a future career.





1

City Campus Manchester

60 Great Ducie Street, Manchester M3 1PT

2

Harpurhey Campus

Rochdale Road, Harpurhey M9 4AF

3

Wythenshawe Campus

Brownley Rd, Wythenshawe, Manchester, M22 9UH

Get career ready with us

We passionately believe in helping you reach your ultimate goal, focusing on your future employability and developing the knowledge, skills and behaviours you will need to have a successful career.

You'll learn from our tutors experiences managing, running and training staff at successful luxury hotels and restaurants, patisseries and specialised bakeries.

Many of our programmes of study have been co-developed with industry partners. Working so closely with industry partners means you'll benefit from courses that are aligned with current industry skills and demands as well as a range of industry-level activities and lessons.

Once you complete your journey with us you will have the qualifications you need to take the next steps towards an amazing career, as well as the knowledge, skills and behaviours that will help you stand out to future employers.

Study Programmes

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. This is a mandatory requirement and it's also essential you achieve this for many careers.

Employability

To prepare you for your future career, you'll take part in a range of 'employability' activities to equip you with the knowledge and experience of the careers available to you.

You'll be assigned an Employability Co-ordinator and

will take part in a wide range of activities that will help you develop the knowledge, skills and behaviours you'll need to thrive in the workplace.

Industry Expertise

You will get the opportunity to take part in masterclasses and lessons delivered by industry experts, visits from guest speakers within the sector and industry-standard projects, that will see you working on the kind of tasks you'd be completing once you begin your career in the hospitality and catering industry.

Work Experience or Industry Placement

As part of your course you are required to take on external work experience. We will help you find a suitable placement. While there, you'll help with day-to-day tasks and shadow staff to develop the knowledge, skills and behaviours that are expected in the workplace and broaden your knowledge of the industry.

Previous students have worked with:

- Co-op Live
- Dakota Hotels
- Hilton Deansgate
- Kimpton Clocktower
- Manchester City Football Club
- Manchester United Football Club
- Marriott Worsley
- The Ivy
- The Midland Hotel
- The Reach Hotel.

You may be able to apply for an industry placement offering a longer period of experience with a leading employer, depending on your course.

An industry placement gives you in-depth knowledge of the industry, allows you to gain hands-on experience and gives you an insight into career pathways.

With a placement, you're taking that all important first step onto the ladder; many of our students even go on to gain paid employment with their industry placement employer at the end of the year.

Work Related Activity

There are so many careers in the hospitality and catering sector and we want to help you explore as many as possible during your studies.

We organise lots of work-related activities to help you discover more about the opportunities that might be open to you. You could soon be taking part in activities such as:

- Monthly restaurant takeovers led by top chefs where students create dishes under expert guidance
- Q&A sessions with industry leaders
- Work placements in prestigious hotels and restaurants
- Visits to restaurants to observe best practices, including some of the region's most famous kitchens
- Masterclasses from executive chefs from renowned city restaurants, leading establishments and hospitality companies such as Hilton, The Ivy, Destiny Foods, The Lowry Hotel, Greene King and Joseph Holt
- Opportunities to participate in local, regional, and national competitions including:
 - » Greater Manchester Skills Competitions
 - » Murray Chapman Young Chef and Pastry Chef Competition
 - » Association Culinaire Francaise Competition for the North West
 - » World Skills Competition.



Courses

Culinary Skills

If you want to become a chef or work in a kitchen in a café or restaurant, one of our Culinary Skills courses could be the perfect choice to build on your home-grown passion and start your valuable preparation to a future career within the industry.

Level 1 | Culinary Skills | 16-18 / 19+

Harpurhey / Wythenshawe | One Year

At Level 1, you will be introduced to the fundamental skills of this profession, ensuring you develop the strong foundation needed to continue your training.

You'll learn the key skills and terminology required to work in the hospitality and catering environment by studying modules including food safety and health and safety awareness, alongside how to prepare food. You will also learn a range of cooking techniques including stewing, braising, poaching, steaming, deep frying, shallow frying, baking, roasting and grilling.

This is a learning partnership, where we work with you to build your confidence and understanding in readiness for the next course.

Level 2 | Culinary Skills | 16-18 / 19+

Harpurhey / Wythenshawe | One Year

If you have basic skills and 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.



Food and Beverage Service

A career in the hospitality and catering industry isn't confined to the kitchen.

If you're organised, flexible, a great team player and love talking to people, you might find that one of our Food and Beverage Service qualifications is a perfect fit. Whether the dream is to become a restaurant manager, run your own café or work in a customer-orientated role serving food and drink, this is a great place to explore this dynamic sector.

Level 2 | Professional Food & Beverage Service | 16-18 / 19+

City Campus Manchester | One Year

Level 2 allows you to build on your foundation and further develop the understanding required for a successful future in the food and beverage industry.

You will demonstrate your food service and customer care skills, as well as bar, cocktail and wine service skills, in a variety of settings, including silver service and table service. You will gain an in-depth knowledge of the importance of a safe, hygienic and secure working environment, how to work as part of a team, how to apply for a job and how to prepare for a successful interview.

Level 3 | Professional Food & Beverage Supervisory Service | 16-18 / 19+

City Campus Manchester | One Year

This qualification is designed to help you start your career in a restaurant, bar or event role with an emphasis on progression to a supervisory role, as you elevate your skills to the next level.

We'll guide you through the practise and development of the planning, organisational and problem-solving skills you'll need to become a strong supervisor. You'll learn how to create a positive working environment as you oversee all aspects of the food and beverage service that results in happy customers. You will also be involved in menu planning, wine matching and organising themed events at our 1853 restaurant.



Patisserie and Confectionery

Our Patisserie and Confectionery qualification is perfect if you've got a passion for baking and want to become a pastry chef, baker or cake-maker and produce perfect pastries, delicious desserts or beautiful bread.

Level 3 | Patisserie and Confectionery Skills | 16-18 / 19+

City Campus Manchester | One Year

This course equips you with essential patisserie and confectionery skills for a career as a pastry chef. Whether you're aspiring to become a professional, looking to advance in the industry, or pursuing patisserie as a hobby, it provides a solid foundation. You'll gain hands-on experience, learning to create hot and cold desserts, pastries, and confectionery while mastering techniques in preparation, cooking, and finishing.

The course also covers essential theory, including food safety, recipe costing, ingredient knowledge, and planning. This well-rounded education prepares you for diverse roles in the catering industry, whether that is working in top restaurants, starting your own business, or specialising in occasion cakes and cupcakes.

Unique opportunities include competing in patisserie and bakery contests, attending masterclasses led by top chefs, and enjoying a special visit from a renowned Valrhona Chocolatier from France. The course opens doors to many professional opportunities, from creating delicate pastries for catering businesses to mastering classic patisserie in restaurants.

Whether you're aiming to start your own business, perfect your culinary skills, or pursue a rewarding career in the field, The Manchester College provides the expertise you need to succeed.

Why not challenge yourself with our Patisserie and Confectionery course? It's perfect for beginners and enthusiasts who wish to learn the essential skills and tricks of the trade to improve themselves.

Whether you are thinking about setting up a business, making cakes and cupcakes for special occasions or are just an avid enthusiast, we can offer the perfect course to learn all the skills and knowledge to be successful.

You will learn the different patisserie techniques to produce the perfect desserts and pastries, and be taught in a range of preparation, cooking and finishing techniques and produce a range of hot and cold desserts and pastry products.



Professional Cookery

Level 2 | Professional Cookery (Technical) | 16-18

City Campus Manchester | One Year

If you dream of becoming a chef then this is the qualification for you.

Combining technical content with a practical, hands-on approach, you will learn the art of cooking with fruit, pasta, vegetables, meats and fish to create mouth-watering dishes, stocks and sauces, whilst understanding the vital role of health and safety in a professional kitchen. You'll also learn to make a variety of pastries, bakery and confectionery products.

It is not necessary to have achieved any prior hospitality and catering qualifications to apply for this course, but a passion for food and a desire to learn is a must!

Level 3 | Professional Cookery | 16-18 | 19+

Harpurhey / Wythenshawe | One Year

At Level 3, our Professional Cookery qualification offers an exciting framework to teach you the key skills you need to work effectively and successfully as a professional chef, as you pursue the holy grail of culinary supremacy.

With a continued emphasis on the learning and importance of food safety, you'll spend time honing your craft and skills with advanced cooking modules on meat, poultry, game, fish and shellfish as well as vegetable and vegetarian dishes.

We'll further develop your knowledge of planning and time management in the preparation and completion of dishes, whilst encouraging you to explore your own personal dish development and creativity.

Level 3 | Professional Cookery (Advanced Technical Diploma) | 16-18

City Campus Manchester | One Year

By studying the Advanced Technical Diploma you are working towards becoming a chef in a professional kitchen and will look to build on your skills to help you enter employment with higher level of responsibility or at a more prestigious establishment.

This qualification will help you develop skills and techniques to produce dishes, enabling you to undertake a variety of roles within a kitchen. You will work with a wide range of commodities in the preparation, cooking and presentation of dishes in a professional kitchen. You will cover topics including legal and social responsibilities, financial control in the commercial kitchen, soups and sauces, fruit and veg, meat and offal, desserts and puddings, breads and much more.

Once qualified, you could progress to work as a commis chef or chef de partie with a variety of employers including restaurants, bistros, pubs, hotels and caterers.





Baking short courses for Adults

Are you looking to perfect your passion for pastry, channel your love of baking or do you just want to try something new?

We have a range of low-cost evening courses available to adults of any ability and experience at our City Campus Manchester.

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.

Find out more about our range of courses and apply now: tmc.ac.uk/hospitality-catering

Alternatively, contact Mark Cooper:

E: mcooper@tmc.ac.uk

T: **0161 674 7420**



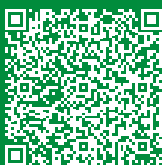
SUPPORTED LEARNING

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





We'll help you Accelerate2industry

As soon as you enrol on a Hospitality and Catering course, we'll start talking to you about the opportunities that could be open to you in the future. To guide you through the process and help you achieve your aspirational career goals, we've teamed up with our higher education partner, UCEN Manchester, on an exciting initiative.



Book a campus tour, taster session or other support session with the UCEN Manchester Outreach Team by contacting HEfutures@ucenmanchester.ac.uk.

Scan for more information, advice and guidance.

Ultimately, the aim of Accelerate2Industry is to help you progress into either higher study, higher education with UCEN Manchester, or your chosen career.

The initiative runs throughout the academic year and there are three distinct phases:

Step 1 - Plan

Find out about the options available to you at the end of your study programme.

Step 2 - Pass

Your tutors will speak to you about what you're planning on doing next year and support you to secure the grades you need to move on to the next phase of your journey.

Step 3 - Progress

Your tutors will ensure that you have all of the information and support you need to re-join us in September or progress on to university, employment or an apprenticeship.

Progressors Award

Do you want to study with a higher education provider that offers something a little bit different and delivers courses that are career focussed and lead you straight into employment? If so, our Progressors Award is just for you.

The award is open to all Level 3 students at The Manchester College that, upon completion of their course, enrol onto a higher education course at UCEN Manchester. The Progressors Award is currently £200. Please check the amount, eligibility, and terms and conditions ahead of making your progressors application to UCEN Manchester during your final year of Level 3 study.

Our restaurants

Take a trip to our modern 1853 restaurant at our City Campus Manchester or our relaxed and friendly Restaurant 1931 at our Wythenshawe Campus.

Dive into a classic dish or explore the new and innovative.

Experience the flavours of sustainably sourced, local and seasonal produce, professionally prepared and served to make a memory, not just a meal.

Food is an adventure... just sit back and enjoy!

For bookings and to find out more about our opening times and locations visit: www.tmc.ac.uk/student-life/facilities/food-drink





1853 RESTAURANT



How to apply

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



Step 1

Visit **tmc.ac.uk**



Step 2

Choose a course, apply at an open event, online or mobile



Step 3

Receive a conditional offer - you must accept this within 12 weeks



Step 4

Book to attend an interview



Step 5

Register to attend our New Student Welcome Day on 30 June (16-18 only)



Step 6

We will invite you to enrol in August or September after you receive your results (if applicable)

What's next?

Find out more and apply

To find out more about Hospitality and Catering at The Manchester College and to apply scan the QR code or visit: tmc.ac.uk/hospitality-catering



Visit us

Join us at one of our open events throughout the year to learn more about our courses, tour our facilities, speak to our tutors and much more. To find out when our next open event is taking place and to register your place visit: tmc.ac.uk/events

Stay in touch

Follow us on our social media channels:



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Contact Us

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



enquiries@tmc.ac.uk



03333 222 444





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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.

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