

HOSPITALITY AND CATERING



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The
Manchester
College®
be amazing

**WE ARE THE NUMBER ONE COLLEGE IN GREATER
MANCHESTER FOR OVERALL ACHIEVEMENT***

**Latest National Achievement Rates Tables.*

Contents

Five reasons to study	3
Careers information	4
Where to find us	6
Get career ready with us	10
What you can study	12
Courses for adults	16
Supported Learning	20
Your next steps	22
Open events	23



5 Reasons to Study



Hospitality and Catering at The Manchester College



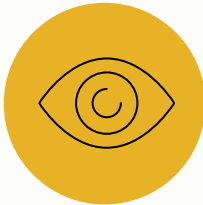
Number 1 in Greater Manchester

Our achievement rates are the highest of all colleges in Greater Manchester for the 8th year running and we're one of the top 3 in the country.*



Progression that opens doors

Over 94% of TMC students move on to a positive destination such as employment, an apprenticeship or degree-level study.**



Ofsted recognition

In our most recent Ofsted inspection, we were rated 'Good' overall and 'Strong' for our contribution to skills.



Over 1,000 employer partners

We work with employers across lots of industries, so you can build your confidence through a meaningful work placement, industry talks and live projects.



Get career ready from day one

Designed with your next step in mind, our courses help you build real-world skills, confidence and experience so you're ready for work, an apprenticeship or university.

* Latest National Achievement Rates Tables.

** Latest Internal Progression Data.



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 wage in Greater Manchester is **£19,000** to **£30,000** per annum (2024).



Replacement demand

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

Types of jobs	Skills needed	Examples of GM Employers
Baker	Communication	Britannia Hotels Ltd
Bar Person	Cooking	Costa Coffee
Catering Manager	Customer service	Hilton
Chef	Food preparation	JD Wetherspoon
Events Manager	Food safety and sanitation	Marriott International
Head Chef	Leadership	McDonald's
Hotel Manager	Management	NHS
Kitchen Assistant	Marketing	Pizza Hut
Restaurant Manager	Operations management	TGI Friday's
Waiting Staff	Sales	Whitbread

Data sourced from Lightcast April 2025.

Careers
information



Find out
more here

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 our campuses across Manchester.

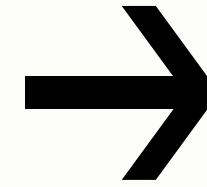


City Campus Manchester

- 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
- 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.



Get Directions



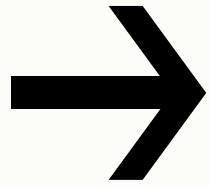
Harpurhey

- 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.



Get Directions





Wythenshawe

- Restaurant 1931 – our onsite 34-seat restaurant run by students
- Brand new commercial-grade barista equipment
- Spacious library with IT access and study areas
- Starbucks coffee shop and on-site refectory
- Discounted hair and beauty treatments at our salon.



Get Directions



Working at the BRIT Awards was an incredible opportunity. It pushed me out of my comfort zone, built my confidence and showed me exactly what it's like to work in a fast-paced professional kitchen.



Harry
Level 3 Professional Cookery

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 starting an apprenticeship, going straight into employment, or setting up your own restaurant, bar or eatery.



What you can study

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 also work towards achieving this alongside your main course.



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 problem-solving, 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 Confectionery

Patisserie and Confectionery 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 chef-led 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 Confectionery 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.



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.



Culinary Skills

- Level 1 and 2 | Harpurhey

Food and Beverage Services

- Level 2 and 3 | City Campus Manchester

Patisserie and Confectionery

- 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.



Got a question about funding?
Get in touch with our friendly team.



careers&welfare@tmc.ac.uk



tmc.ac.uk/funding



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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

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.



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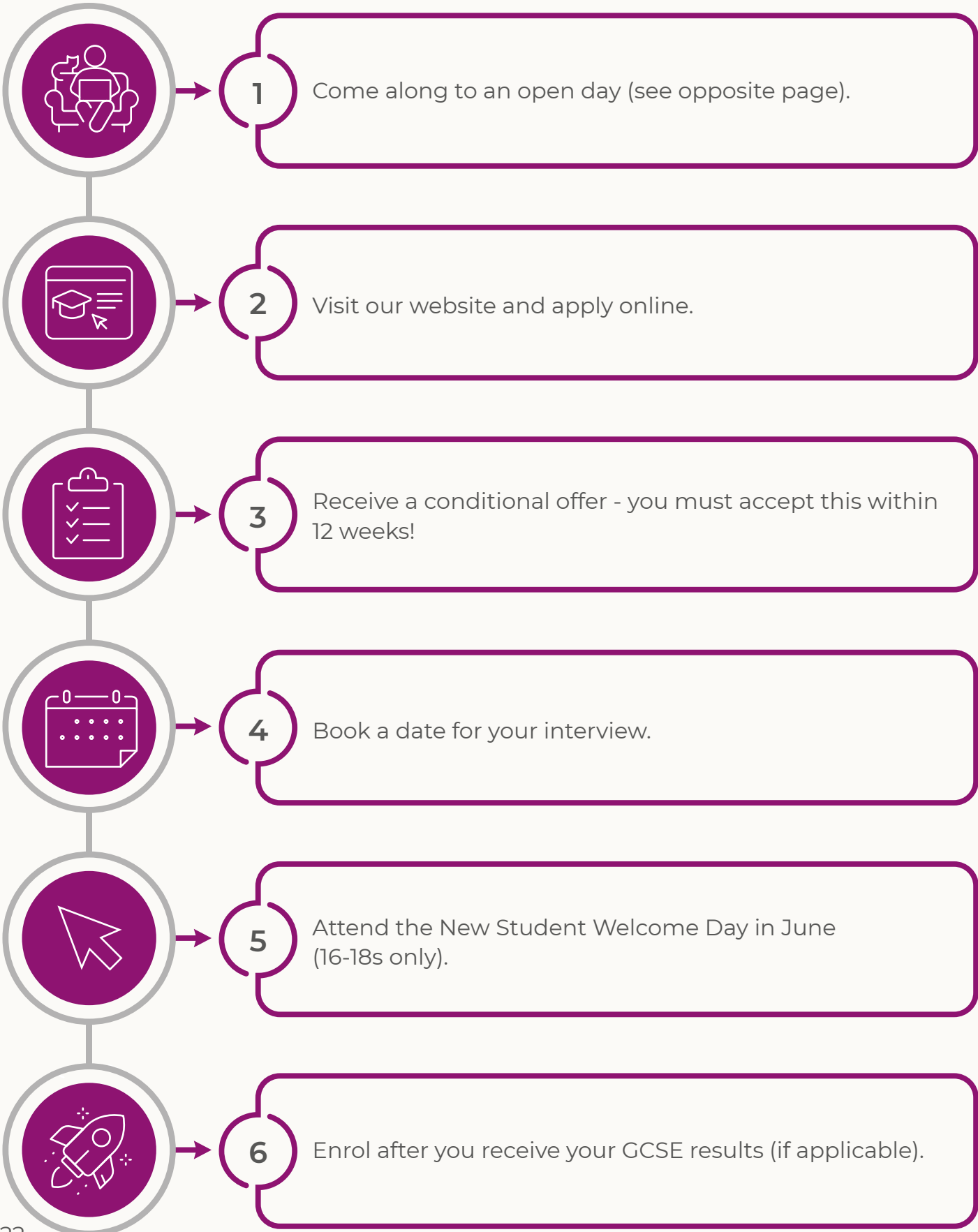
Find out more about how we can help you: tmc.ac.uk/supported-learning



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

Your next steps

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.



Open events

Come and see what makes us the number one College in Greater Manchester* for yourself.

Open events are the perfect place to speak to our tutors, explore our amazing facilities and chat to our support teams.

School Leavers	 Tuesday 6 October 5-7pm
	 Saturday 14 November 10am-1pm
	 Thursday 4 March 5-7pm
Adults	 Thursday 20 May 5-7pm



Book your place
tmc.ac.uk/events



* National Achievement Rates Tables.





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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**

All information is correct at the time of publication and may be subject to change. For the latest details, please visit tmc.ac.uk.

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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