

# ARE YOU

# COLLEGE READY?

## Life as a pastry chef...

A pastry chef is someone who is trained and skilled in the making of pastries, desserts, bread and other baked goods. A pastry chef is typically found in a professional kitchen of a restaurant or hotel. Bakers are also members of the pastry department in larger establishments. Some pastry chefs prefer to have their own small business, running a bakery or a specialist shop which focus on specific elements of patisserie and confectionery. The job demands abundant testing and sampling of new creations, which can be both rewarding and delicious. Nearly every restaurant, café and farmers market sell pastry and bakery items and there is no doubt that people will always have a sweet tooth.



## Research to help you with your course next year



Watch or listen to one (or more!) of the documentaries and podcast below and think about how the issues link to Hospitality & Catering: (Available on Netflix, BBC iPlayer, All 4: On Demand or [www.boweryboyshistory.com](http://www.boweryboyshistory.com))



**BAKE OFF:  
THE PROFESSIONALS**



**GREAT BRITISH MENU**



**CHEF'S TABLE**



**WWW.BOWERYBOYSHISTORY.COM  
BAGELS: A NEW YORK STORY**

Read the article below on the success of former student Exose Grant

[www.manchestereveningnews.co.uk/whats-on/manchester-masterchef-professionals-star-exose-17487571](http://www.manchestereveningnews.co.uk/whats-on/manchester-masterchef-professionals-star-exose-17487571)



Use these websites to help you with the tasks below and develop your understanding of the sector:

- [www.thecaterer.com](http://www.thecaterer.com)
- [allergytraining.food.gov.uk/english](http://allergytraining.food.gov.uk/english)
- [www.theworlds50best.com](http://www.theworlds50best.com)

## College Ready Tasks



### TASK 1

Identify one restaurant in 'the worlds 50 best' website above and give three reasons why you were attracted to this restaurant.



### TASK 2

Produce a short report (max 250 words) on the traditional New York dough product. Use the podcast above as your first point of research.



### TASK 3

Describe the best meal you have eaten, or the best dish you have ever cooked. Provide a picture if possible and explain why.



### TASK 4

Complete the online allergy training certificate above.

Good luck with your tasks, enjoy your Summer and I look forward to welcoming you to Trafford College in September. Any questions please contact me on [matthew.shaw@tcg.ac.uk](mailto:matthew.shaw@tcg.ac.uk)

**Matthew Shaw, Head of Department**