

ARE YOU

COLLEGE READY?

Life as a chef...

There are different types of chefs within the kitchen, for example some chefs are primarily responsible for a specific section (Chef de Partie), whereas others such as the Sous-Chef are involved with running the kitchen and is responsible for taking on tasks in place of the head chef. The Head Chef is usually accountable for creating new menus, costing dishes, food ordering and controlling budgets. Successful chefs are also able to develop new ideas and innovative ways of improving their cooking to meet the demands of customers. The hospitality industry provides multiple opportunities for qualified chefs.



Research to help you with your course next year

Watch one (or more!) of the documentaries below and think about how the issues link to Hospitality & Catering: (Available on Netflix, BBC iPlayer or www.youtube.com)



THE MADNESS OF PERFECTION



GREAT BRITISH MENU



CHEF'S TABLE



MASTERCHEF: THE PROFESSIONALS

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

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
- www.bighospitality.co.uk
- 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

Use the links above to research 'Allergens' then write a short report (250 words max) on how the industry has had to adapt to new legislation.



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.

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@tcf.ac.uk

Matthew Shaw, Head of Department