



BE BURY COLLEGE BE READY

CATERING





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Introduction

Are you considering a career in the catering industry?

If you enjoy working as part of a team, and working in a fast paced, exciting and demanding setting then catering may be for you.

Are you creative? Do you enjoy experimenting with recipes, and cooking for family or friends?

Can you think on your feet, and stay calm and focused in a busy environment?

A career in catering can take you across the world and the possibilities for an exciting, creative career are endless!

Read on to find out more...



Serving the community through education and training

Studying Catering at Bury College

Whatever your exam results, there is a course for you in the Catering Department at Bury College.

We offer a full range of courses, from Level 1 to Level 5 and the catering team can advise you on the best choice for you.

The catering courses cover health and safety, food preparation, patisserie, restaurant service, front of house and much more...



Why Choose Catering?

The catering industry is much more than just hotels and restaurants. Skilled and qualified caterers are required in the following organisations:

- Cruise ships
- Hospitals
- Schools
- Events
- Corporate settings
- Airports and airlines
- The Military

“As of June 2019, there were 26,265 restaurants in Britain”



Why Choose Catering?

“The Bury College catering department focuses on culinary craft and knowledge. Our students understand food and cooking and possess the skills which helps them to gain successful careers in the ever growing hospitality sector”

David Hodgeon –Head of Curriculum

“Being a chef allows you to travel the world, without any worries about earning money and eating well”



“Work experience is at the centre of our curriculum; we provide high quality opportunities and open the door to the exciting industry”

Andy Duggan – Team Leader

“The food and drink industry is the UK's largest manufacturing sector, contributing £28.2bn to the economy annually and employing 400,000 people”



Meet The Team

David Hodgeon
Head of Curriculum

Andy Duggan
Chef Lecturer & Team Leader

Laura Hughes
Chef Lecturer

James Donnelly
Learning Improvement Leader
& HNC /HND Lecturer

Peter McCarthy
Chef Lecturer

Debra Brown
Chef Lecturer



Be Ready to learn

Our expectations when we start to learn:

- Good attitude
- Smart personal appearance
- 100% attendance
- Punctuality
- Course work kept up to date
- Teamwork
- Enthusiasm
- Correct Uniform





Be Prepared for a Positive Future

Bury College Catering Department will develop your employability skills

1. You will become more confident in cooking, communicating and problem solving
2. There is a collaborative approach built into your course. You will be developing menus, dishes and working as a team with fellow colleagues producing meals across our three catering operations within the college.
3. You will learn from your mistakes, the dishes will improve and become fine tuned, and your resilience will be enhanced.
4. You will need to be commitment to your studies, meeting deadlines, attending, serving food on time.

Be Ready, Be Compliant

Food safety and allergen awareness is vital within the catering and hospitality. The Food Standards Agency have produced a food allergy online training package.

Why not click on the link below, complete the training: <https://allergytraining.food.gov.uk/>

This is recognised by the industry and improve your career opportunities. Good luck and once completed email to:

david.hodgeon@burycollege.ac.uk



Be Ready – Be Creative and Enjoy

Engage with our activities which are listed on the next few slides:

Activity 1 - Rainbow Cake

Activity 2 - *Harry Potter* Cooking Challenge

Activity 3 – Mocktail Making

Enjoy and send your pictures to the tutors



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Activity 1 - Rainbow Cake



Ingredients

125g softened butter (need a little extra for greasing tins)

225g plain flour

150g castor sugar

3 medium eggs

1tsp vanilla essence

1tsp baking powder

Pinch of salt

(edible food colouring – red, orange, yellow, green, blue, and purple plus pink optional)

Method

Cream butter and sugar together

Add essence, salt

Add eggs slowly

Then add food colouring only few drops

To finish add flour, baking powder,

Then put into cake tins and bake in oven 180 for about 30 min

Recipe tip

To make sure you've got a good balance of food colouring, test your colouring in a little water first to find your favourite combination

To Finish the cake

(for the coating of your cake you can put some of this inside your cake, layering the cake together and then smoothly over and around your cake)

1tsp vanilla extract

3x250g tub cream cheese

350g icing sugar

Method

Cream together cream cheese and icing sugar and add essence

Once you have made your cake, take a picture and email to laura.hughes@burycollege.ac.uk

Harry Potter

Cooking Challenge



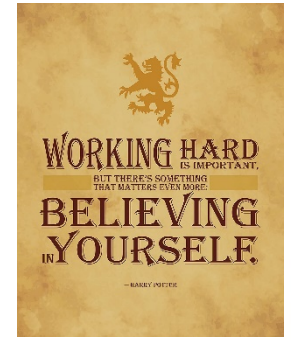
Butter
Baguettes
Grated Cheese
Onions
Flour
Potatoes
Minced Beef
Stock Cubes
Golden Syrup
Treacle
Lemons
Cocoa
Eggs

Are you a Harry Potter fan? How about a cooking challenge? Could you prepare and cook a meal for Harry and his friends using the ingredients provided, some ideas of your own and maybe some magical ones? Could you create a “Great Feast” to be served in Hogwarts Great Hall?

Design a Menu that is worthy to be eaten by Dumbledore – You will need a starter, a main course, and of course, a pudding! Some ideas for ingredients are opposite but use your imagination and see what spellbinding recipes you can create.

Why not design a menu card too that would be displayed on the banqueting table?

An example on your menu could be “kreature soup” followed by “shepherds pie” or “pumpkin pasties” and the dessert “Harry’s favourite “syrup tart”, and what do you drink with food from Hogwarts? Butterbeer yummy, could you produce a glass?



Everybody seems to eat well in the wizarding world, the house-elves prepare and cook a wide variety of meals. There is much magic involved and the food created by the house-elves disappears after an hour or two, could you make your food disappear that fast when serving customers.

All Hogwarts food is grown locally, and we at Bury College try to source our ingredients locally as much as we can...look at Bury Black Puddings.

Hagrid raises his own chickens for Hogwarts unfortunately he will not sell any to us, so we have our own Hagrid in Mick on Bury Market who supplies local foods.

We can't magically transport food through ceilings and tables onto the plate, but we can serve your food in our restaurant?

Could you prepare a Hogwarts menu for it to magically appear on our restaurant menu??

You could even try cooking some at home and take photos to send to the Bury College Catering team ...

Prize for the best!

Send your completed menu and/ or pictures to debra.brown@burycollege.ac.uk

Harry Potter

With all the feasting and raucous antics of the novice wizards, they seemed to be working up a real thirst, for a chalice or two. Whilst we don't have the ever refilling cup here at Bury College, we do have our enviable supply of elixirs, provided by 'Stuart from Ramsbottom'.

Flying over the rooftops and hills on his enchanted chariot, he brings the selections and ingredients for our young trainee 'Dobbies' to work their magic. They are certainly practice their skills day and night, perfecting potions to tickle the taste buds, stimulate the senses and arouse the flavour of the food.

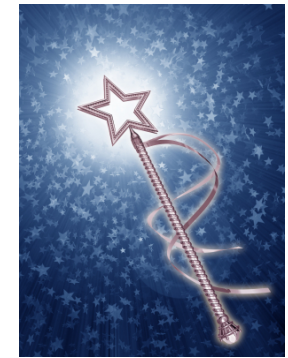


Harry Potter

They know that no banquet is complete without the special sparkling Mocktail, crystal coloured cooler, ruby coloured grape mead or smoking fizzy liquor, for without ‘our Dobbies’, with their flair, there would be no liquid refreshments a plenty to match to the foods.

For if the novice wizards, house elves and masters do not enjoy their creations, then there would be no merriment after the hard days ‘wand waving’

Could you rise up the ranks to be a creative Dobbie?
Create your own Hogwarts concoction, see the next slides for some inspiration.



Cocktails

Cocktail Authenticity?

- England, Mexico, America and France all claim to have originated but no one knows the **authentic**
- The USA first introduced the popularity which was a pre mixed stimulant mixture for sporting even
- The modern cocktail is usually a short drink 10cl (3-4oz) or can be known as a mixed drink or long drink
- Cocktail recognised to mean all types of mixed drinks, usually an alcoholic content and a mixer, fruit, soda, fizz etc
- *E.g.s Champagne cocktails, Fixes, Coolers, Cobblers, Frappes, Sours, Toddies, Pick me ups, Collins, Highballs,*



The art of making a cocktail is known as 'mixology' where no single ingredient is prominent, made by the following methods

- **Shaken** with ice in a Boston Shaker, ingredients are cooled shaken and served in a glass with a Hawthorn Strainer
- **Stirred**, in a glass, served through a Hawthorn Strainer
- **Built**, added to a glass, ice fruit, leaves, sugar then other liquid ingredients, use a bar spoon to 'muddle' Crush with the flat end of the spoon
- **Layered**, using liquids of different densities that are floated one on top of the other, can be alcoholic or non alcoholic as with **MOCKTAILS**

Activity 3

Why not try this summer “mocktail” at home?

Mocktail –The non alcoholic version

Why not try this one for the summer!! **Cinderella**

Ingredients -1oz each of lemon juice, orange juice and pineapple juice, dash of grenadine, 2oz ginger ale, garnish with slices of fruit

Method -Place ice and all ingredients into a Shaker, shake firmly to cool, strain and serve into a long glass then garnish



Email a picture of your cocktail to David.hodgeon@burycollege.ac.uk