



Catering and Hospitality Tutor Talk Transcript

[Alan] Hi, welcome to Greenbank College.

My name is Alan Harris, I am the Lead Catering Tutor for the college.

We deliver Level one NVQ in Food Preparation and Cookery and also Level two Professional Cookery which is also an NVQ and it's a recognised certificate for City and Guilds.

The units that cover the Level one Food Preparation and Cooking are effective teamwork, customer service, handling knives, cleaning knives, we work with good food safety principles, food hygiene so working with vegetables, poultry, sauces, rice and pasta.

The Level two professional course is all about preparation, cooking and delivering service including poultry units, meat, sauce, pasta, bakery. And also, the mandatory elements as well, which is handling and cleaning knives, dealing with effective service and customers, customer service principles, also food safety and food hygiene as well.

The Level two Professional Cookery certificate is also a great gateway as the college has many partnerships and links with work placements in the city centre and also outside of Liverpool and we deal with various hospitality outlets and also outside of Liverpool and we deal with various hospitality outlets which offers a work placement for our learners and our students.

Well, I hope that gives you a good insight in what we do here at Greenbank College in the Catering department and I hope to meet you all in September.

Thank you.