

# CATERING & HOSPITALITY

Welcome to our Catering and Hospitality newsletter specially created for you to see what's been happening in the department you will be joining this September.

Our students have been working harder than ever, despite the lockdown restrictions, which meant new ways of study from home for much of the year.

Highlights include creating cakes for carers, some great higher education study places for students and culinary masterclasses from award winning chefs.

## LOCKDOWN LEARNING

Students were set some practical culinary tests during lockdown and created some fantastic food to feed their families

**Pastry Chef, Kieron Constantine's** chorizo and cheese scones went down a treat alongside his different flavoured brioches based on cinnamon and cheese.

**Professional Cookery student, Courtney Strong** came up with chocolate chip cookies. And fellow classmate, **Ellie Smith**, turned her hand to some delectable chocolate truffles.



## UNIVERSITY OFFERS

**Luis Filactou** is set to study **Culinary Arts** at the **University of Derby** this year. He made these amazing brownies and a variety of pasta dishes during lockdown learning.



**Sharna Fuller** is progressing to the **University Centre Wigan & Leigh College** to take up the **HND Travel & Tourism Management** course.

Sharna showed her younger siblings how to make use of uneaten chocolate eggs to create a new delicious treat this Easter.

## THANK YOU

### NHS

Students were set the task of designing a thank you cake for the NHS at the height of lockdown.

**Keoni Hamilton's** impressive rainbow themed cake also included the key messages of staying safe and staying home.



## PORTUGUESE WORK EXPERIENCE

Catering & Hospitality joined Travel & Tourism students on work experience in restaurants and business in Portugal. The teams were lucky enough to get their trip in before Covid-19 restrictions put a halt to all our travel at home and abroad. See [here](#) for more.

## MASTERCLASS WITH AWARD WINNING CHEF

Former Level 3 Advanced Professional Cookery student **Oliver Mather** returned to his training kitchen to deliver a masterclass for current students.

Oliver is a Sous Chef at AA Rosette restaurant, The Punchbowl Inn, in Cumbria.

The rising culinary star and former finalist of North West Young Chef of the Year was keen to share his skills with the chefs of tomorrow.

"It's good to pass on new dishes and ideas that students might not be familiar with," said Oliver, who cooked venison with beetroot puree, kale and blackcurrant sauce and a classic lemon tart - all dishes from the Punchbowl.

The former Rivington and Blackrod High School pupil works under Head Chef, Alex Beard, a former 3 Michelin star establishment chef.

Having progressed from Chef De Partie at the Punchbowl, Oliver has fond memories of the College.

"I learned lots of skills on the course from experienced tutors, who helped me to prepare for work in the industry."



To see more Hospitality and Catering facilities at the College click [here](#)

## COLLEGE TIMES

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