

S4 Hospitality, Glasgow Clyde College, Langside Campus

EVIP Hospitality is designed to help you develop the skills and knowledge required to work in a hospitality environment with the view to moving into employment, education or training when leaving School. You will also develop your employability skills and explore the world of work through the opportunity of work experience. You may also have the opportunity to take part in Glasgow City Councils Culinary Excellence programme.

As part of the course, you will continue to work towards qualifications in English and Lifeskills Mathematics and will still receive PSE (guidance) and PE classes.

Qualification	Level	Type
Employability You will increase your knowledge on the world of work and also learn how to gain and sustain employment. You will focus on generic employability skills, to enable a successful move into the job market. You will develop skills and attitudes which will be applicable across all areas of employment.	National 3 or 4	Full Award
English You will develop your literacy skills and understand, analyse and evaluate texts in the contexts of literature, language and media. You will also create and produce texts, and develop planning and research skills, applying language skills as appropriate.	National 3 or 4	Full Award
Lifeskills Mathematics You will study numbers, money, shape, space and measurement in everyday life, enabling you to interpret data and tackle real-life situations.	National 3 or 4	Full Award
Wellbeing You will explore factors that influence personal wellbeing, and to make decisions that contribute to improving personal wellbeing. You will be encouraged to look at connections between mental, emotional, social and physical health, and to look at different ideas of health and wellbeing at a personal, community, societal or global level.	National 3 or 4	Full Award
NPA Professional Cookery Level 4: Intro to Cookery Processes You should be able to demonstrate knowledge associated with a range of cookery processes and carry out the cookery processes in a safe and hygienic manner.	National 4	Full award
Healthy Cookery You will investigate the main food groups and the benefits of a balanced diet. Adapt recipes cooking both healthy and unhealthy versions to work out how to adapt them.	National 4	Full award

<p>Craft Bakery</p> <p>You will find out about the work carried out in the bakery. You will learn about basic food hygiene, health and safety issues, equipment and terminology, while preparing, cooking and finishing a range of bakery goods.</p>	National 4	Full award
<p>Intro to Food Preparation Techniques</p> <p>You will demonstrate understanding of accurate weighing and measuring, basic food preparation equipment and cookery terms through simple practical activities such as the preparation of vegetables for soup, scones, basic sponge, duchesse potatoes, meringues, apple pie, quiche, croquette potatoes and hamburgers.</p>	National 4	Full award
<p>Assist with an Event</p> <p>You will be introduced to the skills and knowledge required to assist with an event. You will be able to plan, organise and take part in an event by working as a member of a team. You will follow instructions to obtain resources and make arrangements for people to attend an event. On completion of the event pupils will carry out a review and evaluate their contribution to the event.</p>	National 4	Full award
<p>Food Hygiene for the Hospitality Industry</p> <p>You will demonstrate understanding in the following areas:</p> <ul style="list-style-type: none"> • hygiene in relation to food handling as regards maintaining health • safe personal hygiene practices when handling cooked food • hygiene considerations and practices for food preparation areas • safe and healthy practices for food storage and preservation • transportation of food from shop to home or business • low and high risk foods in relation to food spoilage • information currently found on food labels relating to food storage • prevention of contamination and cross-contamination • use of refrigerators and freezers 	National 4	Full award
<p>Cake Decoration: An Introduction</p> <p>You will be introduced to the preparation of and application of a range of basic cake coatings to a variety of cake types. You will learn about food hygiene procedures, processes and techniques while preparing and applying the range of cake coatings. You will also learn about a range of decorative items and how to use these items to produce the desired effect.</p>	National 4	Full award
<p>Information and communication technology</p> <p>You will carry out information communication technology activities that involve accessing, processing, and presenting information. This term pupils have planned a holiday using the internet, created a webpage and made an album cover using different programs.</p>	National 4	Full award
<p>Personal Learning Support Plans</p>		Full award

Intro to Cookery Skills / Confectionary	College Cert	
Foods of the World	College Cert	

What happens next?

You will be referred to EVIP via your current School. You will then have the opportunity to attend an Information Sharing session and then you will be invited to attend a Taster Session at Glasgow Clyde College, Langside Campus.

Courses start in August and you will transfer from their current school roll to the roll of EVIP. You will attend EVIP 5-days each week and classes run from 9.30am-3.15pm. You will be given an appropriate travel card to allow you to travel independently to and from EVIP/College.

Learning will be delivered in a variety of environments including a professional kitchen, classroom, IT suite and Sports Centre.

All pupils in the class will be supported by an EVIP Officer/Vocational Coach. They will provide pastoral care, guidance and support at all times during the school day. Pupils are not permitted to leave the College Campus after they have arrived in the morning.

What opportunities are there after EVIP?

You can train as a chef or baker either full-time or part-time at college. You could also work as a trainee/ commis chef apprentice, where you would learn on the job and go to college on day release. Chefs, croupiers, event organisers, hotel managers, kitchen assistants and travel agents are some of the occupations in Scotland's hospitality, leisure, travel and tourism industry. There are further education options at College, as well as National Training Programmes available for you to apply for.

There are a wide variety of roles for people who have a good work ethic and a desire to provide excellent customer service. Young people have access to weekly sessions on Employability and will have regular access to the School Careers Advisor from Skills Development Scotland to ensure that they receive the appropriate level of advice and information.