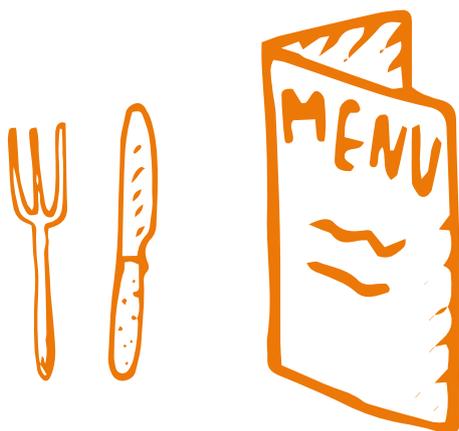


Resource Pack

2016

In association with:



WE ALL NEED TO EAT! AND ANYTHING WE EAT OUTSIDE OF OUR OWN HOMES IS PROBABLY SUPPLIED BY THE CATERING INDUSTRY.

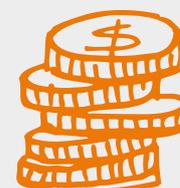
If you're passionate about **food** and **work** best as part of a **team** in a fast-paced environment, a job in the catering industry could be for you.

The catering industry provides food and drink at **social events**, in businesses and at other gatherings.

People working in catering are involved in the **ordering**, **preparing** and **servicing** of food and drink to meet the requests of clients and businesses they work for.

As a whole the industry contributes billions to the UK economy, and is one of the biggest employers of young people in the UK.

A large variety of businesses in a wide of industries require catering staff.



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TYPES OF CATERING JOBS



HEAD CHEF

In charge of the whole kitchen and how it runs. You'll be in control of everything from food orders to managing staff and preparing new menus. You are in control of the food that is served in the restaurant or canteen.

As well as excellent cooking skills, Head Chefs need to have strong communication and organisational skills to be successful in the role.



SOUS CHEF

Second in command to the Head Chef, the Sous Chef takes charge of the more practical elements of food preparation, while the Head deals with the more business-led responsibilities. This is a more hands-on role overseeing all kitchen duties, supervising the preparation and cooking of food. In this role, it is your job to make sure everything runs smoothly with getting food to the customer.



KITCHEN PORTER

Kitchen Porters are responsible for most of the basic tasks and therefore are essential for the smooth running of the kitchen. Duties can include cleaning kitchen appliances, unloading deliveries and, in some cases, basic food preparation. You'll need to be able to work quickly and efficiently, and also work from your own initiative. As an entry level role it is often not necessary to have any specific qualifications

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RESTAURANT MANAGER



A Restaurant Manager manages all aspects of a restaurant or canteen, with responsibilities that include organising bookings, managing and recruiting staff, customer service and managing budgets. Meeting health and safety regulations is also the responsibility of the Restaurant Manager.

You'll need the ability to multi-task and organise a large number of staff efficiently. Great communication and teamwork skills will also be essential.



YOUR ROUTE INTO CATERING

NVQs

After leaving school there are several vocational study options in catering available by taking National Vocational Qualifications (NVQs). In Scotland these are called Scottish Vocational Qualifications (SVQ).

Sixth forms, colleges and private course providers such as City & Guilds offer different level NVQs in different aspects of the catering industry.

Courses include subjects such as Professional Cookery, Food Safety, diploma for Professional Chefs and Supervision in Food and Beverage Services.

Unlike other qualifications such as A-levels NVQs are assessed with practical assignments and focus more on providing you with the skills to succeed in a chosen career field.

A Level 3 NVQ can be worth up to between one and five A-levels at A*-C. Further qualifications are available up to Level 5 for senior management levels.

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APPRENTICESHIPS

Apprenticeships are an increasingly popular route into a career, especially in industries that require practical skills.

Apprentices benefit from earning a wage and gaining real-world work experience whilst gaining a nationally recognised qualification in the field.

Anyone who is over 16, eligible to work and not in full-time education can apply for an apprenticeship.

There are 2 types of catering and professional chefs apprenticeships.



INTERMEDIATE LEVEL APPRENTICESHIP

You could train in roles like:

- school cook/chef
- kitchen assistant
- craft chef – fine dining
- craft chef – casual dining or restaurants, hotels and gastro pubs
- commis chef – Bangladeshi cuisine
- wok chef, deep fry chef – Chinese cuisine
- cook/chef – Indian cuisine
- stir fry specialist, assistant chef/cook – Thai cuisine
- commis chef or demi chef or chef de partie



ADVANCED LEVEL APPRENTICESHIP

You could train in roles like:

- sous chef or senior chef
- sous chef or senior chef/cook – fine dining
- sous chef or senior chef/cook – restaurants, hotels and gastro pubs
- pastry chef

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One of the more exciting school leaver opportunities in catering comes from the Royal Navy, who offer positions as a chef.

In this position you can find yourself doing everything from catering for Royal Marines on operations to providing fine-dining for influential VIPs. The Royal Navy will provide you with the training and support to succeed.

Unlike other apprentice roles the Royal Navy also offer the opportunity to travel the world, whilst earning a salary and working towards an Intermediate Apprenticeship in Professional Cookery.

Find out more about Royal Navy roles and apply at:

www.royalnavy.mod.uk/careers



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TIPS FOR GETTING A JOB IN CATERING

Thinking of getting into catering but not sure where to start? The experts at the Royal Navy provide some top tips for breaking into the industry:

- **Demonstrate your skills** – makes your CV is tailored to best display the right skills and also show your skills and love of food on your social media feeds.
- **Keep up-to-date** – make sure you watch the latest developments in the food industry, and, if preparing food is your goal, fit them into your own cooking.
- **Learn new skills** – don't be afraid to learn new skills, you might develop a skill that will help you stand apart in the application process.
- **Be practical** – experience is everything in catering, so make sure you have some. Taking an internship or voluntary position to learn the ropes will only make you stand out more.
- **Don't be scared to start at the bottom** – catering is an industry where progressing upwards is fairly easy for those people who show commitment and develop the right skills.



More useful resources

Need more help with your careers choices? You can find a wealth of help and opportunities at the following places :



ROYAL NAVY



THEBIGCHOICE.COM

Find quality advice and opportunities in apprenticeships, part-time jobs and training on this youth careers portal.



SCHOOL LEAVERS GUIDE

This interactive app guide brings together expert advice, guidance on career steps and positions from top employers via your tablet or smartphone.



NATIONAL CAREERS SERVICE

The official place for careers advice and information in the UK.



NATIONAL APPRENTICESHIP SERVICE

Everything you need on apprenticeships and the best vacancies on offer.