



FOOD FOR THOUGHT

Why Study Catering at Mary Hare School?

Why study it?

Cookery and Customer Service! Essential Life Skills, a perfect pleasure, a way to relax, a way to make friends, or a way to get a job? Whatever you think, you will never regret learning to cook and deal with customers. A student with these skills can seek employment all over the country and in a wide variety of roles.

But if hospitality isn't your final career goal, the same skills will help you, and your future family, live happier, healthier, and more prosperous lives!



What does the course cover?

The course is modular & flexible. All aspects of a career in hospitality are

covered from kitchen safety to customer service.

You'll cover topics like:

- food safety
- effective teamwork
- preparation, cooking and finishing cakes, vegetables and pasta.
- health, safety and security in a working environment.

What does the course expect of you?

The course is practically based with evidence gathered continually over the 24 months. Evidence may be collected through photos, video, recorded interviews or written. To take part in all aspects, they must be willing to work both in Blount Hall and outside Mary Hare, to gain real life work experience. We have formed links with some fantastic local businesses to give students a variety of work environments.

Included in the course are exciting masterclasses from visiting chefs and trips out to see behind the

scenes in local businesses. Chef jackets and trousers are required and must be worn. Students are expected to turn up on time, and if they are unable to attend a lesson, or work placement, they must be polite and inform the teacher at least 24 hours before the lesson.



Shepherds Bakery

Quality Bakers & Confectioners
Chieveley, Berkshire



The Fox Inn
Pub & Restaurant
Hermitage



THE PHEASANT
FREEHOUSE & HOTEL


British
Garden Centres
Keeping Britain Growing


honesty
bakers & makers

Which careers can the course lead to?

A qualification in Catering can help you find work in a variety of roles including:

- Catering Manager
- Chef
- Fast food Service Assistant
- Food Processing Operative.
- Hotel Reception



City & Guilds
Believe you can



Inside school.

There are also opportunities to cater for school events.

In the past students ran the BBQ for the prefects' rounders match and cooked gourmet three course meals in their own pop-up restaurant, Le Jardin. We were very honored to be asked to help with a catering event at Henley Royal Regatta.

