



Hospitality and Professional Cookery

Prospectus | Career Guide



**We're here to help you
get to where you want to be.
We'll inspire you, increase your
opportunities and raise
your ambitions so you're ready
to take the next step.
Start here, go anywhere**

together

we are Ayrshire College



Accessibility

Ayrshire College is fully committed to challenging discrimination, advancing equality of opportunity, promoting inclusion and celebrating the diversity of all of its students, staff, visitors and partners.

To request a copy of this information in another format please contact us:

Tel. 0300 303 0303

Email. marketing@ayrshire.ac.uk



www.ayrshire.ac.uk

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Why choose College?

Help with first steps towards your career

Change your career

Access further study at University

Start an apprenticeship

Help to start your own business

Study locally

Excellent facilities

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“ Sometimes the smallest step in the right direction ends up being the biggest step of your life. ”

Build your future at Ayrshire College.

Our campuses offer modern facilities with exciting learning spaces, to help you learn in a way that suits you. There are social spaces on each campus, including refectories and coffee shops, where you can relax and catch up with friends.



**Modern Learning
Resource Centres**



**Coffee Shops
and Refectories**



**Training
Restaurants**



**Training Hair and
Beauty Salons**



**Motor Vehicle
Garage**



**Gym and
Multi-Sport Pitches**



**Horticulture
Centre**



**Aeronautical and
Engineering Centre**



Science Labs



**Construction and
Trades Centre**



**Training Hospital
Ward**



Training Nursery



**Recording
Studio**



**Photography and
Broadcasting Studio**

An exciting career awaits you In Hospitality or Professional Cookery!

Hospitality and Professional Cookery are exciting career paths full of possibilities. Not only is there the potential to work across Ayrshire, but qualifications in these areas can lead you to a career with opportunities to travel and work throughout Scotland, the UK and even the world!

There's a wide variety of roles - from working in restaurants and hotels, to owning your own business or even teaching, this fast-paced industry offers a wide range of possibilities.

If you have a good work ethic, a desire to provide excellent customer service or a passion for all things food related, this industry is for you.

The career opportunities are endless,
so what are you waiting for?

Excited? Be a part of it. Start here.

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Our training restaurants with state-of-the-art kitchen facilities and modern front of house help prepare students for work in this fast-paced industry.

Salt & Barrel is a fresh and inviting training restaurant at the heart of the Kilmarnock Campus.

Westerly is a stylish training restaurant located on the top floor of the Dam Park building at our Ayr Campus.

Our students prepare delicious three course lunches and evening menus using the best quality, locally produced ingredients.

They accommodate guests for corporate lunches, celebration treats or festive events.

Our students also cater for a range of external functions throughout the year allowing them to gain first-hand experience and develop networks of industry contacts.

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Why choose Hospitality or Professional Cookery?

Maybe it's about food - you love to cook and find yourself coming up with new ways to make and plate food. Maybe it's about people – you want to make people's day!

No two days are the same. Every day will bring different challenges and different rewards. You'll meet new people and deal with new scenarios all of the time...and variety is the 'spice' of life.

It's creative. Cooking and baking offers you the chance to use your imagination and enhance recipes and food dishes. But it's about more than just creating a product, it's about creating a whole experience for the customer.

Work for yourself. A qualification in professional cookery or bakery could lead you to start your own business.

Career Opportunities. There's a wide range of roles available to you. The industry provides many opportunities for development and promotion. There's potential to move up the career ladder very quickly.

Work anywhere in the world. Those transferrable skills you learn allow you to work internationally. You could travel the globe – there are loads of exciting opportunities.



Careers

- Chef
- Cook
- Baker
- Catering Manager
- Restaurant Manager
- Hotel Manager
- Food and Beverage Manager
- Barista
- Mixologist
- Sommelier
- Run your own business



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If you enjoy practical activities and are committed to providing an excellent customer service then a career in Hospitality or cookery could be perfect for you.



“Take in as much information from as early as you possibly can. I’d encourage people who want a career in hospitality to invest in themselves.

“You can start from humble beginnings, and if you’re talented and work hard, then there’s huge opportunities to work where you want. The world is your oyster. If I can do it, then so can you! I hope you all enjoy it, it’s the best career in the world.”

Michelin Star, Celebrity Chef, Clare Smyth MBE

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What are employers looking for?

We've built an extensive network throughout the years. We have strong links with industry and great partnerships spanning Ayrshire and beyond. Our students benefit from placements in first class establishments and experience at prestigious events. We know what's employers are looking for and endeavour to ensure our students have exactly what's required to 'cut it' in this fast-moving, dynamic industry.

The hospitality industry is crying out for trained staff, and you will never be out of work.

Customer service

An excellent customer service attitude is essential. You will be providing a service and the service is what every customer remembers the most. You need to take pride in what you do and strive to achieve a high standard.

Good working practices

Food hygiene and a strong focus on health and safety are essential in this industry. Good personal presentation and clean working practices are a must.

Imagination

There's always scope to dream up new ways of making a dish, or an experience, more enjoyable for customers.

Ability to work under pressure

If you can't stand the heat, stay out of the kitchen! You must be prepared to work in hot, noisy, busy environments which can be physically (and mentally) demanding but the reward is worth it.

Communication

You'll be communicating with customers, with suppliers, with your colleagues. Excellent communication skills are essential...

Team worker

Hospitality means TEAM! You need to be able to work with others to produce the end result. A kitchen and restaurant should run smoothly with everyone playing their part, from a section of the kitchen to the person washing the dishes.



Enterprising
Students

Could you be one of our **Enterprising Students?**



The Ayrshire College Foundation provides funding of grants up to £5,000 for students of Ayrshire College who are interested in developing ideas to start up their own business.

To help us inspire more students to be enterprising, we are working in partnership with Bridge 2 Business to support idea development.

You could join the many students we have supported so far, including former engineering student Greig Allan.

Visit our Entrepreneurs Blog to learn more.

[Click here
to visit our
blog](#)



“ The knowledge and skills I’m learning on my engineering course help me understand how things work and how to solve problems. This will help me in the manufacturing side of our business. ”

Former engineering student, Greig Allan

Start here...

Ayrshire College will take into account your qualifications and life experience to place you on a course that is right for you.

Start by building your confidence and skills to open up a future in the food industry. You can progress onto a more advanced level or choose to specialise in a particular area such as Bakery or Patisserie.

If you've got a real desire to work in a higher level post in the exciting hospitality industry then our choice of courses could set you up for a fantastic career.

Courses available in:

- Hospitality
- Professional Cookery
- Bakery

Click here
to see all
courses



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Go anywhere...

Hospitality gives you a fantastic opportunity to work wherever you want - you can travel anywhere in the world. If you've got a real desire for a management role in this fast moving, dynamic industry, then our courses could set you up for a fantastic career.

On completion of our non advanced courses you can progress to further study with us.

You can follow an academic path to more advanced level courses at university. For example:

- BA (Hons) Food Nutrition and Textiles Education
- BA International Hospitality Management at City of Glasgow College
- 2nd year entry to BA Food Nutrition and Health at Abertay University – there is then an opportunity to study a PGDE to teach Home Economics

You could start working as a chef with the aspiration to be a Senior Commis Chef, Junior Sous Chef or Chef de Partie, and on to Head Chef or Executive Chef. Or what about starting your own business? The world is your oyster!



“I've gained many skills from how to cook, how to manage others and day to day life skills that I have used and will use for the rest of my life. College also helped me develop as a person helped me become the man that I am today. I now own The Weston which is East Ayrshire's no.1 TripAdvisor venue we've grown year after year and won numerous awards in the process.”

**John Cairns,
Owner, The Weston**

Please check with each university for their articulation requirements prior to your UCAS application. Entry is subject to availability of places and meeting entry requirements, other options may also be available.

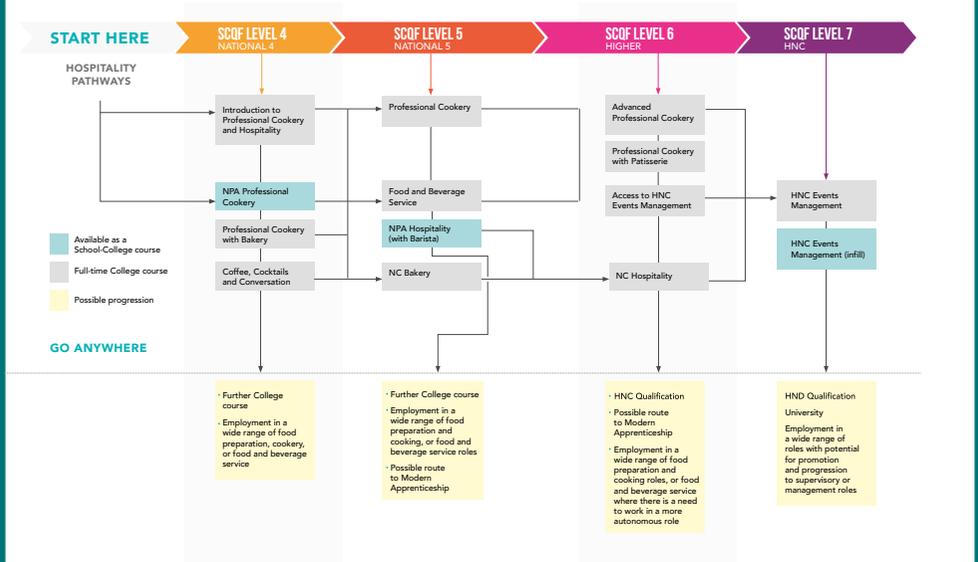
What path will you take?

Our course pathway maps will help you understand the various routes you can take to help you achieve the qualifications you need.

Zoom in to view



Course pathway map for Hospitality



Still unsure?

Contact our Student Services team and speak to one of our advisors who will be happy to help you.

You can book an appointment to see the Advisor for your curriculum area either in person, over the phone or by email:

studentservices@ayrshire.ac.uk

Tel no. 01294 555 333



Go for it!

You're just two steps away from starting your career in Hospitality or Professional Cookery...

Step 1...

Click here to see our full list of courses at www.ayrshire.ac.uk

Step 2...

Apply online now or download our Application Guide **here**

Full-time courses start in January and August. Apply as soon as you can because our courses fill up quickly!



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