

Catering & Hospitality Showcase



Showcase

TAKING  HIGHER



Predicted Grades Form



Please fill in this form with as much detail as you can.

Why do I need to fill this in?

So we can help you choose the right course and give you the support you need when you start.

If you miss this step, we might not be able to confirm your place.



Scan the QR code using
your smartphone camera

We also have paper copies of this form if you need one, please just ask!

Reform Information



Just so you are aware, the government are making changes to some of the qualifications that Colleges offer.

This is to help make it simpler to pick a course that matches your future job or university plans, by replacing older courses with a smaller number of options.

We are introducing new qualifications under the guidance of the Government. Meaning we might have some new courses added later in the year. Don't worry though, we will keep you updated and you can choose what you do at enrolment!

If you receive a conditional offer from us for a course areas and we change the qualification type, we will let you know but your offer will still remain with us.

Entry Requirements



Level	Entry Requirements	GCSE Resits
Level 1	At least three GCSEs at Grade 2 or above.	Learners who have not achieved Grade 4 or above in GCSE English language and/or Math's will have these subjects added to their timetable.
Level 2 Occupational Certificate	At least four GCSEs at Grade 3 or above, including English language and Math's.	
Level 2 Diploma	At least four GCSEs at Grade 4 or above, including English language and Math's..	
Level 3	This Level is a direct progression from a Level 2 catering and hospitality qualification.	

Entry requirements can be found on our website and are subject to change without prior notice so please review these before coming to enrol.

Certificate in Culinary Skills – Level 1

What will I study?

- Food safety and hygiene practices in a catering environment
- Health and safety in the workplace
- Basic nutrition and food groups
- Kitchen equipment, utensil selection and safe use
- Core cooking methods
- Cold food preparing
- Costs and menu planning

How will I be assessed?

Assessment will be completed through a range of practical tests and short answer papers.

What can I do next?

You can progress onto a Level 2 Certificate in Culinary Skills, a Level 2 Diploma in Professional Cookery or an appropriate apprenticeship.

Good to know

You will have the opportunity to work in our award winning training restaurant, The Waterside Brasserie. The restaurant is open to the public and all the food is prepared and served by our students in one of our fully equipped industrial kitchens.

Occupational Certificate in Catering – Level 2

What will I study?

Occupational specialism in Culinary Skills or Hospitality Operations

- Food preparation techniques, cooking methods & culinary skills
- Menu preparation
- Service and Hospitality operations
- Health, safety and food safety practices
- Catering and hospitality industry knowledge
- Professional behaviours and customer service
- Team working and communication
- Sustainability and environmental responsibilities
- Stock control and minimising waste

How will I be assessed?

Assessment methods may include:

- Practical observations, cooking and service assessments
- Synoptic and Knowledge-based assessments
- Employer-informed projects
- Professional discussions
- Assignments and portfolio evidence

What can I do next?

You can progress onto a Level 3 Catering and Hospitality course, an apprenticeship or into employment.

Good to know

Work experience is strongly encouraged as part of the programme to help develop occupational competence and employability skills.

Occupational Certificate in Hospitality – Level 2



What will I study?

Occupational Specialism: Food and Beverage Service

- Introduction to the Hospitality Industry
- Health, Safety and Food Hygiene
- Customer Service Excellence
- Customer Care and Complaint Resolution
- Food Allergens and Dietary Requirements
- Beverage Preparation and Service
- Booking and Reservation Procedures
- Stock Monitoring and Replenishment

How will I be assessed?

Assessment focuses on demonstrating occupational competence, professional behaviours and customer service excellence.

- Practical observations in realistic hospitality settings
- Employer-set projects and Portfolio evidence
- Knowledge-based assignments and assessments
- Observations

What can I do next?

You can progress onto a Level 3 Catering and Hospitality course, into an apprenticeship or into employment.

Good to know

You will develop real workplace skills while supporting customer service and food and beverage operations.

Level 2 Diploma in Professional Cookery

What will I study?

Prepare and Cook:

- Stocks, Soups and Sauces
- Fruit and Vegetables
- Meat, Offal and Poultry
- Fish and Shellfish
- Rice, Pasta, Grains and Egg Dishes

Produce:

- Hot and Cold Desserts and Puddings
- Biscuits, Cake and Sponge Products

How will I be assessed?

Units are graded: Pass, merit, distinction.

2 synoptic cooking exams covering all units over the year.

Assignments that look at the hospitality industry, menu planning and costing, food hygiene, kitchen design and safety.

What can I do next?

You can progress onto the Level 3 catering and hospitality course or seek intermediate level employment or an apprenticeship

Good to know

Whether you're aiming for a career in professional kitchens or want to take your culinary knowledge to the next level, this course will set you on the right path.

Advanced Professional Cookery (Kitchen and Larder) – Level 3



What will I study?

Modules will include:

- Develop Productive Working Relationships
- Maintain Health, Hygiene, Safety and Security of the Working Environment
- Maintain Food Safety
- Prepare, Cook and Finish Complex Fish Dishes
- Prepare, Cook and Finish Poultry Dishes
- Prepare, Cook and Finish Complex Vegetable Products
- Prepare, Process and Finish Complex Meat Products
- Prepare, Cook and Finish Complex Hot Sauces
- Prepare, Cook and Finish Cold Sauces and Dressings

How will I be assessed?

You will be assessed by:

- End exam.
- Evidence will include a wide range of dishes produced.
- Theoretical knowledge will be assessed through this process

What can I do next?

University Opportunities

Degrees in culinary arts and hospitality management.

Career Opportunities include chef, restaurant manager, nutritionist and head caterer.

Good to know

You will develop real workplace skills while supporting customer service and food and beverage operations.

Advanced Professional Patisserie and Confectionery – Level 3

What will I study?

Modules include:

- Supervisory skills in the hospitality industry
- The principles of food safety supervision for catering
- Exploring gastronomy
- Produce dough and batter products
- Produce petits fours
- Produce paste products
- Produce hot, cold and frozen desserts
- Produce biscuits, cakes and sponges
- Produce display pieces and decorative items

How will I be assessed?

You will be assessed practically by an end exam.

Evidence will include a wide range of dishes produced.

Theoretical knowledge will be assessed through this process.

What can I do next?

University Opportunities

Degrees in culinary arts and hospitality management, you can also apply for a higher apprenticeship in hospitality management.

Career Opportunities include chef, restaurant manager, nutritionist and head caterer.

Good to know

In the Patisserie and Confectionery element, you'll explore the art of advanced chocolate work, dough products, petit fours, hot and cold desserts, and intricate sugar work -perfect for those with a passion for precision and creativity.

Advanced Professional Cookery (Kitchen and Larder) – Level 3



What will I study?

Modules will include:

- Food and Drink Service
- Selling Skills
- Effective Teamwork
- Development of Personal Skills
- Customer Care in a Reception and Restaurant (Enquiries, Bookings and Payments)
- Safe and Hygienic Working Practices
- Food Safety
- Preparing for Employment

How will I be assessed?

You will be assessed through observation (with appropriate witness testimony), short online testing and on-going assignments.

What can I do next?

University Opportunities

Degrees in culinary arts and hospitality management.

Career Opportunities include chef, restaurant manager, nutritionist and head caterer.

Good to know

You will develop a more in depth knowledge of alcoholic beverages, legislation, barista, cocktail making, dealing and managing transactions along with supervising the day to day workings of our Waterside Brasserie.

Example Timetable



1 – Core Qualification			2 – GCSE Resits		
3 – Work Placement			4 – Thrive Personal Development		
	Monday	Tuesday	Wednesday	Thursday	Friday
8am					
9am	GCSE Resits	GCSE Resits	Core Qualification	Core Qualification	
10am	GCSE Resits	GCSE Resits	Core Qualification		
11am	Core Qualification	Core Qualification	Core Qualification	Core Qualification	
12am	Core Qualification		Core Qualification		
1pm	Core Qualification	Thrive Personal Development			
2pm			Core Qualification		
3pm	GCSE Resits	GCSE Resits			
4pm	GCSE Resits	GCSE Resits	Core Qualification		
5pm			Thrive Personal Development		
6pm					

Uniform, kits & PPE

What will I need?

Chef whites + Front of House Uniform – Approx £215

Front of House Uniform – Approx £80

Knives – Approx £65

How do I get this?

All uniforms are bought through Russums.

Russums will be joining us for our 'Kit & Uniform try-on night' in June/July 2027. We will send you an invitation later in the year.

You can order your uniform when you enrol with us.

Will I need the uniform for my first day?

If you can, yes.

If not, check with your tutor to see what you can wear until you have your uniform.

STUDENT PERKS

TRAVEL



TRAVEL

SHUTTLE BUS



TRAIN

FINANCIAL HELP



FREE Wi-Fi, £5 printing credit and subsidised stationery costs



FREE student parking
Subject to availability.



10% discount on great food



20% discount on hair and beauty treatments, plus a free haircut in your first term!



College gym membership for just a one-off £10 fee!



FREE* college meals
**If you currently receive free school meals, this could continue at college.*



Conditional Offers



Conditions of your offer include:

- ☐ **Getting the grades you need for your course/subjects**
Entry requirements can be found on our website and are subject to change without prior notice so please review these before coming to enrol.
- ☐ **Approval from our Learning Support or Safeguarding Teams (if required)**
Some extra checks may still need to be completed behind the scenes – but, if anything changes regarding your application, they will contact you directly.
- ☐ **Fully enrol during our Main Enrolment period (19th and 27th August)**
19th – 23rd August is used for priority enrolment appointments, so please make sure you are available on these dates as a minimum, but we advise not being away for main enrolment.
- ☐ **Places on your course being available at Enrolment**
Even if you've got an offer, your place on the course isn't confirmed until you enrol. Some courses fill up fast – especially in the first few days of enrolment!

Additional Learning Support



Our friendly teams can help you with your learning.

If you have declared an EHCP:

We might pause your application while The SEN Team speak to your local council to check your plan.

We may also contact you to book an appointment with one of our ALS team leaders.

Do you have SEN support at school?

Ask your school SENCo to share it with us so we can plan the right support for you.

Other support?

The Cube Team will help you with things like exam support (extra time, readers etc), dyslexia checks, tutoring, and study skills. This can all be sorted when you start with us!

For any support queries, contact: sen@mbro.ac.uk

Enrolment



Enrolment (19th – 27th August)

Enrolment is by **appointment only** and is based on offer date/status per application. It is important that you attend your priority enrolment appointment for the best chance of securing your place.

We strongly recommend not going on holiday during our main Enrolment period. Details will be sent during the summer via email and letter.

Enrolment must be **completed in person by the student**, as we do not offer alternative enrolment options.

Important Dates

Please make a note of these dates, and avoid booking holidays on them:

- 19th August: GCSE Results Day
- 19th – 27th August: Main Enrolment

Next Steps

What happens next?

We will confirm your conditional offer within 10 working days via email and letter

In some cases, extra checks may need to be completed first with our ALS/Safeguarding team which can delay this.

Your next steps – via the applicant page:

- Review the Showcase presentation and find other useful information
- Accept your conditional place
- Book a place on the taster sessions (optional)
- Onsite enrolment (19th – 27th August)



Scan the QR code, or use the link in your offer email and letter to access the applicant page

LAUNCH YOUR CAREER with an Apprenticeship!



Part of Middlesbrough College

What is an apprenticeship?

An apprenticeship is a real job where you:

- ↳ **Earn a wage**
- ↳ **Gain hands-on experience**
- ↳ **Study towards a recognised qualification (usually one day a week at college)**



Apprenticeships available in:

- ↳ **Accountancy**
- ↳ **Beauty**
- ↳ **Business Administration**
- ↳ **Catering and Hospitality**
- ↳ **Childcare, Healthcare and Education**
- ↳ **Construction**
- ↳ **Dental nursing**
- ↳ **Engineering and Manufacturing**
- ↳ **IT, Digital, Marketing and Media**

The current
min wage for an
apprentice is:

£8 /hour
for U19s



Your **CAMPUS**



CONSTRUCTION YARD



LRC



FITNESS STUDIO



MC THEATRE



WATERSIDE BRASSERIE



**SPORTS HALL AND
ASTROTURF PITCHES**



AIRPLANE MOCK FUSELAGE



HAIR AND BEAUTY SALONS



CAMPUS HEART



HEALTH AND CARE WARD



RECORDING STUDIOS

MODERN Facilities

We are always developing our campus and facilities to support the growth of skills in the Tees Valley.



Electric and Hybrid Motor Vehicle Workshop



State-of-the-art Clinical and Community Care Simulation Suite for Health & Care programmes



Top-spec Esports room



Specialised Welding equipment to meet industry needs



13 new classrooms and workspaces for Construction, Engineering and TTE



State-of-the-art £35m Engineering Technical Training Centre

Financial ASSISTANCE

	Household income		
	<£45,000*	£45,001 – £100,000*	Over £100,000*
Free College Meals (16–18 students / 19–23 with EHCP only)	Eligible for £4 per day if the household is in receipt of a means tested benefit** including Universal Credit		
Bus Travel (Arriva & Stagecoach)	FREE	FREE	£60 per term***
Train Travel****	Reimbursed	Reimbursed	X
MC Bursary (if not receiving Free Meals)	£3 per day ^Δ	X	X
Specialist Equipment	YES	X	X
Mandatory Trips / Visits	YES*****	X	X
UCAS Fee	YES	YES	X
Childcare – Care to Learn (16–19yr old student)	YES	X	X
Childcare – College Funded (20yrs+ student)	YES	X	X

* Earned income plus Universal Credit amount (if applicable)

** Universal Credit / State Pension / Asylum Support

*** Payment due after October half term / after Christmas holidays / after Easter holidays

**** Designated train stations only. Students are required to purchase the 16–17 saver rail card. Tickets must be handed in weekly

***** The bursary fund can only be used to support learning activities and experiences that are clearly mapped to the student's study programme goals or course objectives therefore, each trip award is assessed on an individual basis and is not guaranteed

Δ Bursary paid weekly and based on positive attendance

For further details, please see the Middlesbrough College financial policy located on our website: www.mbro.ac.uk

Around the world **WITH MC**



Careers AND EXPERIENCE

We're not just here to help you succeed in the classroom. We're here to support you in the real-world, too!

CAREERS TEAM

Whether you're aiming for university, an apprenticeship or your dream job, our Careers Team is here to help you with:

- ↳ One-to-one careers guidance
- ↳ CV, job and apprenticeship application support
- ↳ University and UCAS application support
- ↳ Employability skills development
- ↳ Grofar – a smart digital tool to plan and track your work placements and enrichment



WORK PLACEMENTS Stand out from the crowd!

You'll benefit from:

- ↳ Strong links with top local, regional and national employers
- ↳ A dedicated Work Placement Coordinator who'll support you every step of the way and has connections with employers in your chosen industry sector
- ↳ Tailored work placements that fit your course and career goals
- ↳ Travel card support so you can easily get to your work placement
- ↳ Boosted confidence and employability skills



STUDENT SERVICES Here for you



Your wellbeing matters.

That's why our Student Services Team is always on hand to support you!

We offer:

- ↳ Free, confidential counselling
- ↳ Dedicated welfare and safeguarding officers

If you need a hand, we've got your back.

ADDITIONAL LEARNING SUPPORT (ALS)

We are committed to providing a learning environment in which there is equality for all members of our community.



Our specialist services include:

- ↳ Dyslexia / Dyscalculia Support Tutors
- ↳ Extra maths and English support
- ↳ Communication Support Workers for the deaf
- ↳ IT trainers for the visually impaired
- ↳ Specialist Learning Support Assistants to support students with emotional, behavioural and social difficulties or neurodiversity
- ↳ Assistive technology and software resources
- ↳ Special exam arrangements

The ALS Hub is located on the ground floor of the college. Why not come along and check it out?

Why not **SEE IT FOR YOURSELF?**

The best way to experience life at Middlesbrough College and TTE is to visit us at one of our open events.

Explore our industry-standard facilities, meet our expert tutors, discover the courses that interest you, and get a real feel for student life. If you're ready, you can even apply when you visit us!

2026/27 OPEN EVENTS

Thu 1st October 2026

5:15pm – 7:30pm

Wed 7th October 2026

5:15pm – 7:30pm

Sat 7th November 2026

9:30am – 12:00pm

Thu 3rd December 2026

5:15pm – 7:00pm

Wed 20th January 2027

5:15pm – 7:00pm

Wed 10th March 2027

5:15pm – 7:00pm

Thu 6th May 2027

5:15pm – 6:30pm

Tues 15th June 2027

5:15pm – 6:30pm

Apprenticeship Expo

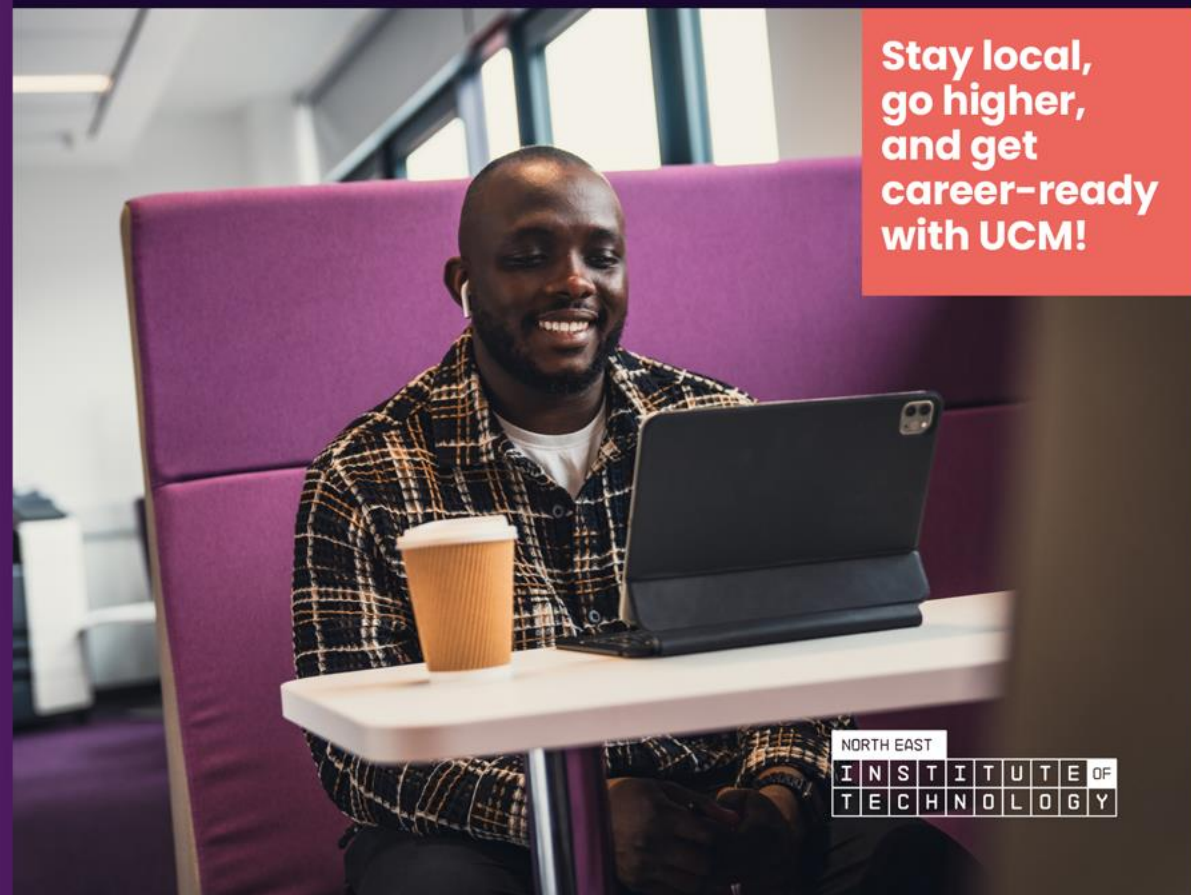
Tue 9th February 2027
4:00pm – 6:00pm

YOU DON'T HAVE TO GO FAR TO GO FURTHER!



At University Centre Middlesbrough you'll find:

- › Career-focused degrees designed in collaboration with employers
- › The chance to gain professional qualifications alongside your degree
- › Smaller class sizes and more one-to-one support
- › A supportive, close-knit community where you're known by name
- › More teaching hours than traditional universities



**Stay local,
go higher,
and get
career-ready
with UCM!**

**NORTH EAST
INSTITUTE OF
TECHNOLOGY**



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WhatsApp

We are on WhatsApp!
07979 111 313