**Renfrewshire Employability Provision Fact Sheet**

*This factsheet is intended for use by those referring individuals for employability support in Renfrewshire. Similar information, designed for public use will also be available via the Opportunities Portal accessed via the Invest website and YPG Renfrewshire websites. This fact sheet is produced by the organisation delivering this particular offer of support or training and any queries should be directed via the contact details provided.*

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| **Provider**  | West College Scotland  |
| **Name of Programme**  | Hospitality Skills Development Immersion Programme |
| **Referral Process**  | Referral partners should contact Chris Watson (christopher.watson@wcs.ac.uk) or Sue Falconer (sue.falconer@wcs.ac.uk) with ‘Hospitality Immersion’ in the title of the email. Alternatively, they can call Sue on (0)141 581 2256 and mention the ‘Hospitality Immersion’ programme. |
| **Who is this programme for?**  | This programme has no specific target group and is not age restricted.  |
| **Referral criteria**  | There is no specific criteria relating to this course other than individuals who have an interest in knowing more about the industry and opportunities within it whilst developing their personal skills. |
| **Start and End date**  | June 2022 – August 2022 October 2022 -December 2022  |
| **Number of places in each course** | Maximum of 14 places on each of the 2 programmes above |
| **Employability Pipeline stages**  |  3 and 4 |
| **What is the aim of the project/programme/support?** | To prepare attendees for employment or further study by providing underpinning industry knowledge and basic skills needs for the Hospitality sector. |
| **Summary of content**  | There will be 12 hours per week of knowledge and skills development on the programme for the 14 weeks. This will be split across college tuition, industry experience and personal digital development training. College Professional Chefs will deliver industry skills and knowledge training in our college Hospitality sector facilities which include training and production kitchens and a fully operational training restaurant. This will ensure we maximise the opportunity to build in a ‘live experience element’ to the programme ie use of professional training environment at all times. Modern techniques will be demonstrated such as state of the art Rational ovens, fully fitted induction range as well as water bath techniques. Our workshops allow participants the opportunity to, increase confidence, motivation, transferable skills, increase work ethics and leadership practice allowing progression to education, training, or employment.Participants will be introduced to and cover a range of topics including: craft baking, hospitality practical skills, food hygiene, food preparation and cookery processes.Participants will be developing a range of personal and employment skills including: soft skills and confidence building training, e-learning employability skills training – for example compiling your CV, key interview skills and effective approaches for job hunting, e-learning for effective online awareness and receiving both academic and career guidance throughout the programme. |
| **Certification**

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| Name/Code (if appropriate) of Unit/Module/SCQF rated qualification (where the qualification is not SCQF credit rated please include a brief description) – add more rows as required  | SCQF Level | SCQF credit points |
| Introduction to Craft Baking – course participants will cover areas such as: weighing and measuring techniques, preparing and cooking a range of artisan breads and hot and cold cakes/baked goods and working with pastries ie choux, sweet, short and puff. | 4 |  |
| Hospitality, Organisation of practical skills - course participants will cover basic organisational skills of a real-life kitchen environment, planning and producing a menu  | 4 |  |
| Basic Food Hygiene for Hospitality including HACCP, COSHH and food safety | 4 |  |
| Introduction to Food Preparation Techniques – course participants will cover weighing and measuring, peeling, knife skills and cuts of vegetables | 4 |  |
| Introduction to Cookery Processes – course participants will cover poaching, boiling, grilling, frying, braising, baking, stewing and roasting | 4 |  |

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| **Project/programme outcomes**  | Course participants will have the chance to gain new experiences, skills, knowledge and competence as well as the opportunity to work in the industry at some stage during their programme. During completion of the programme the learning outcomes set will enable participants to demonstrate and reflect on these knowledge, skills, and values and give them the opportunity to:1. gain relevant work skills
2. gain some industry work-experience
3. appreciate the wider industry opportunities available locally
4. provide a pathway into sustainable employment

We expect participants will demonstrate effective and positive participation resulting in the following possible outcomes and individual progression.1. developing a range of essential chef skills such as knife skills, cooking techniques, baking and food hygiene
2. being a part-time student at the college
3. building productive networks and enabling one to call on the right people for help with complex or unexpected issues
4. reflecting on personal skills and attributes
5. anticipating and managing how other people see things and how they perform
6. engaging in employment and education opportunities with renewed passion and confidence
7. gaining a place on relevant college course in Hospitality
8. experience working with the college training kitchen setting for practical and personal skills training
9. gaining an understanding of employment and pathways to industry or college
10. achieving industry certificates such as REHIS and Allergen Awareness
11. enhancing digital skills training
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| **Participant Travel, Allowances, tools, uniforms etc**  | Each participant will be provided with a set of Chef whites and a professional knife set for their programme.Travel support will be offered for daily public transport on college attended days.It is expected on practical cookery days the participants will be cooking their lunch within the training kitchen class activity. |
| **Additional information**  | This is a great opportunity to develop yourself, be taught by experts, become immersed in Professional Cookery, receive specific and relevant skills training. And develop your confidence to move into an industry where there are jobs you can grow with into a rewarding and challenging career, whether this is immediately or after further training on a full-time college course.  |

**This project has been supported by the Renfrewshire Employability Grants Programme**

**Funded by:**

 **Managed by:**