

Success Rates

Excellent success rates on last years qualifications again:

- 100% VRQ 1 Food Preparation and Cooking Diploma
- 83% VRQ 1 Serving Food and Drink Certificate
- 93% VRQ2 Food Preparation and Cooking Diploma
- 93% VRQ2 Serving Food and Drink Diploma
- 100% NVQ3 Diploma in Professional Cookery
- 100% NVQ 3 Diploma in Hospitality Supervision
- 93% ABC Pastry



Michelin Star Dinner



A Michelin-star chef who learned his trade at City of Bath College is to return to the College to cook a mouth-watering gourmet meal. Andre Garrett runs the kitchen at the Galvin at Windows restaurant which is situated on the top floor of the plush London Hilton, Park Lane. Last year, Galvin at Windows received a Michelin star - a prestigious accolade which recognises those

restaurants which offer outstanding quality. Andre, 38, from Bath, is now set to return to City of Bath College to work with the master chefs of the future to create a special gourmet meal. The super chef will be working in the College's new-look kitchens, which have recently been re-fitted with some of the best cooking equipment in the business

Student Destinations

All our level 3 left college last year and went into industry or further education:

- Waterside Inn (Bray) 3 Michelin Star
- Bath Priory Hotel
- Local gastro pub
- Homewood Park 3 Rosette hotel
- Velo Lounge
- Switzerland to work in ski chalets
- Front of house in local hotels
- Manager of McDonald's Bath Spa Hotel
- Plymouth University Hospitality management degree
- Trainee hotel management scheme

Chef v Chef Competition 2012

Age groups and entry details available on our website:
www.citybathcoll.ac.uk/adult-learners/chefvchef-2011

Wessex Competition

March 2011 at the Bournemouth Salon Culinaire we gained the following awards:

- Sarah Withers - bronze medal for two-tier diamond wedding cake and certificate of merit for bread rolls.
- Claire Wilkins - bronze for 'Grease is the Word' celebration cake
- Natasha Rickard - bronze for heart shaped celebration cake
- Rob Jotcham - silver awards for napkin folding, flambé and table lay up
- Scott Vivian - silver awards for napkin folding and flambé and bronze for table lay up
- Lauren Perrin - bronze medal for a 'handbags and shoes' 18th birthday celebration cake
- Jamie Bennett - silver medal for 'You have passed!' celebration cake & certificate of merit for bread rolls.
- Giuseppe Esposito - certificate of merit for decorated fruit flan.
- Alexandra Aimeida - bronze medal for royal wedding cake
- Lauren Deaker - silver and best in class for royal wedding cake
- Siobhan Burke - certificate of merit for decorated engagement celebration cake

Lauren Deaker

Current level 3 student wins a discretionary award of £200 from Robot Coupe.

Bath Priory

Sam Moody and the team from Bath Priory Hotel cooking with students on a 7 Course tasting menu in January. The menu will include shellfish, filled pasta, terrine, fish, meat main, pre dessert and petit four.

Bath Priory also provided the venue for our best 15 student lunch, a reward for good attendance, behaviour and attitude.



Catering department raises £600 for charity

Catering staff and students at City of Bath College have raised more than £600 for two leading charities. The impressive total has been split down the middle, with £300 going to Help for Heroes and another £300 going to the Dorothy House Hospice in Winsley. The money was raised by the department's annual Christmas raffle, which is held in the College's Shrubbery restaurant, ground floor of Allen building.



Bath Rugby

Events with Bath Rugby again this year include Burns Night Dinner and St Georges Dinner where we will be cooking the food and serving at the Rugby Club.

Competitions

We are again entering the following competitions this year:

Toque d'or Competition

In which we have twice made it through to the regional finals.

Chef v Chef, all categories

Wessex Salon Culinaire



Student Trip

Our Catering students had the opportunity to visit Kaposvar, Hungary where they spent a week looking at the food and culture. The highlight of the week was the preparing and serving of an English dinner for 50 invited guests.



Young Chef Trial

24 November 2011 4-5.45 pm or 6-7.45 pm

Have a trial in our fabulous new look kitchen and prepare Jerk chicken kebabs with mango salsa. At the end of the session you will be able to enjoy your dish.

Book a 1¼ hour session by emailing Mike on harperjm@citybathcoll.ac.uk to reserve your space.