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Academy of Culinary Arts and Hospitality Studies

**Highlands
College**

Our Academy of Culinary Arts & Hospitality provides high quality training and experience to students who wish to gain professional qualifications in the hospitality and food industry. With strong links with the Jersey Hospitality Association and The Craft Guild of Chefs, our Academy is the perfect foundation to begin or boost your career.

City & Guilds - Apprenticeship / Day Release Courses

You must be employed in industry and be aged 16+ to undertake an apprenticeship / day release course with us. Enrolment day is on 4th Sept 2017 (From 3pm to 6pm) at the Academy of Culinary Arts.

To find out more and register, please contact Jo Frezza:
academy@highlands.ac.uk | 608596 (Term Time Only)



COURSE GUIDE 2017/18

Course	Duration	Start Date	Cost
City & Guilds Level 1 Certificate in Culinary Skills Day Release Year 1 (Of 2 years)	32 weeks	Tuesday 19 th September 2017	£620
City & Guilds Level 2 Diploma in Culinary Skills Day Release	32 weeks	Wednesday 20 th September 2017	£880
City & Guilds Level 2 Diploma in Culinary Skills Part Time Year 1 (Of 2 years)	30 weeks	Tuesday 19 th September 2017	£620
City & Guilds Level 3 Certificate in Patisserie & Confectionary	31 weeks	Monday 18 th September 2017	£620
City & Guilds Level 2 Diploma in Food & Beverage Service	32 weeks	w/c 18 th September 2017	£920
City & Guilds Level 3 in Hospitality Supervision & Leadership Year 1 Year 1 (Of 2 years)	32 weeks	w/c 18 th September 2017	£1660
Barista Training	1 day	Monday 6 th November 2017 Monday 29 th January 2018 Monday 25 th June 2018	£95
Bar Service Skills	2 days	Friday 13 th October 2017 & Monday 19 th October 2017 Friday 8 th June 2018 & Friday 11 th June 2018	£165
Advanced Bar Service Skills	2 days	Friday 9 th March 2018 & Monday 12 th March 2018	£185
Wine Appreciation Award Level 1	4 weeks	Wednesday 13 th September 2017 Wednesday 8 th November 2017 Wednesday 16 th May 2018	£105
Wine and Spirit Education Trust: Level 2 Award in Wines and Spirits	10 weeks	Friday 15 th September 2017 Wednesday 10 th January 2018	£325
Wine and Spirit Education Trust: Level 3 Award in Wines	15 weeks	Friday 12 th January 2018	£445
Food Safety in Catering Level 2	3 weeks	Wednesday 4 th October 2017 Wednesday 24 th January 2018 Wednesday 16 th May 2018	£102
Supervising Food Safety in Catering Level 3	6 weeks	Wednesday 21 st February	£355



What our students & employers say

"I have not only gained some great friends but I have learnt a lot about myself when it comes to confidence and believing in my ability to do well. The course has taught me important people and communication skills, and I have also had some amazing opportunities such as working with Mark Jordan and meeting Michel Roux JR. The tutors have been the most supportive and kindest members of staff I've worked with. A massive thank you for all the help over the last 2 years."

Emily Hutton: Advanced Technical Diploma in Culinary Arts & Restaurant Service

"Highlands college helped me fulfil my dreams by giving me the tools to enable myself to gain the relevant qualifications in Culinary Arts which helped me gain the confidence to take a leap of faith and leave my long term job in finance to set up my own health food cafe, Nude food. Not only did it help me but my sous chef was also taught at the Academy so I know that he has been trained to a high standard. I hope that in the future the college will also help train my future employees in the relevant areas of the hospitality industry. The support, guidance and advice has been invaluable to me and I would recommend anyone wanting to gain a great grounding in any industry to use Highlands."

Lucy Morris, Owner & Head Chef, Nude Food

"Caféjac have used the Culinary Arts Department at Highlands College for courses to develop and build the confidence of our kitchen team for many years. We have found the courses help the individuals get a better understanding of teamwork, food knowledge, basic skills and Health and Hygiene which ensures they are working at the highest standards in their work environment. We insist that all new members we employ are enrolled on these courses at the company's expense as the result and support is outstanding".

Café Jac Manager

"As a former college student of the Academy it was an honour to be asked back to cook alongside the future chefs of the island and also the industry. It is very hard to find both front and back of house staff these days, and the students that I worked alongside, both 1st and 2nd year students showed great potential for the future. Highlands College offers individuals the opportunity to develop their skills and knowledge with the guidance and mentoring from excellent tutors."

Matthew Gordon, Head Chef, The Green Olive