



Quality Mark Hospitality and Café Programme Gold, Silver & Bronze Options

The Hospitality students at St George's have the opportunity to learn in an operational café, Dragon's Den. This exciting and unique experience will provide the students with working knowledge of equipment such as:

- Coffee machines
- Smoothie maker
- Ice cube maker
- Panini grills
- Counter top chiller unit
- Counter top warmer unit
- Cash register
- Hot Water Urn
- Dishwasher

Through the curriculum, the students will learn valuable work and life skills such as:

- Good Customer Communication
- Taking food and drink orders
- Food health and safety
- Food Hygiene
- Cooking
- Kitchen Equipment
- Table and counter service
- Working as part of a team
- Basic First Aid
- Stock take and Resupply
- Waiting tables
- Serving Customers
- Personal Presentation
- Social Graces
- Hosting an Event

The café provides a real life work experience opportunity for all students and also enables them to make progress in other areas, such as their communication skills, literacy and numeracy skills, confidence and independence.

We are so excited to offer this opportunity to all the students at St George's but especially our hospitality students, and we look forward to the 2020-2021 cohort experiencing the full functionality of the Dragon's Den.



Quality Mark Cookery Programme

Gold, Silver & Bronze Options

This programme complements the Hospitality and Café programmes, and will run primarily in the Food Tech room. It is possible for a student to complete all three programmes, Hospitality, Café and Cookery, to a Gold Level.

The Cookery Programme curriculum enables students to learn valuable life skills such as:

- Personal and Food Hygiene
- Kitchen Equipment Recognition and Safety
- Recognising Ingredients
- Basic Cooking
- Cooking Meals
- Baking
- Desserts
- Shopping
- Drinks
- Serving Food

