



YOUR PATHWAY TO

**BUSINESS,
HOSPITALITY
AND TRAVEL**

2024/25

Loughborough
COLLEGE est. 1909



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THIS IS JUST A SNAPSHOT

Visit our website

www.loucoll.ac.uk

for more detailed information
about all of our courses

Keep up-to-date:



THROUGHOUT YOUR COURSE, YOU'LL HAVE PLENTY OF OPPORTUNITIES TO WORK IN A VARIETY OF CUSTOMER-FOCUSED ENTERPRISES, INCLUDING LOCAL BUSINESSES, TRAVEL AGENCIES AND RESTAURANTS.

As well as opportunities to role-play and put your understanding into practice, you'll complete case studies to contextualise your learning. As a Hospitality & Catering student, you'll have opportunities to enter local, national, and international competitions. As a Business or Travel & Tourism student, you'll explore subject-related topics through teaching, learning, guest speakers and external trips.

Our professional lecturers are expert teachers, they have extensive industry experience having worked everywhere from Rosette Michelin restaurants and five star hotels, to Airline Cabin Crews, Overseas representatives, Adventure travel specialists, as well as planning and hosting luxury weddings abroad.

THE BENEFITS OF STUDYING WITH US INCLUDE:

- Training in the newly refurbished and award winning Radmoor Restaurant.
- Craft Guild of Chef's accreditation.
- Commercial airline training cabin
- Guest talks from top industry specialists and organisations.
- European and UK trips and visits to enhance and develop skills and experiences.
- Opportunity to enter national and international competitions.

FEES & FUNDING

Funding your course may be easier than you think. To see if you qualify for funding support with your tuition fees, see the table below:

Please refer to the coloured columns in the table below if you are:

- In receipt of JSA or ESA or Universal Credits OR
- Unemployed and in receipt of means tested benefits OR
- Employed and earn less than £20,319 annual gross salary

AGE AND STUDENT CIRCUMSTANCE									
COURSE LEVEL	16-18	19-23 AND RECEIVING BENEFITS/LOW INCOME		19-23		24+ AND RECEIVING BENEFIT/LOW INCOME		24+	
		First time studying this qualification	Completed a qualification at this level previously	First time studying this qualification	Completed a qualification at this level previously	First time studying this qualification	Completed a qualification at this level previously	First time studying this qualification	Completed a qualification at this level previously
ESOL	★	★	★	★	★	★	★	★	★
ENTRY LEVEL	★	★	★	★	★	★	★	★	★
ELIGIBLE LEVEL 1	★	★	★	★	★	★	★	★	★
ELIGIBLE LEVEL 2	★	★	★	★	★	★	★	★	★
ELIGIBLE LEVEL 3	★	★	★	★	★	★	★	★	★
LEVEL 3 FREE COURSES FOR JOBS OFFER	★	★	★	★	★	★	★	★	★

★ Eligible for funding, no fee to pay

★ Not eligible for funding, likely to have to pay

★ Not eligible for free funding, however Advanced Learner Loans are an option instead

This information is based on current government funding guidelines for September 2024 entry, and are subject to change at any time.

PLEASE NOTE:

The table provides generic funding guidance.

To ensure that you are entitled to funding, we will fully assess your eligibility prior to enrolling you.

Please ensure that you provide all prior qualifications held when asked to do so, as the college will retrospectively charge tuition fees should differing circumstances come to light.

Some courses are defined as full cost and as such do not qualify for free tuition.

Other courses are also not eligible for adult funding.

All of the above information applies to students who have resided in the UK/EEA for the past 3 years and are eligible for home funding.

APPLICATION PROCESS

2  1

APPLY

The first step in joining Loughborough College is to **submit an application form**, this can be done online or via a paper form. After receiving this, we will acknowledge receipt of your application.

HAVE YOU GIVEN US ALL OF THE NECESSARY INFORMATION?

Predicted Grades – you need to provide us with your predicted grades so that we can ensure you are applying for a suitable course and level. For A Level applicants, where this is not provided your application will be put on hold.

Fee Status – We may ask you to complete and return a Fee Status questionnaire based on your Nationality or your right to remain in the country.

Are your course choices right for you? – where your predicted grades indicate that the course choice(s) are not appropriate, we reserve the right to amend this, where a suitable choice is available within the same area.

 3

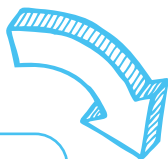
APPLICANT EVENT

In order to secure a place at Loughborough College, you must first **attend an Applicant Event** for your chosen course(s). **Your invite will be sent via email** so please ensure you check your spam/trash folders regularly.

Where you are unable to attend, it is important that we are notified beforehand (details on how to do this will be included in the email invite) so that we can invite you in to the next available event.

N.B. If an applicant doesn't attend two events in a row, without notifying us beforehand, then we will automatically assume that they are no longer interested and their application will be withdrawn.

4



OFFERS

After attending an Applicant Event, the course leader will make a suitable course offer and this will be sent out to you. In order to secure a place on the chosen course, the acceptance of place form must be completed and returned to us within the **specified** timeframe.

Applicants who do not accept their offer may still be considered, however priority will be given to those who accepted their offer in the **specified** timeframe.

5

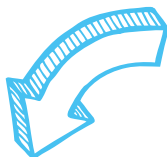
PRE-PROGRAMME

In order to secure a place on the chosen course, students must then **attend** a Pre-Programme experience (taster day) OR notify us with a satisfactory explanation as to why they are unable to attend.

These events are **likely to be** in **late June/early July** and they are really important for students to attend to enable them to get a taste of what being a student at Loughborough College is like.

Sadly however this event is not aimed at Parents/Guardians/Carers. Sorry - all the fun goes to our students for this one!

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REGISTRATION AND ENROLMENT

First you will be invited to complete an Online Registration, where you will be asked to log in and provide us with your personal details. You must also provide us with ID evidence and an appropriate photograph of yourself for your student ID badge.

Then on **National Results Day (Thursday 22nd August 2024)** you will be asked to log in again and upload proof of your results.

On, or shortly after, National Results Day you will be invited in to a Sign Up event with your chosen course area and this is where you formally sign up for your course. You will meet with a member of the teaching team who will assess your results and discuss appropriate courses.

If you do not get the grades that you are expecting then please don't worry! We will work with you to help you find an alternative option.

INTRODUCTORY BUSINESS

LEVEL 1

THE BTEC LEVEL 1 INTRODUCTORY BUSINESS IS DESIGNED FOR SCHOOL LEAVERS WISHING TO STUDY BUSINESS AND ENTERPRISE BUT WHO HAVE NOT YET ACHIEVED ANY FORMAL QUALIFICATIONS.

This course will help you to develop transferable skills, business knowledge, literacy and numeracy, before progressing on to a Level 2 course or into employment.

COURSE CONTENT

- **Being Organised**
- **Developing a Personal Progression Plan**
- **Organising a Meeting**
- **Branding a Product**
- **Presenting a Business Idea**
- **Finding out About Businesses in Your Area**

DETAILS

ENTRY REQUIREMENTS

GCSE Maths and English at grades E-G/2-1

Please note: This course is aimed at learners aged 16-18 and adult learners with an Educational Health Care Plan (EHCP) identifying it as their chosen course. Adult learners are encouraged to contact Student Recruitment who will look at alternative Level 2 courses or if necessary Adult English and Maths courses that will enable them to join a Level 2 course afterwards.

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16-18: FREE!

EHCP: FREE!

Aged 19+: See p3 for funding options

PROGRESSION OPPORTUNITIES

The course can lead onto a BTEC Level 2 Extended Certificate in business or employment within the industry.

YOUR CAREER IN BUSINESS

IF YOU'VE GOT A HEAD FOR COMMERCE AND WANT AN INNOVATIVE AND VARIED CAREER, A BUSINESS OR CUSTOMER SERVICE ROLE COULD BE PERFECT FOR YOU.

CAREERS

SALES AND RETAIL ASSISTANT £11,000 – £25,000

Responsible for visual merchandising of stock and products to meet the demands of the consumer and drive retail and fashion.

BUSINESS AND FINANCE ADVISOR £18,000 – £40,000

Offers advice and support to help new businesses to start up and established businesses to grow, as well as offering financial advice to help business flourish.

MARKETING MANAGER £25,000 – £55,000

Marketing Managers find ways of promoting products, services, or brands. This role requires you to stay constantly up-to-date with new technologies and effective ways of communicating ideas.

INDUSTRY STATS

YOU COULD EARN UP TO

£50k

PER YEAR AS AN EXPERIENCED
BUSINESS PROFESSIONAL

THE SERVICE
INDUSTRY
COMPRISES
71% OF
THE EAST
MIDLANDS'
ECONOMY

THE SERVICE SECTOR HAS DRIVEN
THE UK'S ECONOMIC RECOVERY
SINCE THE 2008 RECESSION.

79%

of the UK's
economy
relies on
the service
sector

BUSINESS

LEVEL 2

THE PURPOSE OF THIS COURSE IS TO PROVIDE LEARNERS WITH THE FUNDAMENTAL SKILLS, KNOWLEDGE AND UNDERSTANDING OF THE BROAD SPECTRUM OF BUSINESS.

The course is a mix of practical and academic learning, with guest speakers and visits to different types of businesses.

DETAILS

ENTRY REQUIREMENTS

Four GCSEs at grade D/3 or above, including English and Maths (you will be required to study additional English and/or Maths if you haven't achieved a grade C/4 or above).

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16–18: FREE!

Aged 19+: See p3 for funding options

PROGRESSION OPPORTUNITIES

Upon completion of this course, there are plenty of opportunities for further study and, having developed the key skills that employers are looking for, you will also be able to consider entering straight into a career in the business sector.

COURSE CONTENT

- Enterprise in the Business World
- Finance for Business
- Small Business Planning
- Promoting a Brand
- Principles of Marketing

**OLIVER BELL**

“ After looking at multiple colleges, I chose Loughborough College after attending the Open Day. I was able to talk to one of the business lecturers at the event and felt Business Studies would be a good fit for me.

Over the past two years, I've been able to gain in-depth knowledge of all aspects of the business environment. My tutor is enthusiastic, ensures that we keep on top of our work and is on hand to help if we are struggling. This support seems to extend across college staff, and it seems they generally want to provide a positive college experience.

As a second-year student, I got to take a 315-hour industry placement at

Champions UK PLC - a national award-winning marketing agency. It has been a great experience that I am in the process of completing. It has allowed me to work in a professional corporate environment and work with celebrities such as Mo Farah and Marco Pierre White. In addition, I have developed my interpersonal skills, strategic thinking, and problem-solving skills and have received a job offer when I complete my placement.

With the skills and knowledge I have acquired at industry placement and college, my next step is to find a degree apprenticeship in project management with a company like Bentley Motors, BAE Systems or Airbus.”

BUSINESS

LEVEL 3

THE PURPOSE OF THE COURSE IS TO PROVIDE YOU WITH AN IN-DEPTH UNDERSTANDING OF THE WIDER ELEMENTS OF BUSINESS THAT WILL GIVE YOU THE VITAL SKILLS, KNOWLEDGE AND APPLIED EXPERIENCE TO BE SUCCESSFUL IN THE BUSINESS REALM.

The course is a mix of practical and academic learning, including research-based tasks and presentations, with guest speakers and visits to different types of businesses.

COURSE CONTENT

- Exploring Business
- Developing a Marketing Campaign
- Personal and Business Finance
- Managing an Event
- International Business
- Principles of Management
- Business Decision Making
- Visual Merchandising
- Digital Marketing
- Pitching for a New Business

DETAILS

ENTRY REQUIREMENTS

Five GCSEs at grade C/4 or above, including English and Maths.

OR

A BTEC First Diploma Level 2 in Business at Merit grade, including English and Maths.

START DATE

September

END DATE

June

DURATION

1-2 years

COURSE COST

Aged 16-18: FREE!

Aged 19+: See p3 for funding options

PROGRESSION OPPORTUNITIES

The Extended Diploma is designed to prepare you for roles in retail, manufacturing, online business, and other opportunities, such as Higher Apprenticeships. The course will also prepare you for Higher Education, as it carries UCAS points.



ROSIE FELSTEAD

“ I enjoyed studying Business at GCSEs and knew I wanted to continue studying it in my next steps, whether through A Levels or an equivalent.

One of my favourite parts about the course is the industry placement opportunities it incorporates that has given me the chance to do a 315-hour Industry Placement at Macildowie Recruitment. As a result, I've gained valuable skills in a working environment. I can learn the content in college and then go into a work placement and apply the knowledge and skills that Loughborough College has taught me.

Many opportunities have been available for me through my time at Loughborough College, such as becoming a Student Ambassador and partaking in an industry placement and college trips. I would recommend people come to Loughborough College to study this course because I have had a great experience over the last two years. The course has opened so many opportunities for me and has been enjoyable throughout. It is an excellent mix for people considering A-levels or an apprenticeship.

Through this course, you get the chance to learn the content and then go and complete work placements and gain experience there.”

T-LEVELS

THE NEXT LEVEL QUALIFICATION

T Levels were launched in 2020 to provide an opportunity for students to complete a high-quality technical education. T Levels were designed with employers to prepare students for jobs in industry that employers are looking for.

They follow GCSEs and are equivalent to three A Levels. T Levels offer an alternative to A Levels, Apprenticeships or other post 16 courses and ensure that you gain the knowledge and skills you need to move into skilled work, an apprenticeship or further study.

They bring classroom learning (80% of the course) and an extended industry placement (20% of the course) together on a programme designed with businesses and employers.



BUSINESS MANAGEMENT AND ADMINISTRATION SUPPORT

T LEVEL

T LEVELS FOLLOW GCSES AND ARE EQUIVALENT TO STUDYING THREE A LEVELS. T LEVELS ARE AN ADVANCED LEVEL, 2-YEAR TECHNICAL QUALIFICATION DESIGNED WITH EMPLOYERS TO GIVE YOU A HEAD START TOWARDS THE FUTURE YOU WANT.

They bring classroom learning (80% of the course) and an extended industry placement (20% of the course) together on a programme designed with businesses and employers.

The Business and Administration T Level focuses on Business Management and Administration Support.

COURSE CONTENT

YEAR 1:

Core: Knowledge and understanding of business contexts, people and management, working as part of a team, quality and compliance, as well as finance and project management for driving change and business behaviours.

- **Employer Set Project**
- **Industry Placement**

YEAR 2:

- **Specialise in Business Support**
- **Continuation of Industry Placement with an External Business Industry Employer**

DETAILS

ENTRY REQUIREMENTS

GCSE English Language at grade 5, GCSE Maths at grade 5 and three other GCSEs at grade 4 or above.

A previous study of business is not a requirement; however, you should have an interest in business administration and be prepared to discuss this at interview.

Please note: if you do not meet the entry requirements, you may be eligible to study a T Level Transition programme with us.

DURATION

2 years

PROGRESSION OPPORTUNITIES

Progress to University:

You can use the UCAS points you achieve as a result of completing your T Level to continue your studies at university.

Enter Employment:

You can use the skills, knowledge and experience you have gained to start working in the digital industry.

Apprenticeship:

There are many opportunities offered through Apprenticeships that allow you to carry on learning (20%) whilst spending most of your time (80%) furthering your skills in the workplace.



YOUR CAREER IN HOSPITALITY & CATERING

IF YOU ENJOY PREPARING, COOKING AND SERVING ALL KINDS OF FOOD AND DRINK, A CAREER IN THE FAST-PACED, CUSTOMER-FACING HOSPITALITY AND CATERING ENVIRONMENT COULD BE A GREAT MOVE.

CAREERS

CHEF

£12,000 - £30,000

Your role will be to prepare, cook, and present food. Ranging from commis chef and chef de partie, you will gain experience in a variety of cooking and preparing skills.

RESTAURANT MANAGER

£18,000 - £45,000

Restaurant managers oversee the running of the restaurant, including planning menus, organising shifts and rotas, managing stock and budgets, and liaising with suppliers.

HEAD CHEF

£25,000 - £55,000

As a head chef, you will be responsible for the performance of the kitchen staff and for managing the preparation, cooking and plating of food.

INDUSTRY STATS

YOU COULD EARN UP TO

£55k

PER YEAR IN THE HOSPITALITY & CATERING SECTOR

HOSPITALITY
IS THE
UK'S 4TH
LARGEST
INDUSTRY

THE HOSPITALITY SECTOR IS THE
FASTEST GROWING INDUSTRY IN
THE UK, AND EMPLOYS

15%

OF THE UK WORKFORCE

The UK hospitality sector is expected to experience staff shortages following Brexit, leading to greater demand for trained hospitality staff.

CULINARY AND RESTAURANT SKILLS

LEVEL 1

THIS LEVEL 1 COURSE WILL PROVIDE YOU WITH A FOUNDATION IN COOKING METHODS AND PRACTICAL CULINARY AND RESTAURANT SKILLS.

This programme will introduce you to a variety of cookery methods, improving your competence as well as developing your practical skills. You also will have the opportunity to enter competitions.

COURSE CONTENT

- **Introduction to Kitchen Equipment**
- **Boiling, Poaching and Steaming**
- **Baking, Roasting and Braising**
- **Deep and Shallow Frying**
- **Preparing Cold Food**
- **Food Safety in Catering**

DETAILS

ENTRY REQUIREMENTS

At least two GCSEs at grade G/1 or above (or equivalent).

You should also be able to demonstrate your numeracy and literacy skills through a short test.

Please note: This course is aimed at learners aged 16-18 and adult learners with an Educational Health Care Plan (EHCP) identifying it as their chosen course. Adult learners are encouraged to contact Student Recruitment who will look at alternative Level 2 courses or if necessary Adult English and Maths courses that will enable them to join a Level 2 course afterwards.

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16-18: FREE!

EHCP: FREE!

Aged 19+: See Page 3 for funding options

PROGRESSION OPPORTUNITIES

Upon completion of this course, you'll have the opportunity to progress onto a variety of courses, such as a Level 2 Diploma in Culinary Skills, or enter directly into employment.



COLLEGE GRAD LANDS JOB WORKING FOR TOP CHEF IN ICONIC RESTAURANT

During her time studying Level 2 and 3 Catering courses at college, **Samantha Watkins** took part in more than ten competitions, including Nestle Torque Dor, Salon Culinaire, and even a Gordon Ramsay competition.

Sam's success and performance in these competitions didn't go unnoticed. She was hired to go and work at one of the Scottish chef's landmark restaurants, the iconic Savoy Grill, in the hotel of the same name on The Strand in London's west end.

The Savoy Grill has a 1920's glamorous décor, and the classic Beef Wellington, Dover Sole Meuniere and Lobster Thermidor have attracted generations of loyal diners, including Winston Churchill, Marilyn Monroe, James Dean and even Queen Elizabeth II through its gilded doors.

Sam has also recently competed as part of Team UK in the euroskills 2023 competition held in Gdansk, Poland

CULINARY AND RESTAURANT SKILLS

LEVEL 2

DOES THE CHALLENGE OF COOKING THE FINEST FOOD, IN THE FAST-PACED KITCHEN ENVIRONMENT OF A TOP RESTAURANT APPEAL TO YOU?

This programme aims to build on your existing competencies and develop a greater level of practical skills. You will have the opportunity to enter local, national, and international competitions.

DETAILS

ENTRY REQUIREMENTS

Two GCSEs at grade 4 or above, one being in English or Maths

OR

an NVQ Level 1 Chef Diploma.

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16-18: FREE!

Aged 19+: See Page 3 for funding options

PROGRESSION OPPORTUNITIES

Upon completion of this course, you'll have the opportunity to progress on to the Level 3 Diploma in Advance Professional cookery (Larder/Patisserie), the National Diploma in Hospitality Supervision, or enter directly into employment.

COURSE CONTENT

- **Preparing and Cooking: Stocks, Soups, and Sauces, Fruit and Vegetables, Meat, Poultry and Fish, Grains, Pasta and Breads, and Cooking Desserts.**
- **Food Safety in Catering**
- **Healthier Foods & Special Diets**



HOSPITALITY SUPERVISION

LEVEL 3

THIS COURSE IS DESIGNED FOR STUDENTS WISHING TO WORK IN THE FRONT OF HOUSE AREA OF HOSPITALITY SETTINGS AT SUPERVISOR LEVEL. IT WILL ALLOW LEARNERS TO DEVELOP AND ENHANCE THEIR FOOD AND DRINK SERVICE SKILLS ALONG WITH THEIR SUPERVISORY SKILLS.

Students will also undertake assessments supervising work within our award-winning college restaurant as part of their qualification to give real work experience.

COURSE CONTENT

- **Prepare and Serve Cocktails, Wines and Food in a Food Service Area**
- **Advising Customers on Matching Beverages with Food**
- **Barista Skills**
- **Food and Beverage Service Legislation**
- **Supervisory Principles**

DETAILS

ENTRY REQUIREMENTS

Level 2 Certificate in Food and Beverage Service Skills or experience in silver service and table theatre.

GCSE English or Maths at grade C/4 or above.

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Age 16-18: Free

Aged 19+: See page 3 for funding options

PROGRESSION OPPORTUNITIES

This qualification can help you to progress in a wide range of hospitality roles including bar staff and bar supervision, restaurant staff and restaurant supervision.



AWARDS AND ACHIEVEMENTS

“

First College in the UK accredited by the Craft Guild of Chefs

Loughborough College has recently been assessed for the new college and university accreditation scheme offered by the Craft Guild of Chefs. The Guild confirmed that the college met the standard required to achieve this industry and professional body accreditation.

Andrew Bennett, Chair of the Craft Guild of Chefs commented

“Many congratulations to Loughborough College who met the standards of the accreditation scheme and I can see from their report that the staff are totally committed to excellence.”



RESTAURANT TEAM SHORTLISTED FOR 'CHEF'S OSCARS'

Loughborough College's restaurant and Curriculum Manager and Lecturer have gained national recognition after being nominated at the prestigious Craft Guild of Chefs Awards for titles in Accredited College Restaurant of the Year and Chef Lecturer respectively.

Held in a glittering ceremony in London, the awards are known as the 'Chef's Oscars', honouring exceptional talent across the catering industry.

The Radmoor Restaurant, situated at the dedicated Radmoor Centre at the College, is one of three nominated college restaurants shortlisted for the inaugural Accredited College Restaurant of the Year Award. Cited as one of the best places to eat in Leicestershire by the Leicester Mercury, the restaurant has cultivated and maintained a reputation for culinary excellence and promising upcoming chefs.

”



LOUGHBOROUGH COLLEGE WINS 20 PRIZES IN THE PRESTIGIOUS INTERNATIONAL SALON CULINAIRE 2023 COMPETITION

A prestigious competition showcasing culinary skills from across the UK has seen Loughborough College awarded 20 prizes - including three silver medals in The Country Range Student Chef Team Challenge and a Hygiene Award.

The College secured sixteen silver and three bronze medals and a merit award to take them to an incredible total of 20 at the International Salon Culinare 2023 competitions, which are regarded as one of the world's top competitions for chefs and is the UK's largest and most prestigious programme of culinary competitions.

A total of 11 hospitality and catering students from Level 2, Level 3, and apprenticeships from Loughborough College competed at the Hotel, Restaurant, and Catering

(HRC) Show at Excel, London, which saw 350 exhibitors and 25,000 industry catering and hospitality professionals in attendance.

Talented chefs **Libby Anderson**, **Jess Howick**, and **Nathan Russell** all won silver awards for the long-running Country Range Student Chef Challenge, which was run in partnership with the Craft Guild of Chefs and battled against five other colleges. The challenge is the ideal platform for students to improve their cooking skills, knowledge, and techniques.

The theme for this year's challenge was 'Around the World.' They had to recreate a three-course, four-cover menu in 90 minutes under the watchful eyes of judges and a live audience at the HRC.

PROFESSIONAL CHEFS

LEVEL 3

THE ADVANCED TECHNICAL DIPLOMA LEVEL 3 FOR PROFESSIONAL CHEFS QUALIFICATION IS FOR LEARNERS WHO ARE OVER 16 AND WISH TO GAIN EMPLOYMENT IN THE HOSPITALITY SECTOR

AS A PROFESSIONAL CHEF, RESPONSIBLE FOR DEVELOPING AND PRODUCING DISHES AND DESSERTS, AND HAVE SOME PREVIOUS EXPERIENCE OF PREPARING AND COOKING A WIDE RANGE OF COMMODITIES.

There are two pathways to choose from when studying this advanced professional cookery course:

- Level 3 Culinary Skills (Larder); or
- Level 3 Culinary Skills (Pâtisserie)

DETAILS

ENTRY REQUIREMENTS

Level 2 Professional Chef/Culinary Skills
GCSE English or Maths at grade C/4 or above

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16-18: FREE!

Aged 19+: See Page 3 for funding options

PROGRESSION OPPORTUNITIES

The Diploma is designed to prepare you to enter employment opportunities in roles for chefs in both the UK and overseas or gain access to Higher Education.

COURSE CONTENT

- The principles of food safety supervision for catering
- Exploring gastronomy
- Advanced skills and techniques in producing vegetable and vegetarian dishes, producing meat, poultry, game, fish and shellfish dishes. As well as frozen/hot/cold deserts, cakes, sponges, and paste products.



HIGH-FLYING SAM LANDS BACK AT LOUGHBOROUGH TO INSPIRE STUDENTS

A former tourism student who now works as cabin crew for a holiday giant has returned to class to help inspire the next generation of learners.

Sam George, who flies holidaymakers around the world with Tui, graduated from Loughborough College in 2017 and returned to share her experiences with current learners.

Sam has also worked for Monarch Airlines and Thomas Cook since completing her Level 3 BTEC in Travel & Tourism at Loughborough College.

She shared her experiences in the industry as well as the resilience needed to succeed – especially during Covid when so many flights were grounded.

Sam said: **“I managed to get my first job while I was still at college and my tutors really helped with referencing and, of course, the interview process.**

“The course gave me such a massive insight into the working world. It exposed me to the whole customer journey, from travel agents and customer service, cabin crew and even reps at destinations. That has helped me massively in the job because I know what customers’ next steps are and I can give better advice.

“Because of the depth of the course, when I started at 18, experience cabin crew commented on how advanced my knowledge was for my age. That’s down to the teaching, the curriculum and the fact the teachers have industry experience and gave such incredible advice and insight.

“What I’d say to anyone interested in getting into the industry – choose Loughborough College as it gives you a massive advantage going into the profession.”

TRAVEL AND TOURISM

LEVEL 2

THIS COURSE IS DESIGNED TO INSPIRE YOU TO EMBARK ON A CAREER WITHIN THE EXCITING AND DIVERSE TRAVEL AND TOURISM SECTOR.

You may be looking to enter employment in areas such as UK based visitor attractions, hotels, international airlines or as an Overseas Representative.

Your course will be a mixture of research-based tasks, presentations, online exams, and short answer papers. The Level 2 City & Guilds qualification will provide you with the grounding principles of the tourism industry and prepare you to succeed in progressing onto our Level 3 Tourism courses.

COURSE CONTENT

- **Interpersonal skills for the travel and tourism workplace**
- **Principles of customer service in hospitality, leisure, travel and tourism**
- **Worldwide travel and tourism destinations**
- **UK destinations**
- **Retail travel**
- **Resort reps**
- **Travel and Tourism Support Services**
- **Activity Tourism**

DETAILS

ENTRY REQUIREMENTS

Four GCSEs at grade D/3 or above, including English and Maths (you will be required to study additional English and/or Maths if you haven't achieved a grade C/4 or above)

START DATE

September

END DATE

June

DURATION

1 year

COURSE COST

Aged 16-18: FREE!

Aged 19+: See Page 3 for funding options

PROGRESSION OPPORTUNITIES

The knowledge, understanding, and skills gained whilst studying a Level 2 City & Guilds Tourism qualification will provide a foundation to progress your study to a Level 3 Tourism course, and prepare you to enter the Industry.

YOUR CAREER IN TRAVEL & TOURISM

TRAVEL AND TOURISM IS A GLOBAL INDUSTRY WITH A WIDE RANGE OF OPPORTUNITIES IN THE UK AND ABROAD, INC. RETAIL TRAVEL, CURRENCY EXCHANGE, TOUR OPERATORS AND TOURIST BOARDS.

CAREERS

CABIN CREW

£13,500 (STARTER) TO
£30,000 (EXPERIENCED)

Typical hours would be 30-40hrs p/w.
Could work evenings/weekend/bank holidays/away from home.

OVERSEAS REPS

Starting salary around **£700 p/m** plus **commission** from selling excursions, car hire etc. Accommodation is normally provided, and some include meal vouchers.

AIRLINE CUSTOMER SERVICE AGENT

£16,000 (STARTER) TO
£25,000 (EXPERIENCED)

Airline customer service agents make sure passengers and their luggage are safely board the right aircraft at the right time.

TOUR MANAGER (TRAVEL MANAGER/TOUR SUPERVISOR)

£16,000 (STARTER) TO
£30,000 (EXPERIENCED)

Tour managers manage the travel arrangements of holidaymakers and business clients to make sure their trips run smoothly.

INDUSTRY STATS

THIS INDUSTRY ALSO COVERS PASSENGER TRANSPORT INCLUDING COACH, AVIATION, RAIL AND WATERWAYS AND VISITOR ATTRACTIONS SUCH AS MUSEUMS, THEME PARKS, ZOOS AND HERITAGE SITES.

OTHER POPULAR CAREERS IN THIS INDUSTRY:

CRUISE SHIP STEWARD

FLIGHT DISPATCHER

WEDDING AND FESTIVAL EVENT COORDINATOR

TRAVEL BRANDING AND MARKETING COORDINATOR

ACTIVITY INSTRUCTOR

HOTEL INSPECTOR

ADVENTURE TRAVEL INSTRUCTOR

A variety of accommodation services also fall within this industry, including hotels, hostels and holiday parks. Associated with hotels and core business operations are conferences and events.

TRAVEL AND TOURISM

LEVEL 3

THIS PROGRAMME AIMS TO DEVELOP YOUR KNOWLEDGE AND EXPERIENCE OF TRAVEL AND TOURISM, BOTH IN TERMS OF ITS THEORY AND PRACTICE.

It will teach you everything you need to know about working within Travel & Aviation from working in a holiday resort, to greeting customers, to emergency procedures at an airport. This would give you a better chance of gaining employment in this exciting travel industry.

COURSE CONTENT - EXAMPLES

- **Worldwide Travel and Tourism**
- **Promotion and sales**
- **Overseas representatives**
- **Planning and delivering tours**
- **Conferences and Events**
- **Development of tour operators' products and services**
- **Worldwide Adventure tourism**
- **Package Holidays**
- **Ancillary sales and services**
- **Legislation**
- **Principles of supervising customer service performance**
- **Respond to emergency situations**
- **Holiday park host**
- **Developing Entertainment**
- **Investigating Cruise Industry**

DETAILS

ENTRY REQUIREMENTS

Four GCSEs at grade 4 or above, including either English or Maths

OR

Level 2 qualification in Travel and/or Aviation.

If you do not have English and Maths at Level 2 on entry, you will be required to undertake these additional qualifications.

As part of your study programme all learners will gain experience in a work experience environment.

START DATE

September

END DATE

June

DURATION

1 year for a Level 3 Diploma

OR

2 years for a Level 3 Extended Diploma qualification

COURSE COST

Aged 16-18: FREE!

Aged 19+: See Page 3 for funding options

PROGRESSION OPPORTUNITIES

Progression opportunities include Higher Education Foundation Degree in Tourism Management at Loughborough College, or Careers in Cabin Crew, Passenger Services, Ramp Handlers, Holiday Park Host and Cruise ship Hosts plus many more.



NEW AIRCRAFT CABIN

A full-size section of a commercial airline cabin has been built at Loughborough College to create a special training classroom for travel and tourism students.

The 7.5-metre long cabin features two rows of seats, a full working galley, an intercom system and an audio control panel which simulates a range of different scenarios, including emergencies and standard procedures.

Darren Creed, Hair and Beauty, Hospitality, Travel and Tourism Curriculum Manager, said:

“We’re extremely excited about our training classroom. It is a truly stunning facility which will enhance learning and the experience for our students.

“It will give learners an authentic perspective of life aboard a commercial aircraft and put them in a fantastic position to further their careers in the industry because of the experience they will get.”

FEATURES & BENEFITS



Level 1 **BUSINESS**

- Develop organisation skills
- Learn how local and national businesses are successful
- Develop real world skills for merchandising displays

Level 2 and Level 3 **BUSINESS**

- Exposure to business realm through work experience
- Guest Spexakers, trips and visits
- Develop exam, presentation and marketing skills
- Opportunities to contribute to community with Social Action Projects
- International and national guest speakers, trips and visits



T Level **BUSINESS MANAGEMENT AND ADMINISTRATION**

- Develop a variety of industry based skills and knowledge
- Exposure to real world business through 315 hour industry placement
- Opportunity to develop industry skills via employer set project
- International and national guest speakers, trips and visits

Level 3 City & Guilds Extended Diploma **TRAVEL AND TOURISM**

- The course is delivered by expert lecturers, who have worked in the travel and aviation industry, as cabin crew, overseas representatives and travel agency management. We have excellent links with East Midlands Airport and Birmingham Airport for the recruitment of Passenger Services Agents and Cabin Crew whether that is working directly for the airports or with companies, such as Jet2, Tui and British Airways.
- This is the perfect preparation for a dynamic, fun filled, high flying career - so what are you waiting for?

Level 2 and Level 3 **HOSPITALITY**

- It will consist of theoretical, academic study, practical kitchen skills, and experience working in our own award-winning restaurant
- Opportunities for work placements in local and national hotels
- Opportunities to enter local, national, and international competitions
- Loughborough college students have won numerous awards in competitions for both team and individual performances including the UK and Welsh Culinary Championships, Country Range and Teflon Diamond Standard Awards

Level 1 **CULINARY AND RESTAURANT SKILLS**

- This programme will introduce you to a variety of cookery methods, improving your competence and developing those practical skills which are highly sought after in the industry.
- You will have the opportunity to enter local, national, and international competitions. Previous students have enjoyed these competitions and achieved impressive results.
- You may also take part in a three-week, European placement (subject to funding)

Level 2 **TRAVEL AND TOURISM**

- Your course will be a mixture of research-based tasks, presentations, online exams, and paper exams

FAQs

I NEED EXTRA SUPPORT WITH MY STUDIES. WHAT HELP CAN I GET AT LOUGHBOROUGH COLLEGE?

There are staff on hand to help you with your academic progress. Our specialist advisors can also help with additional requirements, and we have a fantastic team of learning support assistants who can provide in-class assistance.

WHAT FUNDING IS AVAILABLE FOR TUITION FEES?

There are no tuition fees for full-time students under 19 who are enrolled on a Further Education course. If you're over 18, see page 3 for guidance.

WHAT HAPPENS IF I DON'T GET THE GRADES I WAS EXPECTING?

If you don't get your predicted results, don't panic! Our Student Recruitment team is on hand to help, and we'll make sure that we find another course that is suitable for you.

CAN I WORK A PART-TIME JOB WHILST STUDYING?

We recommend no more than 8-9 working hours per week. Research has shown that 10+ hours can negatively affect academic achievement, so make sure you're prioritising correctly.

WILL I NEED TO WEAR A UNIFORM?

Many of our vocational courses have uniform requirements. Information about uniforms will be issued throughout the admissions process by the course areas.

CAN I SPEAK TO SOMEBODY ABOUT THE COURSES YOU OFFER?

Yes, we have a dedicated Student Recruitment advisory team who will be happy to provide you with the information on our courses and answer any questions you may have. Give us a call on **01509 618375** or e-mail us at **admissions@loucoll.ac.uk**

DOES THE COLLEGE OFFER FINANCIAL HELP? We

offer a bursary fund to help with additional costs associated with your course, such as transport, kit or uniform, and childcare costs. Eligibility is based on household income. You don't need to request a bursary application form, as they are sent to everyone who has applied to study with us (usually in July/August). Further information is available here:

www.loucoll.ac.uk/student-services

CAN I CHOOSE TO DO ANOTHER COURSE IF I CHANGE MY MIND?

Yes. You can change your course before enrolment by contacting the Student Recruitment team on **01509 618375**.

If you've already started your course and find that it isn't right for you, don't worry; there will be opportunities for you to discuss suitable alternatives.

WHAT'S THE DEADLINE FOR SUBMITTING AN APPLICATION?

As a college we would advise you to try and apply by Friday 26th April 2024. This will allow you to get the most out of what we can offer you, helping you to make the important decisions about the courses you're interested in. We will however continue to consider applications made after this date.

Loughborough

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Disclaimer:

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