

## Why try Food Studies?

The subject concentrates on all food matters along with the hospitality and catering industry. You will develop the knowledge and understanding related to a range of food and hospitality topics.

Across the whole department you will have the opportunity to learn about issues related to nutrition, cooking, menu planning, food safety and how they affect everyone. In this subject, you will also develop food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management. The subject will help you develop the essential skills to move into employment, training and further education.

## Who can do it?

The Food Studies department is a fully inclusive department and offers a course or activity for everyone. All you need to succeed is interest, motivation and a willingness to work hard. According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for 10% of the total workforce. Over the last 10 years, 25% of all have been within the hospitality and catering sector with the majority of roles falling within the 18-24 age groups.

The ability to plan, prepare and present food is an essential life skill as well as providing a possible career route. The department equips all learners with theoretical knowledge about food as well as enabling them to develop practical skills in planning, preparing and cooking a variety of dishes by following nutritional guidelines.



## Qualifications on offer:

- Level 1 Food Hygiene
- Level 2 Food Hygiene
- Level 2 Hospitality and Catering
- Level 3 Food Science and Nutrition
- Leith's Certificate in food and wine

## Whats on offer this year outside of lessons:

- Leith's Cooking Toolkit
- Future chef
- Millfield bake-off
- Pop-up restaurant
- Industry talks
- Hospitality visits
- Lets get cooking MAP
- Millfield master-chef