

# Course Joining Instructions

<https://store.reaseheath.ac.uk/product-catalogue/clothing/bakery-uniform>

## Curriculum Area: Food

Courses: Level 2 Diploma in Bakery & Patisserie

### Equipment needed

- 4 x White Chef Jackets
- 2 x Black Chef Trousers
- 4 x White Aprons
- 1 x Food Grade Safety Shoes

Personal Protective Equipment must be worn during practical sessions in the Processing Halls and are to be purchased through the college supplier at a cost of £143.50. Orders must be placed with payment by 04/08/19. The PPE is then delivered to Reaseheath ready for the new term to start. PPE purchased from other suppliers will not be authorised and will not be allowed to be used in practical lessons.

The Bakery PPE can be found on the online store. This can be found using the college website [www.reaseheath.ac.uk](http://www.reaseheath.ac.uk) In the top right-hand corner select online store, then food centre and follow the instructions.

### Lockers

Lockers are provided and will be issued on induction. If a lock is misplaced a charge £5 for a replacement lock will be charged.

### Laundry Costs

All Personal Protective Equipment are laundered commercially by our suppliers; the cost is £70.00 per student payable in two instalments via the college on line shop.

***Please note that the first instalment for laundry must be paid before students commence their studies.***

1. £35 due 30/08/19
2. £35 due 28/02/19

### Stationery

1 A4 lever arch file – for class work; 2 loose-leaf folders (A4 size) – to be left at college for your portfolio; 2 sets of 5 dividers; Pocket calculator; Pens; Pencils; Eraser; Ruler; Pencil sharpener; USB pen.

### Study Tours- including costs

There will be several visits during the course, some of which will incur an entrance fee as well as costs for travel.

### Study Day

Course programmes are usually organised four days per week mandatory attendance at college and one day for directed study. You will be informed of your study day on enrolment. Timetables are to be confirmed

### Health Information

A health questionnaire must be completed prior to practical sessions and procedures for reported ill health will be covered during induction. Please inform us at enrolment if you have any other health concerns, allergies, etc.

### Jewellery/makeup policy

As we are an operational food manufacturing facility strict hygiene rules must be followed at all times, for example, no jewellery including visible piercings, no nail varnish and no excessive make-up; all aspects will be covered on induction. This is applicable to all students, staff and visitors.

**PLEASE NOTE- IF STUDENTS ARE UNABLE OR UNWILLING TO FOLLOW THE RULES OF THE PROCESSING  
HALLS THEN THEY WILL NOT BE ABLE TO ACCESS THIS COURSE.**

**Reaseheath Staff Contact details**

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