

Course Guide 2024



Academy of Food and Business



INDUSTRY FOCUSED
CAREER READY

Academy of Food and Business

If you dream of working within the food, bakery or business industries, studying a course in our Academy of Food and Business will help you gain the skills and experience you need to succeed.

Courses we offer:

- ✓ **Business - Management and Administration**
- ✓ **Bakery, Pâtisserie and Confectionery**
- ✓ **Food Science**

Why choose Reaseheath?

Our industry-focused courses, fantastic facilities and outstanding staff are just a few of the reasons our students love studying with us and go on to achieve great things in their careers. Not only will you gain an in-depth understanding of your chosen course area, but you will also make lots of new friends, and enjoy your free time by joining our societies, clubs and social events happening regularly across campus.

Each Level 3 course is equivalent to A Levels and provides you with UCAS points for progression onto either our degree programmes or at other universities.

Our students love studying courses in Food, Bakery and Business at Reaseheath College because:

- ✓ **Our industry standard Food Centre was the first educational institution to be awarded the globally recognised British Retail Consortium Grade AA certification for food safety**
- ✓ **We have great industry links and highly experienced teaching staff, so you will be learning from the best**
- ✓ **You will have lots of opportunities to gain extra experience within your chosen subject area to make you and your CV stand out**

Which level of course is right for me?

We offer a number of different courses at Reaseheath College including T Levels and apprenticeships in some subject areas, Technical Baccalaureates, Advanced Technical Extended Diplomas, Diplomas and Certificates. You can choose the one that's right for you, depending on your previous experience and qualifications.

Study Business at Reaseheath College

**Are you a budding entrepreneur?
Then our T Level** in Management
and Administration would be for you.**

With volunteer opportunities and work placements, not only will you become book smart, but you will gain hands-on industry experience too.

Alongside your studies, you will gain insights and top tips from inspirational speakers on campus and during insightful and thrilling residential tours, for example the Business Live Conference in Disneyland Paris, and trips to New York, London, or Berlin.

Did you know?

**In 2022 in the North
West, there were 19,177
job postings for Business
and Related Associate
Professionals***

*Source: analyst.lightcast.io

**Find out more about our T Level qualifications on page 15.

Your career paths

**Business courses
we offer:**

- ✓ **Level 2 Transition Programme in Management and Administration**
- ✓ **T Level in Management and Administration**

**Progress onto a degree at
University Centre Reaseheath**

- ✓ After completing your T Level or Level 3 Diploma, you may decide to expand your knowledge and experience even further and go on to degree level study. You could study a degree in Rural Business Management at University Centre Reaseheath, to gain extra skills for a successful career in the industry.

Find out more at:
[ucreaseheath.ac.uk/
rural-business](http://ucreaseheath.ac.uk/rural-business)

Career options

Careers in the business industry are extremely varied. You could choose to work for a major company, or even set up your own business and work for yourself. Some career destination our students have gone on to pursue include:

- ✓ **Business manager**
- ✓ **Accounts and finance**
- ✓ **Marketing manager**
- ✓ **Human resource management**
- ✓ **Recruitment manager**

**Business project
managers earn an
average of £75,000
a year***

*Source: National Careers Service



Student success

Eli Bradley

Qualification:

Level 3 Business 2022

Job title:

Owner of SOLESTOCKUK

Online shoe sales



"I've always planned to enter the business world. I like the idea of working for myself and choosing my own way in life.

"My business is in its second year and I'm very happy with the way it's developed. I sell different types of shoes and sizes over a range of internet platforms. The majority are trainer-type shoes but I also sell other styles.

"I started by selling hyped branded clothes but realised that the shoes market offered good potential. There's been a big cultural shift and shoes have become the way people express themselves. I've invested and built up my stock and gained lots of good feedback and return business.

"I can make a sale within an hour of listing and I do the packing and posting myself. It's a global market and I'm often responding to email enquiries in the middle of the night – you need to give people an immediate response, otherwise they go elsewhere.

"I thought this course was my best option because it's very diverse and covers the skills you need in real world business like finance and tax. My lecturers have been very supportive too."

Find out more about studying Business at Reaseheath College
reaseheath.ac.uk/business

Study Bakery, Pâtisserie and Confectionery at Reaseheath College

Did you know?

There were over 3,000
jobs for bakers and flour
confectioners in the
North West in 2022*

If pâtisserie is your passion, or you simply just love to bake, then why not turn your hobbies into a rewarding career by developing your skills on one of our courses at Reaseheath College.

You will spend time in our bespoke bakery, being taught by highly professional staff from varying baking backgrounds. No two days will be the same on this course, one day you may be perfecting your chocolate making skills, the next you may be kneading dough.

Whilst you will be learning the set skills and knowledge of the kitchen, you will also be given plenty of room to get creative and explore new product development. In addition to spending time in our food centre, you will also get to enjoy trips to UK-based companies.

*Source: analyst.lightcast.io

Your career paths

Bakery, Pâtisserie and Confectionery courses we offer:

- ✓ Level 1 Foundation in Food Industry Skills
- ✓ Level 2 Diploma in Professional Bakery
- ✓ Level 3 Diploma in Professional Bakery

Progress onto a degree at University Centre Reaseheath

- ✓ After completing your course at Reaseheath College, you may want to progress onto higher education to improve your skills and knowledge further. Our Foundation Degree in Bakery and Pâtisserie Technology and our BSc Food Science and Technology programmes will equip you with the skills and real-life experience to help you pursue your career goals.

Find out more at:
ucreaseheath.ac.uk/food-science

Career options

With a career in the bakery industry, you will continuously be expanding your skills and learning new techniques. This sector is an ever-growing area within the food and drink manufacturing industry, with puddings, bread and pastries being made and sold all over the world every day.

There are so many job opportunities within this sector that include, but are not limited to:

- ✓ Bakery engineer
- ✓ Artisan baker
- ✓ Pâtisserie chef
- ✓ Bakery operative
- ✓ Cake decorator

Experienced cake decorators earn an average of £25,000 a year

*Source: National Careers Service



Student success

Charlotte Lawler

Qualifications:

Level 2 Diploma in
Professional Bakery 2018

Level 3 Diploma in
Professional Bakery 2019

Foundation Degree in Bakery
and Pâtisserie Technology 2021

Job title:

Cake business owner



"I launched Cakeologyco during lockdown and used social media to build an on-line customer base for my home baked cakes, cup cakes and brownies.

"I then launched a cake shop in my home town of Bolton and can't believe how much the business has grown in two years. I have so much support from regulars who call in for coffee and cake, and I'm also busy making bespoke celebration cakes for customers who order mainly on-line.

"I have a lot of repeat business but I also look for new markets – for instance supplying local restaurants with brownies. I also take my pop-up stall to events such as Reaseheath's Family Festival to showcase my products. This has taught me a lot about organisation and facilities, planning, risk management and customer interactions.

"A lot of my success is because our lecturers taught us commercial skills as well as supporting us through the actual baking, modelling and cake decorating. Their experience was a great help and I've used every skill I was taught. Running a business is a big commitment and I'm very proud of what I've achieved."

Find out more about studying
Bakery, Pâtisserie and Confectionery at Reaseheath College
reaseheath.ac.uk/bakery-patisserie-and-confectionery

Study Food Science and Technology at Reaseheath College

Do you aspire to be part of the UK's largest manufacturing industry? Well, look no further, our Food Science and Technology courses including our apprenticeships and Food Science T Level** can equip you with the skills and knowledge needed to start your career.

Did you know?

In 2022, there were
18,956 job openings for
Food and Drink Process
Operatives in the
North West*

Our commercial food centre is considered to be amongst the best of any college in the world, so your training will be of the highest quality. Studying Food Science and Technology, you will be a part of a dynamic and thriving sector, and you will gain an understanding of the ever-changing consumer needs, nutrition and even global challenges.

On top of practical lessons, you will join study tours, get involved in a variety of projects and go behind the scenes at several companies, as well as experience working with one of our partners for example Sainsburys, Premier Foods, Co-op and Heineken.

*Source: analyst.lightcast.io

**Find out more about our T Level qualifications on page 15.

Your career paths

Food Technology courses we offer:

- ✓ Level 1 Foundation in Food Industry Skills
- ✓ Level 2 Transition Programme in Food Sciences
- ✓ T Level in Food Sciences

Food Technology apprenticeships we offer:

- ✓ Level 2 Craft Butchery Retail and Production Apprenticeship
- ✓ Level 2 Food and Drink Process Operator Apprenticeship
- ✓ Level 3 Food and Drink Process Operator Apprenticeship

Progress onto a degree at University Centre Reaseheath

- ✓ When you finish your course, you may decide to further your skills and knowledge within higher education. University Centre Reaseheath offer several degree courses within this field including Food Science and Technology or Bakery and Pâtisserie, or you may even consider a degree apprenticeship such as our Eden Programme.

Find out more at:
ucreaseheath.ac.uk/food-science

Career options

This sector is an ever-growing area within the food and drink manufacturing industry, with puddings, bread and pastries being made and sold all over the world every day so you will continuously be expanding your skills and learning new techniques.

A Food Technology course opens doors to many opportunities in a range of sectors, such as the dairy industry, health and safety, research, marketing, logistics and much more. Jobs that you could get in these sectors include:

- ✓ Lab technician
- ✓ Production operative
- ✓ Food logistics
- ✓ Ingredient and packaging buyer
- ✓ Food nutritionist
- ✓ Environmental health officer

Experienced food scientists earn an average of **£45,000 a year***

*Source: National Careers Service



Student success

Jason Edwards

Qualification:

FDQ Level 2 Diploma in
Professional Butchery 2019

Job Title:

Butcher's shop manager



“Butchery is a great career for young people, particularly if you like being active and creative – and it’s taken me further than I ever thought possible!

“Since completing my Level 2 apprenticeship I’ve become manager at Littlers Butchers, Hartford. I decide which products to create and I’m in charge of ordering stock and food safety management.

“While I was a Reaseheath student I was a gold medal winner in the butchery finals at WorldSkills UK, the nation’s largest skills event, and went on to represent Team GB at the World Butchers’ Challenge in California, USA. It was my first experience at international level and I held my own against competitors from 14 other countries, so I was delighted.

“I’m proud that butchery is being recognised and glad to be an ambassador for the industry.”

Find out more about studying Food Technology at Reaseheath College
reaseheath.ac.uk/food-technology

T Levels at Reaseheath College

T Levels are exciting new technical qualifications, equivalent to three A Levels, which give you the knowledge and hands-on experience needed to become career ready in your subject area.

Not only have these industry focused qualifications been designed with employers, but they also include 315 hours of industry placement over the two years, to give you an invaluable introduction to the workplace in preparation for your future career.

Throughout your T Level you will also learn from our highly experienced tutors, use the state-of-the-art facilities we have on campus, and receive all the help you need from our specialist support staff.

T-LEVELS

THE NEXT LEVEL QUALIFICATION

*For more information please visit our website.

For more information about studying a T Level at Reaseheath College, and to see what other T Levels we offer, visit our website at: reaseheath.ac.uk/t-levels

Who can study a T Level?

T Levels can be studied by anyone aged 16 — 19* or up to the age of 24 for students who have an Education, Health and Care Plan (EHCP).

Which T Levels are offered at Reaseheath College?

In Reaseheath's Academy of Food and Business, we offer the following T Levels:

- ✓ **Food Sciences**
- ✓ **Management and Administration**

T Level Transition Programme

If you don't quite get the grades needed for a T Level, don't worry. We also offer a one-year T Level Transition Programme in the course areas above, which will develop your skills, knowledge and behaviours needed to progress onto a T Level.



**Whichever course in the
Academy of Food and
Business you choose
at Reaseheath College,
you will benefit from
our amazing facilities,
advanced technologies
and strong industry
expertise, ensuring you
are ready for a great career.**

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