



# Getting Ahead – Summer Work

#BrockFreshers

## Hospitality

Hello

If you are reading this then you have decided to join Brockenhurst College's Department of Hospitality Studies in September 2020 and have an interest in becoming a chef, waiter, barman or maybe even a hotel manager.

We hope you will enjoy your time with us learning about the Hospitality Industry and the fantastic job opportunities there are within the sector. We will cover a wide range of topics during your time at college and for you having a keen interest in the things we use and the way we do things will help you achieve high grades. Your course will be made up of a mixture of practical kitchen and restaurant sessions, workshops and theory lessons and will require you to complete tasks outside of your college timetabled hours.

For your chosen course you are required to purchase our standardised uniform from our designated supplier Russums – your purchase will contain everything you will need to take part in the practical lessons at college. The order form can be found on the last pages of this pack and can be ordered online by visiting the company's website.

Anyone requiring financial assistance for the purchase of the uniform should go to <https://www.brock.ac.uk/sixth-form/bursaries-financial-support/> and any queries regarding financial support should be directed to [financialsupport@brock.ac.uk](mailto:financialsupport@brock.ac.uk)

You will also be required to rent a locker while at college and keys will be issued within the first few days at college. The rental charge is £10.00 - if the key is returned at the end of the summer term then £5.00 will be refunded. Any students receiving the college bursary will have this amount deducted from their bursary.

To help us get off to a great start in September we have devised our pre-Brock challenge. It is made up of a range of different tasks for you to complete we hope you enjoy it and look forward to seeing your results in September.

Sarah Smith  
Hospitality Lecturer  
[sjsmith@brock.ac.uk](mailto:sjsmith@brock.ac.uk)

# Getting Ahead – Summer Work

#BrockFreshers

## The Pre-Brock Challenge

For this challenge you will have both Professional Cookery and Food & Beverage Service tasks.

## Food and Beverage Service

As you probably know we have a very popular restaurant called MJ's which we use for our training – there is always lots to learn so here are a few things that you can be taking a look at before we get started.

- Take a look at the following short video clips on restaurant service



<https://www.youtube.com/watch?v=SpK1owmRemQ>

<https://www.youtube.com/watch?v=K5T42WfUcnM>

<https://www.youtube.com/watch?v=4c2slvi196c>

- There are lots of videos on the internet showing you how to fold napkins – see if you can learn how to do some, or all of these ones (you might find them called slightly different names) And of course if you can learn any others then you can teach me those in September.
  - Bishops mitre
  - Cocks comb / bird of paradise
  - Pocket
  - Lily
  - Standing Fan
  - Screw/ spiral swirl
  - Rose
- Tea & Coffee – well, we are all missing popping out to our local coffee shops at the moment and a good cup of tea or coffee is something we all take for granted – but how does it get to our cup?
  - Find out where tea & coffee come from & how the crops are grown
  - How are they turned into the products that we use to make that steaming cup of coffee or tea?

# Getting Ahead – Summer Work

#BrockFreshers

## Professional Cookery

A good chef has a keen interest in the commodities available and how to best use them so for this part of the challenge you are required to research some key ingredients we use to develop flavour.

Salt and sugar are used a lot in cookery - research these 2 valuable commodities and produce either a power point / keynote presentation or a word / pages document displaying your findings. Make it as interesting as possible – include pictures.

### Things to consider

- what they are?
- where they come from?
- when were they first used?
- how are they produced?
- who produces them?
- different types available?
- why and how we use them?
- health problems associated with these ingredients.



## Herbs and Spices

Produce an A – Z of herbs and spices (not as easy as it sounds)

See if you can find a herb and spice beginning with each letter of the alphabet.

Pick 1 herb and 1 spice and produce a fact file of information on each. You could choose ones that you know nothing about or some that you have a basic knowledge of.

You could include things like:

- what part of the plant is used?
- what cuisine the item is used in?
- what it goes best with?
- how to best use it
- the range of ways you can buy it
- the price to name a few...





# Getting Ahead – Summer Work

#BrockFreshers

There are numerous programs on TV which give an insight to the hospitality industry which you could watch.

- Masterchef The Professionals - BBC
- Great British Menu – BBC
- Bake Off The Professional – Channel 4
- Amazing hotels life behind the lobby - BBC
- Inside Best Western – Channel 4
- The Chefs table – Netflix
- Mind of a Chef – Netflix



# Getting Ahead – Summer Work

#BrockFreshers

## ORDER FORM 2020

Russums

### BROCKENHURST COLLEGE

#### DIPLOMA HOSPITALITY & CATERING COURSE

BRO

##### Male/Female Clothing

3	Windsor chefs jackets, p/c, press stud front	ea £ 13.25	£ 39.75
3	Embroidered Brockenhurst College & student's first and last name in red helvetica - <b>on LEFT FRONT</b>	ea £ 3.00	£ 9.00
3	New Forest Cookery School at Brockenhurst College logo - <b>on RIGHT SLEEVE</b>	ea £ 2.50	£ 7.50
1	pr Scholar blue/white small check chef trousers		£ 12.10
2	white skull caps	ea £ 2.95	£ 5.90
2	white triangular neckerchieves	ea £ 2.20	£ 4.40
3	white straight top aprons	ea £ 5.50	£ 16.50
3	wonderdry kitchencloths (CC120)	ea £ 1.15	£ 3.45
1	shirt/blouse, white polyester/cotton, plain collar ( <b>male/female</b> )		£ 9.95
1	gold tie (CR860-GD)		£ 8.50
1	waistcoat, black polyester ( <b>male/female</b> )		£ 20.25
1	Embroidered student's first and last name in gold Centurian		£ 2.00
1	pr trousers, black polyester ( <b>male/female</b> )		£ 16.75
2	white waiters gloves, slip resistant	ea £ 2.20	£ 4.40
1	pr black safety shoes (CS080)		£ 21.25

**Sub-total £ 181.70**

##### Knife Set (BRO-KS1)

containing 10" butchers steel, 8" Smithfield cooks knife,  
6" Smithfield filleting knife, 3" paring knife, 8" palette knife,  
dual sided peeler, bowl scraper,  
set enclosed in 8" medium heavy duty cotton wallet

£ 37.25

Part payment towards carriage and packing

£ 3.60

**TOTAL £ 222.55**

**Note: All students will be required to wear a pair of sensible, smart black shoes in the restaurant.  
These can be purchased elsewhere.**



Go to [students.russums-shop.co.uk](https://students.russums-shop.co.uk)  
Username **brostudent**  
Password **tyjh651**



FINANCIALLY ASSISTED STUDENTS PLEASE REQUEST THE ADDITIONAL FORM FROM THE COLLEGE



# Getting Ahead - Summer Work

#BrockFreshers

## FINANCIALLY ASSISTED STUDENTS ONLY

**BROCKENHURST COLLEGE 2020 - Diploma Hospitality & Catering Course**

**PLEASE COMPLETE THIS FORM IN BLOCK CAPITALS**

**BRO**

Student's Name \_\_\_\_\_

Date of Birth    /    /

Email \_\_\_\_\_

Mobile \_\_\_\_\_

To receive our special offers and discounts by email please tick here

Date \_\_\_\_/\_\_\_\_/\_\_\_\_

### Your order will be delivered DIRECTLY to the College

Lettering for embroidery - PLEASE PRINT CLEARLY - Student's FIRST and LAST name

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

**KNIVES:** You must be 18 or over to purchase knives. This order must be placed by a parent/guardian if you are under 18.

Parent/Guardian's Name \_\_\_\_\_

D.O.B    /    /

Signed \_\_\_\_\_

Date \_\_\_\_/\_\_\_\_/\_\_\_\_

**MEASUREMENTS** - Please tick (✓) sizes required

Male uniform

Female uniform

#### Kitchen Uniform

Chef's Jacket fit chest size			
Size	Inches	cm	✓
XS	30-32	76-82	
S	33-36	84-92	
M	37-40	94-102	
L	41-44	104-112	
XL	45-48	114-122	
2XL	49-52	124-132	
3XL	53-55	134-140	
4XL	56-59	142-150	
5XL	60-64	152-162	

Chef's Trousers fit waist size			
Size	Inches	cm	✓
XS	24-26	61-66	
S	28-30	71-76	
M	32-34	81-86	
L	36-38	91-96	
XL	40-42	101-106	
2XL	44-46	112-117	
3XL	48-50	122-127	
4XL	52-54	132-136	
5XL	56-58	142-147	

Chef Hat fit head size			
Size	Inches	cm	✓
S	21½ - 22	55-56½	
M	22½ - 23	57-58½	
L	23½ - 24½	59-62	

#### Front of House Uniform

Gent's Shirt fit collar size	
Inches	✓
14"	
14½"	
15"	
15½"	
16"	
16½"	
17"	
17½"	
18"	
18½"	
19"	
19½"	

Gent's Waistcoat fit chest size	
Inches	✓
32"	
34"	
36"	
38"	
40"	
42"	
44"	
46"	
48"	
50"	
52"	
54"	

Waiver's fit waist size	
Inches	✓
26"	
28"	
30"	
32"	
34"	
36"	
38"	
40"	
42"	
44"	
46"	
48"	
50"	
52"	
54"	

Lady's Blouse fit bust size		
Size	Inches	✓
6	28"	
8	30"	
10	32"	
12	34"	
14	36"	
16	38"	
18	40"	
20	42"	
22	44"	
24	46"	
26	48"	
28	50"	

Lady's Waistcoat fit bust size		
Size	Inches	✓
6	30"	
8	32"	
10	34"	
12	36"	
14	38"	
16	40"	
18	42"	
20	44"	
22	46"	
24	48"	
26	50"	
28	52"	

Restaurant Trousers fit hip size		
Size	Inches	✓
6	32"	
8	34"	
10	36"	
12	38"	
14	40"	
16	42"	
18	44"	
20	46"	
22	48"	
24	50"	
26	52"	
28	54"	
30	56"	

**MEASUREMENTS**    HEIGHT \_\_\_\_\_    SHOE SIZE (no half sizes) \_\_\_\_\_

**PLEASE NOTE:** Refunds/exchanges cannot be given on embroidered and personalised items. You may return any non-embroidered item/s to Russums by filling in the returns form that came with your goods, and posting them back to us. Please put your order number (e.g. RS 123456) on your parcel. All prices are inclusive of 20% VAT where applicable and are subject to change. If you do not write the correct total in the payment instruction we will still charge the correct fee for the goods and service you have asked for. Customers purchasing knives confirm they are over 18 years old and that delivery will be accepted by someone over 18. All parcels require a signature and are delivered between 8am-6pm. Our couriers may request photographic ID. All orders are subject to our standard terms and conditions of sale; full details and a 'How To Measure' guide, as well as our privacy policy, are available at russums.co.uk. Your personal data will be processed by Russums and no other third parties. You may withdraw your consent to be emailed by clicking the 'unsubscribe' links in the emails.

Orders cannot be placed over the phone due to the special discounted prices on this order form and the College order process. Please allow a minimum of 14 working days from receipt of payment for the processing of your order. Enquiries: 01709 363005 student.care@russums.co.uk

Uniform supplied by: Russums, Edward House, Tenter Street, Rotherham S60 1LB

## RETURN THIS ORDER FORM TO COLLEGE

THIS ORDER FORM SHOULD BE RETURNED TO:

Doreen Holloway, New Forest Cookery School,  
Brockenhurst College, Lyndhurst Road, Brockenhurst, SO42 7ZE