

Sabbatical Report - Clive Wanstall

Spring Term 2019

I had chosen to visit a range of schools offering contemporary culinary arts vocational skill training to observe the techniques and environments currently employed in England, Scotland and Southern Ireland.

My personal experience with Culinary Arts education in England seemed to be very similar as what is currently taught in the US. This is based on data offered by current publications, text and my peers.

My recollections are from my graduation at 18 years old, 46 years ago... I have some questions to ponder;

- Does this memory hold true today? What has changed? Why? And what can we learn from this?

My goals were:

- To be exposed to three countries, each with somewhat different cultural approaches to education (But still speak English language...)
- The identification of any common trends that may exist in a broad geographical area.
- To observe the varying benchmarks that may have been established in each educational setting.

The schools that I chose to target were selected to offer a range of socio-cultural, political and economic environments:

- Dublin Institute of Technology - Ireland
- East Kent College - Broadstairs, Kent, England. (My old Culinary School)
- Kendal College - Cumbria (The Lake District) England
- Birmingham University College - Birmingham, England
- Edinburgh College - Edinburgh, Scotland
- Westminster Kingsway College - London, England

A common thread of attributes being displayed by almost all the instructors that I met was:

- A passion for teaching,
- Commitment to student's success often meeting a range of interests,
- A pride in skills and their continued practice,
- A sense of humor (mostly) and
- A universal love of food.

One interesting observation I noted was that, most often, restaurants were recommended by the faculty for the food style or actual dishes. The scope of restaurants were offered on the notion of the culinary style featured by the chef or the establishment; "She has a

modern style on traditional dishes”, or “he is classical old school” or “you have to try the real types of Boxy at Gallagher’s” (Actually I would say you have to try the Boxty Fries. Please do not miss a chance to have a four-course potato lunch/dinner when you are in Dublin and bring a few hungry friends... I am not kidding, but, my apologies for I digress...) The instructors would seem to take great joy in sharing recommendations for favorite dining establishments not always fine dining, just good food cooked well.

My experience was highly enlightening. I met some fantastic characters in a wide range of settings. The faculty that I engaged with were quite easily as diverse as the students were. Moreover, the educational environments varied from buildings that were just a few years old with state-of-the-art equipment, to a London college opened in 1910 by a team that included August Escoffier. (Note: Escoffier is recognized as one of the leading figures in 20th century cuisine. Culinaricians in North America and Western Europe still refer to Escoffier’s cookbooks today for reference and use as a foundation for professional culinary instruction).

The format for a site visit was normally designed for one day of traveling and orientation to location, three days of actual engagement at the educational institution and one day to compose notes and traveling to next venue. My desired level of engagement was to participate in a range of classes and culinary lab settings at an observational level and perform informal interviews. I was allowed to photograph freely in almost all class settings which was of great assistance when composing my review notes. I collected hundreds of images. Some photos are included for illustrative purposes.

I was often put to task in lab settings providing ideas for dish preparation, culinary techniques to employ and feedback on finished dishes, including some practice practical examination dishes.

Students and instructors alike were highly interested in the professional cooking arena in the United States and were sometimes surprised that it is not as mundane as depicted in the popular television and movie productions exported to Europe– Yes, Hot dogs and Burgers came up many times, much to my chagrin. So just for you, the reader, as a conversation starter I offer this little morsel; The American Culinary Federation, the governing body for chefs in the US, states on their website that USA representatives as individual competitors, professional teams and student teams have competed and won gold, silver and bronze medals consistently at the Culinary Olympics (The International Culinary Exhibition) in Germany since 1956. The United States are well prepared to make a major impact on the world gastronomic stage, and indeed, already have.

Salaries and payscale in Ireland and UK:

The role of a Journeyman Cook or Head Chef continues to be a lower paid position in Irelands workforce.

Salaries range from €25,000 to €42,000 a year in the Irish Job market. In the UK the pay range starts quite lower, according to the UK Government National Careers Service, beginning at £13,000 but then moves to somewhat higher £50,000 (equivalent to €15,000 to €56,000).

Findings in a report from Dublin-based recruitment firm Excel found that many chefs in hotel, restaurant and catering businesses have had to work their way into management positions in order to earn the average industrial wage, which is roughly €36,900 a year. Excel surveyed 180 companies and hundreds of job candidates and found:

- Average chef de partie, or line chef, and pastry chef can expect to earn €30,000 a year, - Junior sous chef makes €35,000.
- The average commis chef earns €10.50 per hour in their first year on the job. As their career progresses, they can expect to earn €11 in their second year, €11.50 in their third and a salary of €25,000 by year four.
- At the top of the career ladder, a senior sous chef earns €42,000 a year. A head chef working in a hotel kitchen takes home €65,000, while an executive hotel chef rakes in between €75,000 and €82,000.

These numbers reflect the same patterns in the United Kingdom and indeed, many parts of our world. The industry is able to provide employment opportunities for a fair size entry level and intermediate workforce, a student may secure employment with upward mobility while attending classes.

There may be some unrecorded pay or benefits in all countries.

Cooks tend to be travelers and lean toward the industry because of the venues of employment and recreation. The high staff turnover offers regular work opportunities.

1) DUBLIN INSTITUTE OF TECHNOLOGY

Dublin, Ireland



This school was the first technical education institution in Ireland, established in 1887 and commonly referred to as DIT. Recognized as a major third-level institution with the campus located in central Dublin, Ireland. (Known in Britain as “Southern Ireland” as the Brits still claim most of the northeastern part)

On the 1st of January 2019 DIT was dissolved and its functions were transferred to the Technological University of Dublin TUD. The culinary arts facilities are scheduled for a major remodel within the next two years having not seen infrastructural improvements for quite a few decades.

I spent some time with the School of Culinary Arts and Food Technology lead instructor and coordinator Dr. Máirtín Mac Con Iomaire and Diarmuid Murphy Program Chair, who shared the spectrum of program offerings which range from entry level & apprenticeships to MSc. They identified the TUD approach to Culinary Arts and Food Technology is as a multidisciplinary field with areas of study that include culinary arts, gastronomy, bakery operations, bar management, food product development, health, hygiene & safety and wine studies. Modules from the full-time programs are also made available as a part-time continuing professional development (CPD) format.

Popular Full time Offerings:

- Culinary Arts, Professional Cookery Practice, Higher Certificate- 2 years
- Food management & Entrepreneurship, Higher Certificate- 2 years
- Bar & Restaurant Management, Higher Certificate- 2 years
- Baking & Pastry Arts Management - 3 years
- Culinary Arts BA - 4 years
- Culinary Science BA - 4 years

I attended two upper level classes with Dr. Mac Con Iomaire (Thematic Analysis, based on actual food related student experiences) and with professor Diarmuid Murphy (Global Food - sociological basis for food security) Both the classroom settings were lecture hall in classic 1940 style, furniture well worn with windows opened for air conditioning.. Oh my, it was a hot day. And we had to relocate mid way during one class due to limited overhead projector access. In true easygoing Irish style a recess (tea-break) was scheduled to facilitate the classroom change.

My first tour of the campus was facilitated by the Open House Event that serendipitously took place during my visit and I was exposed to a student's view of the facilities, by student ambassadors and staff with some charmingly honest presentations. My second tour of the culinary facilities was with Chef Tony Campbell, lead culinary instructor who shared some insights with me on the history of the culinary arts department which was originally opened as the College of Catering in 1941. Tony as having been a part of the transition team for the current location from a domestic science program equipped facility to a Tourism and Food, Culinary Arts program in 1977 had some in-depth background.....



Tony and Máirtín demonstrating students' work.

The facilities, which are slated for an upgrade in 2020 have multiple kitchen classrooms, one dedicated cold kitchen classroom, a patisserie classroom, a large breads bakeshop classroom, a commercial pastry classroom and two restaurants with accompanying kitchens.

The driver for these programs is the active tourism industry, according to Niall Gibbons, Chief executive of Tourism Ireland, there were 11 million tourists visiting Ireland in 2018, representing revenues of over 6 billion Euros, including a healthy two billion Euros in taxes.

The kitchen class delivery and assessment followed the "demonstrate, practice and test" format. The administration of testing standards was described by Tony Campbell as an Irish governing body in the style of the original City & Guilds Institution. Chef Tony observed that each EU country has its own accreditation body in the realm of professional cookery. (As the original City & Guilds Institution was a London based body it did not meet the qualification).

The culinary focus leaned toward employing traditional cookery techniques opposed to modern or latest popular discovery. Practice in the kitchen setting was an observed to be a priority activity in the curriculum for both faculty and students. The student is exposed to beef tongue and ox tail for example and see these specialty cuts prepared.



Garde Manger -Butchery display from tongue to tail.



Pastry Chef Paul Kelly demonstration with hot (320.f) liquid sugar

There was a strong presence of bakery and pastry classes being offered. The commercial bakery has a separate class content from pastry work and they are taught in different lab kitchens with applicable equipment, as was common in my experience with larger schools.

The enrollment for DIT Culinary/Hospitality is around 400. Most programs rotate students through a number of kitchen classroom labs and are at one point, immersed in the Restaurant operation both back and front of house



Cake finishing lab.



Restaurant - closed



These are carts being loaded for upcoming classes in dry storage

The students are able to find employment at or before graduation in the Dublin and surrounding areas within a wide range of expanding food settings, principally independent restaurants, pubs, hotels and some international chains driven by local and

national tourist industry growth. There is also some growth being fed by fine food industry start ups. The Irish people recognise the value of providing Irish culinary education by Irish instructors focussed on Irish products, created using traditional techniques to create classic European and Irish dishes. This is another way that the Irish nation demonstrate commitment to be able to record and maintain key elements of their culture.



2) BROADSTAIRS COLLEGE

Kent (Southeast England)



Exterior - Catering School



The Beach, 500 yards away...

This was my own culinary school from 1970 to 1972. I was a mere 16 years old when I was transported from a small industrial town to an even smaller seaside resort town that boasted a fairly new facility on a fairly new campus.

The driver for this campus is the well established record of graduates entering into local and London job markets, including Buckingham Palace. Kent County Council reports the hotel and foodservice industry employs 44,000 staff and is enjoying mild job growth.

There was a less formal approach to hats and hair cover in the kitchens at this school.

A number of transitions were taking place, a hotel was being operated by a combination of outside operators and faculty with students providing the major part of the workforce in food and beverage operations.

Broadstairs College offered City & Guilds (140 year old vocational assesment and accreditation body) certifications, a College Diploma and an NVQ (National Vocational Qualification). This is a work-based way of learning - which is carried out at a college, school, or workplace. Each NVQ level involves a range of on-the-job tasks and activities that are designed to test on ability to do a job effectively. Was replaced in 2015 by the Regulated Qualifications Framework (RQF)

Courses Offered:

Full Time

- Catering and Hospitality Level 1
- Professional Cookery Level 2
- Professional Cookery Level 3
- Professional Cookery NVQ Level 2

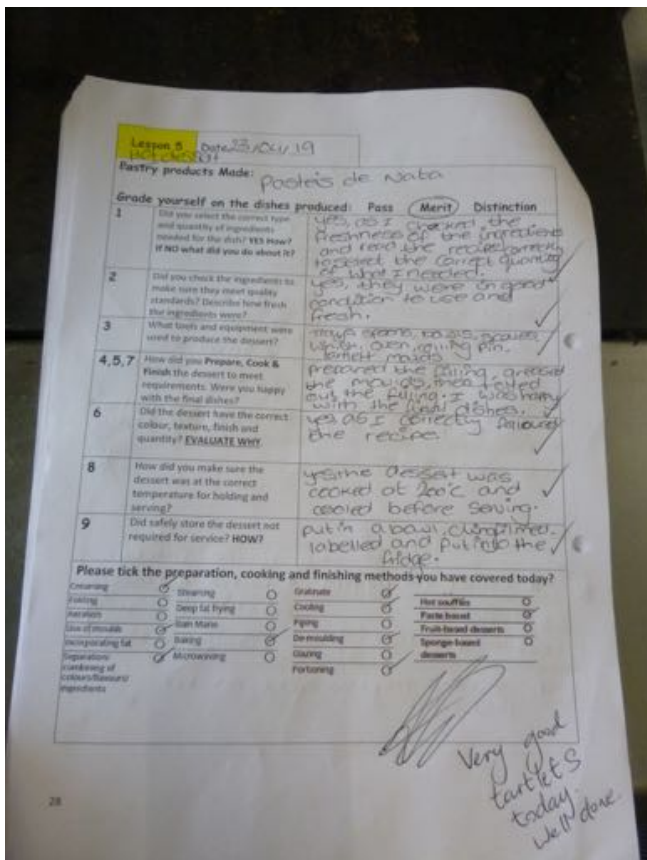
Apprenticeship (one college day week)

- Professional Cookery Intermediate and Advanced Apprenticeship

As with most of the remaining UK programs the following format was adopted:

- Students are fall entry cohort, with the exception of apprenticeships.
- Full time students are required to fulfill job site work activities for credit, both internal (hotel/restaurant/catering) and external venues are recommended.
- Students managed their own education logs for verification evidence. Instructors still maintain and manage testing records.
- Apprenticeships are block modules and students may have multiple entry points with a set curriculum cycle, one class day per week.

Student Lesson, Self Review Paper. These documents are kept on campus by the student as a part of the evidence based record. This is common practice in English schools today.



Busy Baking 3 Schedule, mapped for academic year

2021-2022 Baking 3 Schedule

Week	Activity	Skills	Assessments
1	Introduction to Level 3 Pastry	Pastry making, Dough, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
2	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
3	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
4	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
5	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
6	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
7	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
8	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
9	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
10	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
11	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
12	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
13	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
14	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
15	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
16	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
17	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry
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24	Pastry making - Choux paste, Pastry, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry	Pastry making, Dough, Pastry, Pastry



The Yarrow Hotel & Restaurant

The Yarrow Hotel & Restaurant was opened as a experiment in melding real time operations with student learning and faculty led practice, very much in Beta testing.

Some Dishes From the Restaurant



Cod with Mussels and Samphire



Pate Maison



Advanced Chocolate Centerpiece Class



The Yarrow Hotel Restaurant Kitchen



The view from a fourth floor kitchen window - On a clear day one can just make out France on the horizon..



Basic knife set used all over UK

3) KENDAL COLLEGE

Cumbria, Lake District of England



Hospitality/Tourism is one of the main sources of income for the Lake District economy and a major driver for this school. According to Cumbria Tourism in 2018, Cumbria and the Lake District received just over 47 million visitors. These brought in £3 billion to the region's economy and provided support for almost 37,766 jobs.

The location of the campus is in one of the country's most popular tourist destinations. The College enjoys a reputation for delivering some highly talented chefs, managers and industry professionals with a total enrollment of well under 100 students in the discipline. There are many local opportunities for students to gain work experience, traineeships and

apprenticeships with some first-class tourist and hospitality businesses. Employment is available in a range of levels, with some entry level boutique foods being tested in local markets.

Beware of the Kendal Mint Cake. This is a slab of glucose, sugar and mint... For climbing energy.





Kendal College's culinary team spent this Summer in Tokyo Japan, as the seventh, end of year international expedition to see the cultural, culinary and hospitality sights of the world.

The Culinary team are 'hired' every year from the Kendal College's hospitality and catering students and are 'employed' for a year to work on special functions, dinners and events. At the end of the year, the team is rewarded with an international trip to enhance their experience of the hospitality industry. Previous trips have included Dubai, Chicago, Portugal, Czech, Tokyo and Rome, where students served luncheon to the Italian Senate in the Italian parliament.



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Student Activities

Servers' checklist



Setting up the dining room and pre-service meeting





Donated Restaurant China Display - with Brochures from manufacturer



Some sample dishes:



Rhubarb Sponge



Hake with root vegetables and grilled shallot

NVQ Checklist with a simple entry..

ASSESSOR NAME _____ IN SIGNATURE _____ IN DATE _____

ASSESSMENT PLAN FOR OBSERVATION

Student Name YASIN MEBUR Student Signature _____

Date of Assessment 1/5/19

Course Title NVQ level 3 Multiskills

UNITS TO BE OBSERVED

209	Minimum Food Safety	<input checked="" type="checkbox"/>
302	Developing Working Relationships	<input checked="" type="checkbox"/>
305	Maintain Health, Hygiene, Safety and Security of the Environment	<input checked="" type="checkbox"/>
312	Prepare Fish for Complex Dishes	
314	Prepare Meat for Complex Dishes	
315	Prepare Poultry for Complex Dishes	
317	Cook and Finish Complex Fish Dishes	
318	Cook and Finish Complex Poultry Dishes	
319	Cook and Finish Complex Meat Dishes	
340	Cook and Finish Complex Poultry Dishes	
342	Cook and Finish Complex Vegetable Dishes	<input checked="" type="checkbox"/>
343	Prepare and Cook Hot Sauces	
345	Prepare Cook and Finish Pasta Dishes	
346	Prepare Complex Dough Products	
347	Churned and Cooked, Biscuits, Sponges and Cakes	
348	Prepare Complex Pastry Products	
351	Prepare Dressings and Cold Sauces	
354	Prepare and Cook Hot Desserts	
355	Prepare and Cook Cold Desserts	

Dishes to be produced

I DID TRY AND COOK AND TOMATO SOUP

ASSESSOR NAME _____ DATE _____

ASSESSOR SIGNATURE _____ DATE _____

The Restaurant has a full bar. All college restaurants I visited had at least beer and wine.

The Restaurant

Bar Tariff

<u>Bottled Lagers</u>			Price	<u>Liquors</u>		Price
Budvar	5.0	550ml	£3.50	All Liquors	35ml	£3.20
Becks Alc Free	Nil	330ml	£3.50			
Hawkhead Lager	5.0	350ml	£3.50			
Hawkhead Beer	5.0	500ml	£3.50			
<u>Spirits</u>						
Whisky	40.0	35ml	£3.20			
Gin	37.5	35ml	£3.20			
Vodka	37.5	35ml	£3.20			
Beardi	37.5	35ml	£3.20			
Malt Whisky	40.0	35ml	£3.50			
Brandy VSOP	40.0	35ml	£3.20			
Southern Comfort	40.0	35ml	£3.20			
<u>Yerbaos</u>						
Martini	15.0	50ml	£3.20			
Cinzano	15.0	50ml	£3.20			
Campari	15.0	50ml	£3.20			
<u>Sherry & Port</u>						
Cream & Dry Sherry	15.0	50ml	£2.20			
Amonillado	18.0	50ml	£2.20			
				<u>Wine</u>		
				House Wine	12.0 125ml	£3.50
					12.0 175ml	£4.50
				<u>Bottled Minerals</u>		
				Fruit Juices	200ml	£2.00
				Baby Mixers	200ml	£2.00
				Coke	200ml	£2.00
				Appetise	200ml	£2.00
				J20	250ml	£2.00
				Cordial	Daah	£0.30
				Mineral Water	750ml	£2.50
				soda bottles	200ml	£2.00
				minerals	125ml	£1.60

All wines are available in 125ml and 175ml measures
 25 ml measures for spirits are available on request
 Allergen advice
 Please note all our wines contain sulphates as a preservative and all our beers
 contain gluten

4) UNIVERSITY COLLEGE BIRMINGHAM

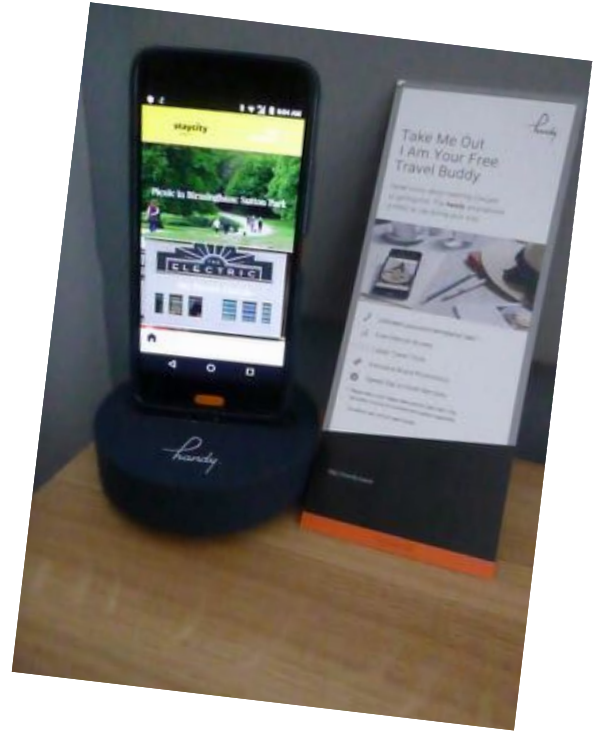
Birmingham, England



Multiple campuses

Birmingham was the most memorable campus.

The school trains well over 400 students in the discipline. It features full time bread production with a retail outlet, as well as two full service lunch and dinner restaurants, two internal cafe operations. four floors of kitchen labs, a bakery, a patisserie, chocolate studios, a cold kitchen, and demo kitchens. Its main hot kitchen featured overlapping classes during dinner service.



Chocolate tempering machines...





Some Loaves and Marzipan

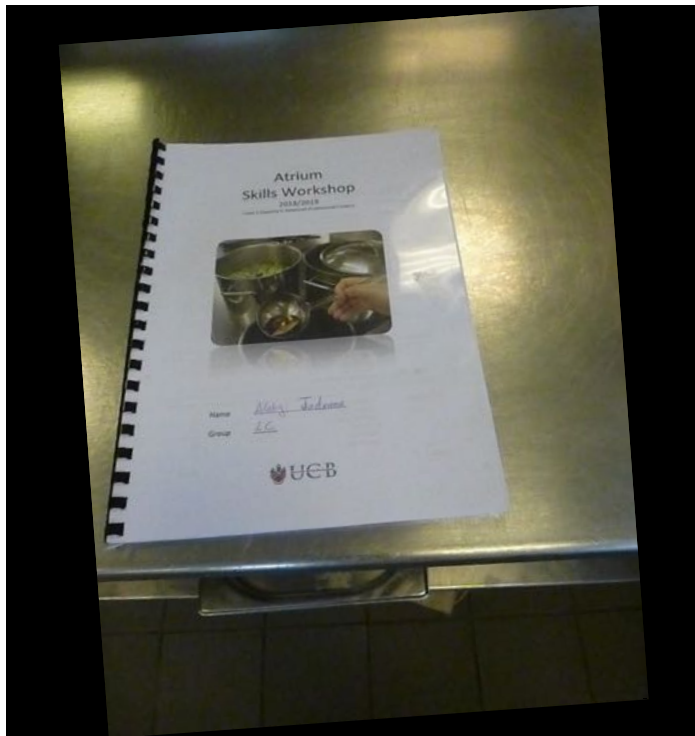


Mise en place (Prep)

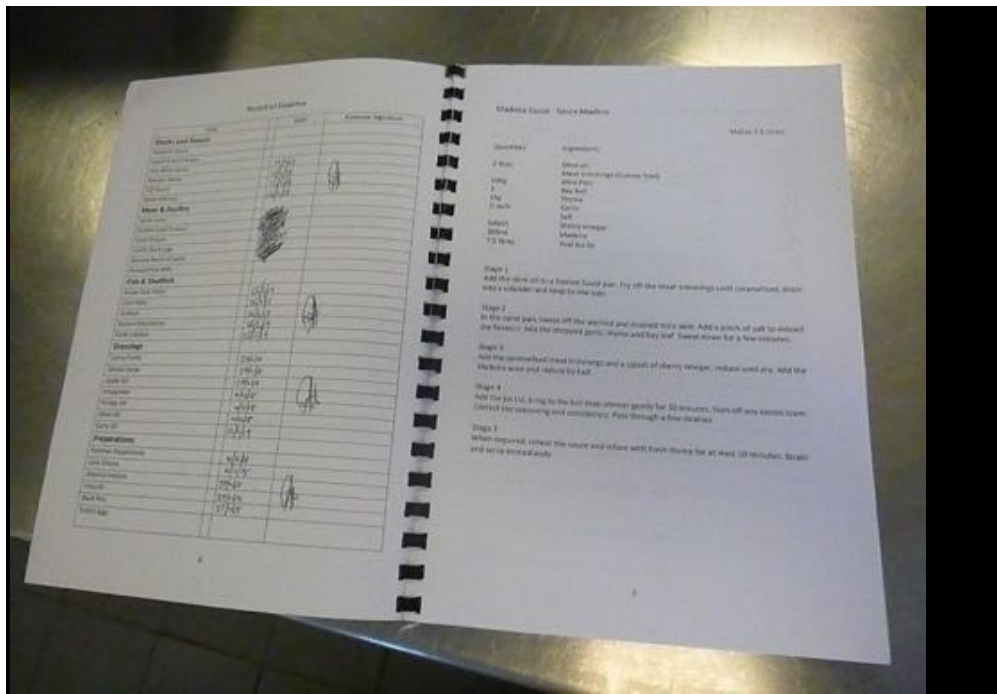
Students prepare dishes as one would for a normal restaurant operation. The dish is prepared to a level where cooking time is nominal and multiple flights of the same dish are possible.



Ahh, Dishes



Tracking of students progress is using the familiar log book system (inside log of different student)





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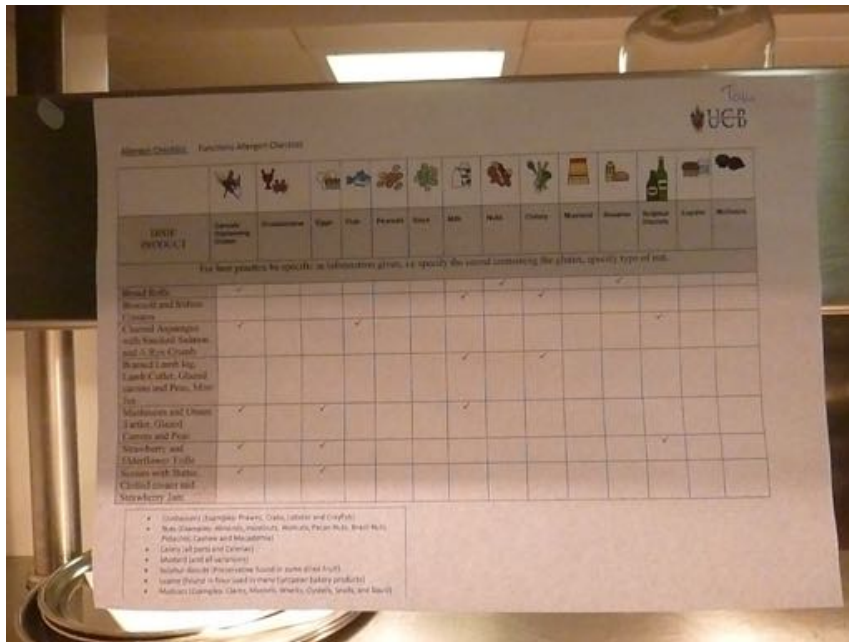




Some sample dishes from UCB



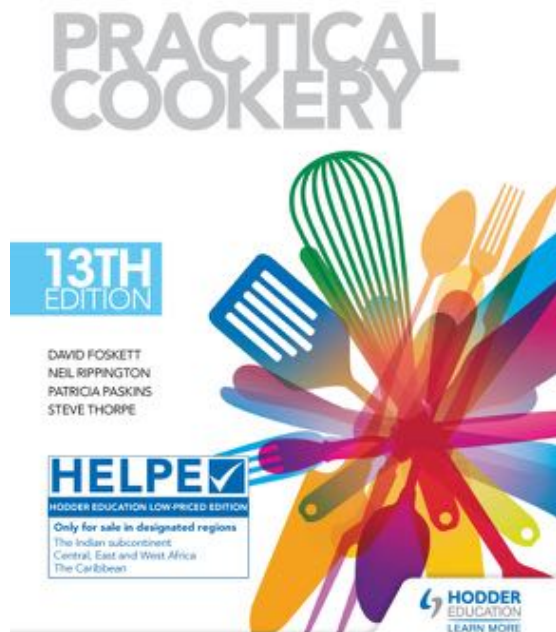
A happy team of pre dinner service over-18 year olds, posing for their turn to have me take their photo with their own phone: "Ooh - I can send it to you when you get to your car..."



Those 14 most common allergens, again.



The entire operation is directed by Neil Rippington who was co-author of the current textbook used in most colleges currently in UK



Neil Rippington, the Dean of the College of Food at University College Birmingham and a pleased student posing with his book.

Parting picture ...



A reproduction of an obscure sourdough loaf from Italy - just to see if they could..
- Yeasties.... What would we do without them ?

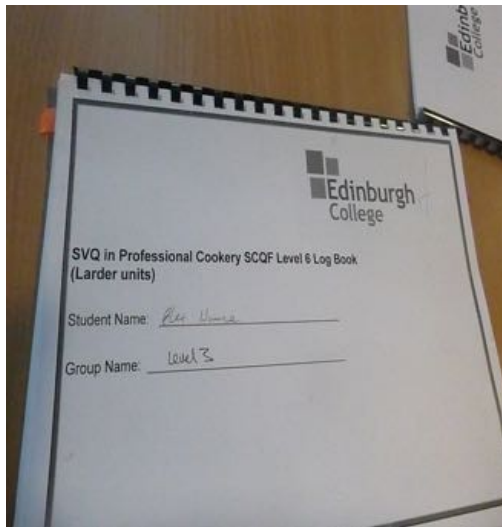
5) EDINBURGH COLLEGE Edinburgh, Scotland



Milton Road Campus



Granton Campus



Edinburgh College is one of Scotland's biggest Colleges with around 26,000 students across 4 campuses in Edinburgh

My first campus was the Granton location, I enjoyed a lively discussion with some faculty members on the merits of Gity& Guilds Compared to SVQ (NVQ) system.

It is my conclusion that both C&G and NVQ have rational structure and some level of oversight. It is the classroom experiance that is the critical element at play. Freedom to practice and resourses available are some strong factors in students skill development.

I was guided through the labyrinth of kitchens and bakeshops I was informed of the history of Edinburgh College as culinary contender in the cooking and table service competition arena.

Both campuses programs are involved in catering for civic activities and special events as well as running two restaurants, one on each campus, staffed by students.

The campuses had very different settings and the faculty seemed to have a slightly different approach, possibly one a little more liberal than the other.

At Edinburgh college the two styles of teaching, Gity and Guilds and Scottish Qualifications Framework (the old NVQ) are used.

The Scottish Qualifications Framework helps people of all ages and circumstances to access the education and training that is appropriate to them over their lifetime.

Tourism is a major economy in this well established historical capitol of scotland the country itself has over 200,000 employees. According to the Scottish Government the tourism industry contibutes £63 Billion per year (5% of economy)



Competition plates being practiced at Granton campus





The dining room has LED lights... Fully adjustable (Thank goodness)

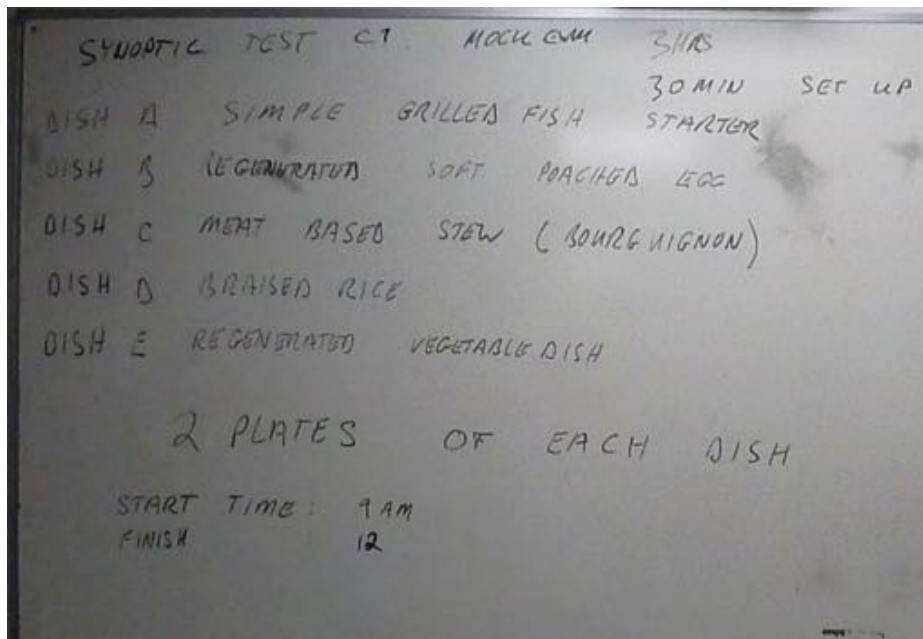


Off to Milton Road Campus



Practice synoptic test day - Guest feedback provider is requested of my services

Synoptic tests normally assess multiple learned modules in a practical demonstration of skill and knowledge acquired.





Synoptic assessment of

Time plan

- | | |
|-------------------------------|------------|
| 1. grilled fish | 2 portions |
| 2. poached egg | 2 portions |
| 3. stew | 2 portions |
| 4. braised rice | 2 portions |
| 5. regenerated vegetable dish | 2 portions |

1:30

1. set oven to 160
2. put 2 pots on for egg and cauliflower
-1 pot with vinegar for egg both with salt and pepper
3. cut meat to correct size, brown the meat in hot pan then remove meat and set aside, brown carrots leek celery and onions then mix in flour
4. Add tomato pure to browned veg, gently mix in the wine and bring to the boil
-skim with ladle to take out fat/oil
5. put cauliflower in the boiling water
6. crack 1 egg at a time into a cake mold, swirl water round in 2ed pot and slide egg into the water
-once done in the pot remove egg into ice cold water

2:10

2. Melt butter in saucepan, add flour and mix constantly but gently. Remove from heat to cool slightly
3. Heat milk in sprite pot with the cloute then slowly add the milk to the roux, simmer for 20 mines.
4. add meat back to pan, cover with lid simmer for 1 half hours too 2 hours
5. remove cauliflower from boiling water into bowl for ice water

2:30

1. fish plats in oven
2. glaze tray with butter for fish add butter to top of fish with bit salt and pepper
3. with smaller pan heat butter until turn light brown add Lemmon juice and cappers

4. put tray with fish in grill 2-3 mines skin side down
5. stir smaller pans contents
6. other pan melt half the butter for rice then add onions cook 2-3 mines
7. turn fish around with fish slice 1-2 mines

2:40

1. plate fish with sauce
2. pass mornay sauce through a strainer
3. check stew (liquid levels, check with kflight, use prod)
4. add rice to pan with butter and onions, stock put in oven

3:05

1. stew plates in oven

1. take eggs out of cold water out on j cloth to take excess water from the egg, put mornay sauce over egg with finely grated parmesan then in oven
2. check stew (liquid levels, check with kflight, use prod), if ready begin to plate up
3. remove cauliflower from water

3:10

1. check if egg dish is golden brown on top, if so plate up
2. check if rice is ready
-fluffy individual grains, no liquid left in pot
1. if both rice and stew are ready plate up
2. put on a j cloth to take excess water then put in a dish with mornay sauce over the top
-cauliflower heads facing up

3:25

1. if the cauliflower is golden brown on top serve up



And off we go!



The restaurant - check out that view of the hills in the distance



LEVEL 1

Appendix A Practical assessment overview

Individual practical tasks		Apprentice assessment	
Task	Assessment	Task	Assessment
Task 01 Task 01: ... 100 marks	Task 01 Task 01: ... 100 marks	Task 01 Task 01: ... 100 marks	Task 01 Task 01: ... 100 marks
Task 02 Task 02: ... 100 marks	Task 02 Task 02: ... 100 marks	Task 02 Task 02: ... 100 marks	Task 02 Task 02: ... 100 marks
Task 03 Task 03: ... 100 marks	Task 03 Task 03: ... 100 marks	Task 03 Task 03: ... 100 marks	Task 03 Task 03: ... 100 marks
Task 04 Task 04: ... 100 marks	Task 04 Task 04: ... 100 marks	Task 04 Task 04: ... 100 marks	Task 04 Task 04: ... 100 marks
Task 05 Task 05: ... 100 marks	Task 05 Task 05: ... 100 marks	Task 05 Task 05: ... 100 marks	Task 05 Task 05: ... 100 marks
Task 06 Task 06: ... 100 marks	Task 06 Task 06: ... 100 marks	Task 06 Task 06: ... 100 marks	Task 06 Task 06: ... 100 marks

Totally organised and posted for all to see.. Lists and lists



Local Game Shop Window (after hours). Pheasant and Rabbits hanging to age and become tender



Now that's a Scottish beef pie!!!



... Served Here.

6) WESTMINSTER KINGSWAY

London, England

This campus is over 100 years old and was opened by a team of chefs under the guidance of Georges Auguste Escoffier.







Classic Kitchen Classroom Designs



Bakery also...



And Chocolate Studio

Photo of original kitchen classroom 1894



Records show that this was the first Culinary Arts School to open in the UK.

The initial prospectus illustrates the range of courses that were offered, including Civil Engineering, Gas Engineering, Architecture and Construction, Cabinet Making, School of Art and finally, the Cookery Technical Day School, which developed into the Professional Chef Diploma.

By 1912, catering (Culinary Arts) had four pages in the prospectus and a 'School for Waiters' was added, with a training restaurant, now called The Vincent Rooms, open to public and operated by students. - Westminster Kingsway College web site.

WK is the leader for the London region for providing any certification / licensing courses in the Hospitality, Culinary, Tourism, Wine appreciation and Service industry. The ability to maintain high standards of education competitively for over a century and enduring two world wars is a testament to the tenacity of the institution.

London enjoys £15 million tourist spend in the English capitol each year, representing 10% of the city revenues. 13 % employees in London work in this industry.

The offerings include:

- Level One to Level Three professional chef diploma
- Advanced Diploma - Westminster Kitchen Finance Certificate, a Level 2 RSPH Food Safety in Catering Certificate and Level 3 City & Guilds in Food Preparation and Cookery Supervision Certificate.
- Culinary Arts Foundation Degree - contemporary trends and innovative techniques
- Apprentice chef programs
- Wine service and licencing
- BA (Hons) Culinary Arts and Business or Hospitality and Tourism Management.

With over 14,000 students on four campus locations in central London, Westminster Kingsway is well located and well established for many fields of workforce training needs required by any European capitol city.

My summary

- The tourism industry is healthy in the UK and Ireland and continues to offer employment with government funded vocational training available for early career deciders.
- Every instructor that was seemingly professionally content had the ability to do their job in their own style.
- Instructors behaviors and values that I identified as successful often demonstrated the following traits:
 - Passion for teaching,
 - Commitment to student's success often meeting a range of culinary interests,
 - Pride in skills and their continued practice,
 - Sense of humor (mostly..)
 - Universal love of food.
- It is also my conclusion that both City & Guilds and NVQ have rational structure, common benchmarks and some level of oversight. In my opinion it is the classroom experience that is the critical element at play. The freedom to practice and resources available are some strong factors in students skill development.
- The size or wealth of the school matters not. The colleges had a wide scope of access to equipment, from very limited to abundance. This seemed to have had little effect on the education for the student. Cook a quail or an old chicken, it is all cookin'.
- I am moved by the simplicity of the log systems that are in use by students, to the point which I may consider developing a variation for second year culinary arts in my restaurant lab setting.
- I understand there are some variable in the dynamics with younger adults, the 16 to 19 age range offers some different challenges that I had not considered. I think I would like the challenge...
- The guidelines from Lane's accrediting body (American Culinary Federation) align very closely with all of the course content documentation that I was exposed to.
- Teaching in UK is using the same methods and techniques as over here in the good old USA. TV, media and internet publications transport information in a I-want-it-now environment. Do it here in Eugene, someone puts it on Facebook and next thing, it's being served on a plate in Helsinki!
- It was a wonderful and insightful trip. Thank you to all the supporters of this venture!

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