



Elspeth is the Industry Academy Head for the Faculty of Leisure and Lifestyle which covers Food, Hospitality, Hairdressing, Beauty and Sport. The Faculty delivers its programmes in a range of real work environments including kitchens, a training restaurant, a bistro, salons, therapy suites and sports facilities as well as in more traditional classrooms. In addition many students have access to work placements. Elspeth's role is to support the Faculty's 11 Academic Curriculum Heads by helping to create a network of specialist Industry Academies in specific vocational areas which will: deliver new workplace opportunities and training for students, create professional development opportunities for staff, increase connections with industry; create innovative delivery methods informed by the industry needs and increase new and current commercial partnership opportunities.

Elspeth would be keen to meet with anyone who would like to work in partnership with the Food and Hospitality Academy. If you are interested in working with us in any way, please contact:

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Food and Hospitality

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The Food and Hospitality Industry Academy

What is an Industry Academy Model?

The Industry Academy Model is designed to channel the College's Curriculum and Staff expertise to meet the needs of learners and employers.

The Faculty of Leisure and Lifestyle is delighted to be officially launching its Industry Academy of Food and Hospitality; incorporating Professional Cookery, Patisserie, Bakery, Hospitality and Events courses. It will connect students with industry to create new Food and Hospitality training and workplace opportunities, provide new career pathway development opportunities for staff in this country, and abroad, support collaborations between the College and University partners and strengthen and develop new and existing commercial partnerships.

This delivery model supports our learners to become work-ready for their chosen area of employment in the Food, Hospitality and Events industries and provides employers with access to a skilled workforce and talent pipeline. Graduates of the college will also have the opportunity to develop the skills necessary to pursue further study at University.

"I believe the quality training that the students receive from City of Glasgow College gives them a great start to their career and helps enormously to integrate them within our team and also the food service industry in general. Another advantage is that we see a constant stream of fresh talent who are passionate about the Food Industry and are willing to develop their skills"

Chef Derek Donaldson, Executive Head Chef, Glasgow Hilton Hotel



Benefits to Employers

Employers can have the confidence that students who have studied through the Food and Hospitality Academy will have the academic, vocational and employability skills required to enter employment, thereby contributing to the overall effectiveness of the organisation.

Candidates already in employment can come to City of Glasgow College to retrain and upskill according to their own and employers' needs in areas such as Personal Development Awards in Hospitality, Accommodation Management, Events, Patisserie and Professional Cookery, Scottish Certificate for Personal Licence Holders, REHIS Health & Safety Certificates and Elementary Food Hygiene Courses and Customer Care. Some of our courses are delivered through a blended learning approach which minimises time required away from the workplace and so reduces costs and minimises disruption.

We are looking to expand our network of business partners and sponsors which are actively involved with the Food and Hospitality Industry Academy. There are a number of benefits of getting involved: - including access to a wide pool of motivated talent to fill skills shortages, improved staff morale and retention, an enhanced reputation as a work placement provider, opportunities to give back to the new generation in the workforce and focussed networking.

"To date the Club has employed four trainee managers, three of whom have now completed the programme and are now employed in the following positions within the Club – Senior Receptionist, Events and Marketing Executive and Dining Room Manager, all pivotal positions within the Club and testament to their education prior to and during their time at the Club."

David C Balden, House Manager, The Caledonian Club, Belgravia, London



Benefits to Students

Learner graduates have industry relevant skills and qualifications with high vocational currency, derived from collaboration with Industry Partners, which increases their employability.

Learners may be school leavers looking to study a National Qualification, a Higher National Certificate or a Higher National Diploma, an unemployed person looking to gain employability skills and qualifications, a mature student looking for a change in career, a degree student looking to progress onto a graduate training programme, or a person already employed in the industry looking to up skill or retrain. The Food and Hospitality Academy offers full time, part time, evening classes, short courses, day release, bespoke training and independent study courses. All our courses provide progression opportunities into industry or further study and all provide a realistic work placement opportunity through our fully licensed "Scholars" restaurant, our Bistro and external industrial placements.



"The students have always displayed a level of skill and professionalism which would you would expect from experienced Event Professionals. So much so that when support is needed for the running of an event, your students are our first port of call, as we know we can count on their abilities to deliver exactly what is needed on the day and they often exceed expectations."

Amanda McDade Youth Programme Leader, Springboard