

When does training start?

Carshalton College provides an unrivalled customer focused approach in meeting employers' needs and demands flexibly.

The College aims to work with employers and commence training at a convenient start date.

ENROLMENT DATE: September

How to sign up your staff for training

Our Business Services consultants are committed to assessing business needs by carrying out a training needs analysis (TNA) and constructing bespoke solutions, where possible, to meet your organisations' demands.

If you would like to find out more about how Carshalton College can help your staff improve their skills, please contact Business Services.

Call on **020 8544 4501**

Email business.services@carshalton.ac.uk
or visit www.carshalton.ac.uk

Twitter: @CarshaltonAC

Facebook: /CarshaltonCollege

Employer testimonial

"Having recently moved into this area to take over the running of our pub, we contacted Carshalton College in order to see if they could organise day release training for our newly recruited trainee chef.

One of the College's Business Consultants visited me and after a brief meeting and a little bit of form filling, Simon was able to enrol on the Level 2 Apprenticeship in Professional Cookery."

Jo Slater, The Sun Pub

 **BUSINESS
SERVICES**
AT CARSHALTON COLLEGE

Nightingale Road, Carshalton
Surrey SM5 2EJ

T: 020 8544 4501

F: 020 8544 4440

E: business.services@carshalton.ac.uk

W: www.carshalton.ac.uk



Apprenticeships in Catering at Carshalton College




City & Guilds
Approved Centre

 **BUSINESS
SERVICES**
AT CARSHALTON COLLEGE

Your staff are your success

Having the most qualified staff in your business gives you the edge. Carshalton College offers Hospitality Apprenticeships, which prepare our learners for the realities of working in this customer focused industry.

Apprentices will develop a range of skills, gain confidence and improve their interpersonal skills, which will be of benefit to themselves and their employer.



Training Options

Carshalton College offers the following Apprenticeships in Hospitality:

- Professional Cookery [Level 2](#)
- Professional Cookery [Level 3](#)
- Front of House Food & Drink [Level 2](#)
- Front of House Food & Drink [Level 3](#)



Student case study

"My responsibilities at a Young's pub include preparing, cooking and serving food. I enjoy being able to work and learn at the same time. My advice to anyone thinking about an Apprenticeship is to be prepared to work hard for the rewards."

Anna Shopland
Apprenticeship in Professional Cookery Level 2

Anna was an apprentice from a cohort of Young's Brewery apprentices the College delivered training to.

Apprenticeships at Carshalton College

Carshalton College is committed to supporting all Apprenticeship training programmes to maximise the business impact to employers.

What is an Apprenticeship?

A work-based training programme aimed at your current and future employees. Apprenticeships are designed by businesses for businesses in association with City & Guilds. Apprentices can be a new employee or an existing member of staff, who is eager to formalise their skills to a nationally recognised qualification.

Where do they take place?

Most of the training is 'on the job' – at your premises with usually one day a week at College. Apprentices must work in a kitchen, or Front of House, as appropriate.

What are my responsibilities as an employer?

You will need to give your apprentices an induction into their job role, plus provide on-the-job training. You will also be responsible for the wages of your apprentices which is now a minimum of £100 per week.

How much does an Apprenticeship training programme cost?

- Free for 16 to 18 year olds.
- For 19 years and over there is a minimum employer contribution of £200 per year.