

MINI GUIDE

Hospitality & Professional Cookery

Take your first step.





Find your future and master an international trade that could take you anywhere around the world.

Get one step ahead and follow your dreams towards an exciting career in a vibrant and varied industry with our hospitality courses.

We cover a variety of specialisms including professional cookery, baking, catering and food and beverage service supervision, or our hospitality apprenticeships.

Start your journey today.

Our MISSION is to support the individual, social and economic development of the people, communities and businesses of Dumfries and Galloway by providing inclusive, accessible and relevant vocational and other learning opportunities in a positive and supportive environment.

Joanna Campbell - Principal & CEO



Gain the skills you
need to take you
where you want
to go.

Whether you
want to:

build your future

change your career

learn something new



We will provide you with the **tools to excel** with a **real skill-based route** into the **workplace** or a **positive destination** onto **further education**.



Ways you can study with DGC ↓



College Academy

Start your journey from school and you can shorten your education journey and potentially start full-time employment sooner in your chosen career pathway.



Study options to suit everyone

From full-time, part-time or over just a few days, choose your course and way to study.



Study locally

helping you save on associated study costs such as travel, accomodation and more.



Earn qualifications

at every stage of study, building your path to success.



Access routes

to university and further your options with support at every step.



College services and support ↓

As a student you have a number of services and facilities available to support and help you throughout your course at our campuses*



Library resources



Student support



Learning zones



Coffee and snack areas



Shop and canteen



Gym



Training workshops



Training Restaurant



Green Energy Centre & STEM Hub



Digital Care Hub

* Please note: gym, canteen, shop, green energy centre and digital care hub are exclusive to Dumfries campus.



Stranraer Campus



Dumfries Campus

From **student advisors** to **funding teams**, our aim is to provide you with a quality service so that you will have a **range of skills, support and the knowledge** required to successfully complete your course.



For further info on all our student services, check out our portal

Whether you're an aspiring restaurant or hotel manager, have dreams of becoming a chef, or want to become a professional baker or barista, a career in hospitality could be for you.

The Hospitality industry offers an exciting profession that could take you anywhere in the world.

It holds the key to a broad range of careers which provide food, drink, entertainment and accommodation to customers.”.

Working in Hospitality, you're able to create lasting memories and moments of magic for guests dining in a restaurant or staying at a hotel or enjoying a drink at a café.



Did you know ↓

Hospitality studies will give you the skills you need to be in demand all over the world. Whether you're working for one of the big travel companies, or you'd like to join a restaurant chain or a hotel group, the skills acquired during your studies will make you an attractive candidate across the board.

Study with us to enjoy:



Access to world class learning facilities

Our professional Zest kitchen and restaurant in Dumfries and Stranraer will give you the opportunity to gain the skills and knowledge you need to thrive.



Real experiences of work

Our courses are designed to provide you with the skills and real work experiences you need by giving you the chance to put your skills into practice.



Support from highly-trained staff

Our lecturing and professional cookery staff will help you learn the academic theory and pick up the practical skills you need to get ahead and succeed.



A route to a viable career

With a qualification in hospitality, you could cook in a kitchen, serve customers in a restaurant, manage a hotel and beyond.



An opportunity to become your own boss

Many hospitality graduates will eventually go on to become owner-managers of their own bars, cafes, restaurants or hotels.

Where hospitality could take you ↓

Career Options

As 95% of our students go onto positive destinations*, a qualification could lead to the following careers:

Chef

Are responsible for preparing, cooking, and presenting food in a range of different settings. Chefs use their flair to create different cuisines depending on the type of establishments such as a local pub or high-end restaurant. They must be confident to have the responsibility for a whole kitchen or a specific section.



Hotel Manager

Have the responsibility of running hotel day-to-day. They oversee organising and planning all of a hotel's finance and budgeting. Hotel Managers are professionals who have excellent people management skills to manage events and bookings with customers. In bigger hotels, they can focus on one section such as guest relations while smaller hotels they will have more roles.



Publican

or known as a pub landlord are individuals who manage and are responsible for licensed premises such as pubs or bars. They have responsibility for the overall running of the pub regarding safety regulations and their staff. Publicans are confident people who build good relationships with customers, breweries, and suppliers.



*Information taken from our Student Satisfaction and Leavers Destinations Survey 2022-23



The above is just a small section of the many careers available in the industry. Salaries can vary greatly, ranging from £18,000 to £30,000 + depending on what's required in the role.

Onward Study

A qualification could lead you to some of the following possible degree options:

- Degree in Hospitality Management
- Degree in International Hospitality Management
- Degree in Hospitality & Tourism Management

If you are thinking about progressing to onward study, check with your chosen university for requirements before applying with UCAS.

Each place will have specific entry criteria and availability.



I enjoy cooking and wanted to further my skills to work in the industry and eventually own and run my own artisan bakery. I gained confidence, knowledge and life skills.

Andrew Richie – Professional Cookery Student



Get one step ahead. Choose your course ↓

We provide a first-class further and higher education, offering a large range of courses and qualifications available for students at any life stage that are delivered by teaching and support staff who genuinely care about what they do.

We have a route to suit every level and mode of study, allowing you to build your future, to change your career, or prepare for a better tomorrow, helping you get one step ahead.

If you are unsure of which course is best to apply for, or how to apply – don't forget we have a very knowledgeable and helpful Admissions team here at the college ready to help you.



➤ admissions@dumgal.ac.uk



+ ✨
// Don't wait for the right opportunity. **Create it.**
George Bernard Shaw ✨
// ✨

Quick guide to applying ↓

1. Search for your course

Search our courses at
www.dumgal.ac.uk
or click the link.

2. Apply online

Once you find the course that's right for you, hit the apply now button. Courses will fill up fast.



Our full-time courses start in August.

Check online for start dates for other courses or study at a time that suits you with open learning.

If you need help applying, you can check out our handy 'how to apply' page [here](#)



**Dumfries and
Galloway College**

One step ahead

Bankend Road, Dumfries, DG1 4FD



The Craft Bakery Course has been fantastic, the lecturer Tony has a great breadth of knowledge and experience and he shares all the tricks of the trade with his students! I was shocked by the amount of content that was covered in the course, you can be a complete beginner or a well rounded baker and still learn something new every week.

Emily Wellburn

Craft Baking Student

