



# TANTE MARIE

Culinary Academy

## Three Term Cordon Bleu Diploma and Level 4 Diploma in Professional Culinary Arts

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### *What qualifications can I earn?*

Tante Marie Culinary Academy's Cordon Bleu Diploma has been running at the school since 1954, and has become established as one of the world's most highly regarded professional qualifications. Our courses are now being designed and taught in consultation with our partners, Gordon Ramsay Holdings and so are designed to meet the highest standards demanded by the industry.

Students attending our Cordon Bleu Diploma course now also have the option of gaining our new Level 4 Diploma in Professional Culinary Arts. This qualification was created by Tante Marie and the Confederation of Tourism and Hospitality and is offered alongside our Cordon Bleu Diploma, meaning students have the opportunity to graduate with two separate qualifications.

While the Cordon Bleu Diploma is one of the world's most highly regarded hospitality industry qualifications, the Confederation of Tourism and Hospitality Level 4 Diploma in Professional Culinary Arts has the additional benefit of being worth 96 credits within the governments Qualifications Credit Framework. At Level 4 it is one of the highest rated practical cookery qualifications in the UK, and a qualification which is regulated by Ofqual, and People 1<sup>st</sup> – the Sector Skills council. Alongside our Cordon Bleu Diploma, this makes Tante Marie graduates some of the most highly qualified chefs in the world.

The Level 4 Diploma in Professional Culinary Arts is an externally accredited qualification which students can gain by completing the Cordon Bleu Diploma. There are no additional exams or paperwork to complete and enrolment on the Level 4 Diploma in Professional Culinary Arts also includes Student Membership of the Confederation of Tourism and Hospitality.



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### *Who is this course suitable for?*

This course is undertaken mostly by school leavers and those with little or no previous cookery experience. It is designed to offer those with no culinary background the skills and knowledge to launch a career in the industry, but provides training for those who need freedom and flexibility to learn at a pace with which they are comfortable.

### *What level might I be at when I graduate?*

This course will take graduates to a level whereby they are able to go and work in a professional kitchen environment, whether it be a restaurant, catering and events company, private household or any other environment within the hospitality sector, and can expect to 'hit the ground running.' Past students have gone on to careers as varied as private catering, ski chalet work, running delicatessens, restaurants, plus a great deal more, with many graduates going on to establish their own businesses within the hospitality sector. Some of our past graduates have used the skills and knowledge they have gained on this course to non-cooking roles, for example journalism, food photography, PR, events management, consultancy and recipe development and styling.

A number of our students go on to work at restaurants within the Gordon Ramsay group or within some of the UK's leading catering and events management companies.

The course is designed to offer graduates a faster progression through the ranks than they could otherwise expect – this course is quite literally a fast track to an exciting and rewarding career.



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### *What will I learn?*

The Cordon Bleu Diploma is split into a Practical grade and a Theory grade, with a heavy emphasis (approximately 80% of the course) on time spent in the kitchen, cooking under the guidance of our experienced teaching staff.

Students are expected to be in the kitchens, ready to start cooking at 9.30 (or where a demonstration or theory class is scheduled in the morning, 10.00.) Each day ends at approximately 4.30.

Assessment on the Cordon Bleu Diploma consists of a number of practical exams, some of which are planned ahead by the students and must be within a strictly controlled budget, giving students valuable experience of cost control and budgeting. Other exams are set immediately prior to the exam and students will be required to produce time management plans prior to executing the exam. In addition to this, there is a program of continual assessment, theory exams and course work comprising the development of a portfolio of menus.

Tante Marie teaches the core, classical skills of professional cookery, applied in a modern and contemporary manner. We are highly skills focused. Our course is designed in close communication with the team at Gordon Ramsay Holdings, and is designed to provide the skills and knowledge that the hospitality industry requires, at the highest level, to enable our students to progress quickly and seamlessly into the industry after graduation.

Tante Marie's facilities are designed to offer students the opportunity to learn on a wide range of appliances, to ensure that graduates are versatile and adaptable. Our Poggenpohl kitchens are designed to offer a contemporary and stylish learning environment, and each kitchen is equipped with a different cooking medium to offer some of the widest ranging training available in the UK.



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With 'induction' being widely considered as the future of cooking technology, and now being adopted in professional and domestic kitchens around the world, our De Dietrich induction kitchen offers our students a state of the art range of the latest induction technology, while the new range of Fagor appliances in our gas kitchen offers students the opportunity to learn on the more traditional gas medium. Students will move around the school, cooking in every kitchen to ensure that they learn how to adapt their skills to any cooking environment.

### *Who teaches at Tante Marie?*

Tante Marie's team of experienced teaching staff come from an array of different backgrounds, ranging from some of the worlds most decorated restaurants such as Restaurant Gordon Ramsay, The French Laundry and Le Gavroche, to roles cooking for the royal family. Tante Marie's staff are qualified teachers and between them have over 80 years worth of teaching experience.

In addition to this students will receive lectures and demonstrations from a range of professional specialists, including butchery and fish mongery, food hygiene, wine and spirits, as well as demonstrations by some of the industry's leading chefs. Past examples have included Angela Hartnett, Adam Byatt, Jason Atherton, Stuart Gillies, Tristan Welch and of course, Gordon Ramsay!

### *What is the course structure?*

The Cordon Bleu Diploma is run over three 11 week terms. The first term will consist of an introduction to working in a kitchen and a phase of skill development. This will incorporate knife skills, familiarity with produce, and students will be expected to master a number of basic professional skills such as elementary butchery, fish preparation and pastry work, to an acceptable level, prior to advancing into the second term. At the end of the first term, students will undertake a skills test and an initial practical exam, to assess their progress.



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In the second term, we take the skills and knowledge that the students have developed in term 1 and build on them to take the students to a more advanced level. The aim in the second term is to reinforce and build on the skills learned in the first term, so that students are fully confident in their core abilities and are ready to progress to the pressure and technical skill associated with our final term. In the second term, students will undertake a theory exam, and two further practical exams – the first being a budget controlled meal, and the second being an intermediate practical exam, utilizing all the skills they have learned to date.

At this stage of the course, students will be encouraged to start thinking about their careers and discussing options with us.

In the final term of the Cordon Bleu Diploma course, the skills and techniques developed in the first two terms will be applied at an advanced technical level, to produce food that is to the standards expected of the hospitality sector at the highest level. Students will undertake two further exams – a second cost controlled test, followed by a final practical exam, where a four course meal will be prepared, for four people, over two days. This exam is designed to assess students ability to handle a pressure situation. It is the final test and a culmination of a year's worth of learning and effort.

In addition to these, students will partake in a professional buffet event, cooking as part of a team, rather than on the individual basis that forms the majority of their course. Students will also complete a final theory exam and a menu portfolio which will also provide valuable experience in events organisation.



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## *What is covered during the course?*

During the course, the following topics will be covered to an advanced level:

- Knife skills
- Stocks
- Sauces
- Hors d'oeuvres
- Soups
- Eggs
- Farinaceous dishes
- Fish
- Shellfish
- Meat
- Poultry and game
- Terrines
- Vegetables
- Pastries
- Cake mixtures
- Icings and fillings
- Biscuits
- Petits Fours
- Chocolate tempering
- Preserving
- Yeast cookery
- Mousses
- Pastry desserts
- Hot puddings
- Ices and sorbets
- Canapés
- Events catering
- Professional kitchen skills
- Menu planning



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Other topics covered include:

- Presentation skills
- Alternative cooking methods – steaming, braising, poaching etc
- Aga cookery
- Deep freezing and storage of food
- Use of professional equipment
- Buffet party cookery
- Budget and cost control
- Mexican, Indonesian, Indian, Fusion and European cookery
- Nutrition and menu planning
- Freelance catering
- Vegetarian, wholefood and special diets cookery
- Lectures and demonstrations from visiting specialists including:
  - Butchery, hanging and storing meat, complete utilisation of the animal
  - Fish mongery: Types of fish, preparation, storage and purchasing
- Guest chef demonstrations
- Tante Marie Wine Certificate Course (3 days)
- Chartered Institute of Environmental Health Level 2 Award in Food Safety in Catering



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### *What are my career options after the course?*

As the students reach the end of their courses, they will be assisted in the development (or creation of) their CV or résumé.

Through our extensive list of contacts and employers we will assist our students in moving onto the next stage of their careers once they have graduated.

We will assist our students with the valuable process of networking to create their own opportunities and career paths. All of this will be conducted under the guidance and with the assistance of Tante Marie's experienced staff.

With our unique links to the industry through Gordon Ramsay and Absolute Taste, we are also able to offer our graduates a unique range of opportunities, where appropriate, for our graduates to take up positions with some of the world's top restaurants in the Gordon Ramsay Group, and also at Absolute Taste whose operations include hospitality for the McLaren group including the Vodafone McLaren Mercedes F1 team, their stunning restaurant in Harvey Nichols and their wide ranging events team.

### *How can I pay and what are my funding options?*

Enrolment on the Cordon Bleu Diploma course is confirmed upon receipt of your completed enrolment form, together with payment of a deposit either by cheque or bank transfer.

The course fee is then payable in three installments, no less than 4 weeks prior to the start of each term. Tante Marie Limited will send out invoices accordingly.



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**Professional and Career Development Loans** are available to eligible UK citizens. These are bank loans that can be used to help pay for work related learning. You can borrow between £300 and £10,000 to help support the cost of up to 2 years learning (or three years if it includes one year's relevant unpaid practical work.)

The Learning and Skills Council will pay the interest on the loan while you are learning and for one month afterwards. The loan can be used to pay course fees or other costs such as travel and living expenses. You can also use the loan to supplement other forms of support such as grants or bursaries.

Because the Professional and Career Development Loan is a commercial loan product, they should only be considered as an option once all other student funding options have been investigated. For further information on financial assistance to support your learning, please visit:

[www.direct.gov.uk/adultlearning](http://www.direct.gov.uk/adultlearning) or contact Careers Advice on 0800 100 900. Career development loan information may be found at:

[www.direct.gov.uk/cdl](http://www.direct.gov.uk/cdl)

Our learning provider registration number is: **2682**



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### *Student visa information for international students*

Tante Marie Limited has been licensed by the UK Border Agency to enrol international students under Tier 4 of the Points Based System, and is rated by the UK Border Agency and is rated as a 'Highly Trusted Sponsor.'

Due to UKBA requirements, students wishing to attend Tante Marie who require a visa to study in the UK are required to pay the full course fees prior to a Confirmation of Acceptance for Studies being issued. If the visa is subsequently refused, a full refund will be offered.

All students requiring a Tier 4 Student Visa are required to complete the Level 4 Diploma in Professional Culinary Arts, which is obtained by completing the Cordon Bleu or Intensive Cordon Bleu Diploma course.

Further information on student visas is available on the UK Border Agency's website for students: <http://www.ukba.homeoffice.gov.uk/studyingintheuk/>