



A case study

Chris Mills

Hospitality - Professional Cookery

“ I have always had a keen interest in Catering and I have been lucky enough to be able to work in many different roles in the industry. I enjoy working with young people and developing new industry professionals. The Modern Apprenticeship scheme is really good as it allows students to gain practical hands on experience while they are learning. I would definitely take on an apprentice should a vacancy arise. ”

Chris Mills

Proprietor Indulge Deli Bar, Harrogate



Harrogate College Services to Business

Chris started at Harrogate College 18 years ago studying on what is now known as an Apprenticeship scheme. He worked full time in a Catering role and attended Harrogate College one day a week to study for his City & Guilds professional chef qualifications. Chris believes in the benefits of the Apprenticeship scheme, that all learners gain hands on experience of the industry in which they want to work whilst they study.

After college Chris continued his career in the Catering industry working in different restaurants in the area where he put his beliefs into practice and regularly took on work placement students to pass on his knowledge and experience.

Chris had the idea to create a café bar as an alternative to the typical coffee shops and set up Indulge Deli Bar. Indulge Deli Bar offers food which is made on the premises, with a focus on high levels of customer service.

Chris is an excellent example of how a former student of the College has used the skills and knowledge they learnt in their Apprenticeship to succeed. The professional cookery skills Chris developed through the practical element of his course have enabled him to work in the catering industry combined with the business skills he developed through the theoretical study in his Apprenticeship have allowed him to grow his business and expand into new areas.

Since Indulge opened, its list of clients has continued to grow, Chris has expanded his menu and now offers a range of food to meet various specialist dietary requirements and an outside catering facility has also been developed.

Chris still believes in the importance of training and continues to invest his time in working with local Catering students. He also takes work placement students from local schools.

For more information call

01423 878335 / 878214

www.harrogate.ac.uk

email: apprenticeships@harrogate.ac.uk

HC Harrogate
UK College

Services to Business



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Earn While You Learn ...



Apprenticeships are a mixture of on and off the job learning that enable you to get the workforce you need now and in the future. On the job they work alongside your staff, off the job they attend a local learning provider working towards nationally recognised qualifications.

Business benefits

Motivated people

Apprenticeships equip young people with the skills and knowledge to do the job better. As a result of their training, apprentices are motivated and keen to learn. Their enthusiasm can also invigorate other staff members.

Relevant training

Apprenticeships are designed by businesses in your sector to meet the needs of your business. This means the training is always relevant and it is tailored to the needs of your sector by people who genuinely understand what you do.

Avoid skills shortages

Apprenticeships allow you to invest in your business' future. By taking on an apprentice you can acquire specialist skills for your business that allow you to keep abreast of new technology.

Want to become an Apprentice?

Get on-the-job training, study for a nationally recognised qualification such as an NVQ and earn a wage while you learn.

Getting paid while you learn might sound too good to be true - but as an apprentice you really do get the best of both worlds.

If you want to keep studying but would like to be earning a decent wage, then an Apprenticeship could be the answer. You can study for a nationally recognised qualification whilst learning the skills to do your chosen career.

Hospitality

Who are they for?

- Anyone aged 16 years and over
- Living in England and Wales meeting residency criteria
- No previous higher education qualifications
- Reliable and well motivated students, who are keen to learn and progress in their chosen career area

Benefits for Students

- Nationally recognised qualification
- Progress within your chosen career. When you have completed your level 2 qualification you will also have the opportunity to advance on to a level 3 or higher qualification.
- Development of skills and knowledge whilst being paid
- Opportunity to realise quality options in the workplace

What specific qualifications will I gain?

Being in the hospitality industry allows you to gain a wide range of skills and knowledge specific to the industry.

Key skills in communication and application of number, NVQ Level 2 or 3 in one of the following Apprenticeships:

- Food & Drink Service • Front Office • Hospitality Multi Skilled
- Housekeeping • Professional Cookery

You will also have the opportunity to progress to an Advanced Apprenticeship on completion, incorporating NVQ Level 3 Hospitality Supervision or Level 3 Professional Cookery, and Key Skills at level 2.

How do I apply?

You can apply either through the careers advice service or directly to the Hospitality Department on **01423 878399**

Once your application has been processed you will be invited to attend an interview.

For more information and to enrol please contact

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 **Harrogate College**

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