



**TANTE MARIE**

Culinary Academy

# 4 Week Essential Skills Course Prospectus

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## *What qualifications can I earn?*

On the 4 Week Essential Skills Course the students are not required to complete any exams so we do not offer a formal qualification, however all students who complete this course can gain a certificate of attendance, and where required for employment purposes may receive a reference from the school.

Tante Marie's international reputation for excellence speaks for itself and students who have attended the school since its establishment in 1954 have invariably found it to be a life changing experience.

## *Who is this course suitable for?*

This course is ideal for anyone who has an interest in food and wants to develop the skills and knowledge required to easily create dishes to exceptional standards.

Whether you are aiming to then go on to earn money as part of a year out, helping to fund your travels, or whether you simply want to cook great food at home, entertaining friends and family, this course will offer you a skill that will remain with you for life! Students must be over 16, but there is no upper age limit.





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

You only have to watch programmes like Professional Masterchef to realise how many cooks out there claim to be professionals, yet do not have the basic skills required to cook well. The core classics of basic cookery form the foundation of any great chef – skills such as making perfect Crème Anglaise, basic butchery, making pastry that melts in the mouth... These are, quite literally, the Essential Skills of cookery, and are what is covered on this course.

Tante Marie's Essential Skills course differs from other short courses which run over a few days or weeks in that it does not just teach you how to cook a week's worth of menus. Instead, it teaches core skills, with an emphasis on understanding how, and why things happen. This means that students can fully identify and understand what is happening to the food as they cook it, and can make adjustments as they go along.

The effect of this is that Tante Marie graduates are able not just to follow a recipe or copy a dish they have seen elsewhere, but have a complete ability to design their own menus, create their own dishes, and adapt their cooking skills to any environment.

Students who complete this course and want to go on and gain work whilst travelling are well placed to turn their hand to any area of a kitchen environment – be it pastry or cuisine. And, if you are interested in doing seasonal work on the back of this course, why limit yourself to only being able to cook a week's worth of menus which you repeat time and time again, when Tante Marie will teach you how to design and structure your own menus!



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#### *What will I learn?*

This is a practical course – 80% of your time at Tante Marie is spent in the kitchens, with the remainder being spent watching practical cookery demonstrations, where you will have the opportunity to see how things should be done, ask lots of questions and taste the end result, before moving into the kitchens to re-create what you have seen.

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.

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 ensure that our students are always learning the most up to date skills, as determined by the industry's foremost professionals.

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.

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



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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.

### *Learning Support*

Our absolute priority is to ensure that all of our students have the best possible opportunity to learn. Our course materials are all written in a dyslexic friendly font and size and the nature of our teaching, with small class sizes, means we are able to offer individual learning support to students where required, and the continuous assessment approach to the course means we can quickly identify where students might require support. Through our local contacts we can offer language support to international students.

### *What is the course structure?*

The Essential Skills course is run over 4 weeks. The course consists of an introduction to working in a kitchen environment, followed by a phase of skill development. This will incorporate knife skills, familiarity with produce, and students will be introduced to a number of basic professional skills such as elementary butchery, fish preparation and pastry work, to an acceptable level.

Students will also be trained in menu planning and presentation skills.





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### *What is covered during the course?*

The course covers a wide range of skills including:

- Knife skills
- Stocks
- Sauces
- Soups
- Eggs
- Fish
- Meat and poultry
- Vegetables
- Pastries
- Cake mixtures
- Biscuits
- Yeast Cookery
- Mousses
- Fruit
- Hot puddings
- Ices and sorbets
- Deep freezing
- Use of food processors, mixers etc
- Menu planning
- Vegetarian and Wholefood cookery
- International cookery
- Food Hygiene



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

With a pass rate of 96% in the last year and graduates in high demand from employers, we will ensure that as the students reach the end of their courses, they will be assisted in the development (or creation of) their CV or résumé.

Students who are seeking some sort of Gap Year work after their course are welcome to come and discuss their options with us. They will be encouraged to create their own CV, under our guidance, during their course. We will offer them the contacts and opportunities required to progress their careers once their course is complete. We believe that our students must go through the process of applying for their jobs of their own accord, as this will provide a valuable life experience and an introduction to the manner in which the hospitality sector jobs are gained – through networking, attitude and a desire to learn. All of this will be conducted under the guidance and with the assistance of Tante Marie's experienced staff.

Tante Marie has an extensive list of employers and contacts who are always eager to hear from our students.

Many of the students who complete this course, go on to do a ski season – this provides an excellent way to utilise all the skills learned during the course and put them into practice in a real world professional environment. Our graduates are in high demand for their unsurpassed standards and professional discipline.



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### *Enrolling and paying for the course*

Enrolment on our 4 Week Essential Skills 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 termly installments, (or in full for courses which are not split over terms) no less than 4 weeks prior to the start of each term. Tante Marie Limited will send out invoices accordingly.

The course fee includes a set of uniform, all course materials, recipe folder, ingredients and a professional knife wallet containing knives and equipment which you will be expected to have in any professional kitchen environment. The CTH accreditation fee is the only optional element of the course. Students who wish to earn the CTH Level 4 Diploma in Professional Culinary Arts are required to pay a £175 examination fee to CTH.

### *Professional and Career Development Loans*

**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





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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**

### *Student visa information for non-EU 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/>



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#### *Foreign language information*

Many students come to Tante Marie to improve their English as well as learning to cook. The UK Border Agency requires that students from non-English speaking countries achieve a level of CEFR Level B1 in speaking, listening, reading and writing. More information is available on the UKBA website.

For students coming from the EU, UKBA legislation does not apply, however all classes at Tante Marie are taught in English and we require that students have an acceptable level of English prior to commencing their course. If you are uncertain about your English ability, we will arrange a telephone interview during which this can be assessed.

#### *Equal opportunities*

Tante Marie is committed to promoting an environment which offers equal opportunities to all staff, students and visitors, free from discrimination in any way.

#### *Hygiene, health and safety*

Kitchens can be dangerous places and we are proud of our safety record at Tante Marie. All students on our Certificate and Diploma courses will complete the Chartered Institute of Environmental Health Level 2 Award in Food Safety in Catering.

As part of our enrolment process, we will ask students to complete a Health Declaration Form to tell us about any relevant medical conditions, such as dyslexia, epilepsy, allergies etc. This information is treated as confidential.



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#### *Eligibility*

There are no academic requirements for enrolment onto our courses, other than the English language requirements for non-EU nationals applying via the Student Visa route. All we ask is that you are able to demonstrate a genuine passion for food and a desire to learn.

As a general rule we encourage all students to come and view the Academy prior to enrolling, however we understand that this is not always possible, for example with international students. In this instance we will conduct a telephone interview to establish suitability and advise on which course is most suitable.

#### *Accommodation*

Tante Marie is a non-residential school. While we do not arrange or provide accommodation for our students, we do have a list of local accommodation providers which can be made available to students looking for places to stay locally.

#### *Safeguarding and students under 18 years old*

We can accept students on from 16 years old and over and Tante Marie fully recognises its responsibilities for child and vulnerable adult protection. Where students are under 18 years old, we will ask for the consent of a parent or legal guardian prior to enrolment on the course and will communicate closely with them during the enrolment process as well as the course.

All of our teaching and administrations staff have been DBS Checked and Tante Marie has a written Child Protection Policy which is available on our website.





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### *Attendance and Academy Policies*

On the first day of the course, you will have an induction morning during which we will issue a student handbook which provides everything you will need to know to ensure you have the best possible learning experience during your course. Students are required to comply with all regulations detailed in the student handbook.

In order to maintain an assessment policy that is fair to all of our students, we require that students miss no more than 6 classes (equivalent to 3 full days) per term, with students who miss more forfeiting the right to a certificate of attendance.

We welcome feedback from our students and on completion of your course, we will send out a feedback form which students are welcome to complete and return to the Principal in confidence. In addition to this students are encouraged to come and talk to their course tutor, the Director of Studies or the Principal at any time if they have concerns or questions about any aspect of life at Tante Marie.

### *Accreditations*

#### British Accreditation Council (BAC)

Tante Marie Culinary Academy is accredited by the British Accreditation Council for Further and Higher Education. The inspection report commented on excellent levels of provision throughout the Academy and noted, “The school has developed excellent industry links and a clear plan and vision for its future developments.”





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#### Independent Schools Inspectorate (ISI)

Tante Marie Culinary Academy is also accredited by the Independent Schools Inspectorate who stated that, “The quality of teaching is excellent and exceeds all expectations... Teachers follow a consistent model of delivery... have an excellent understanding of their students’ needs... and students’ attainment and progress are excellent.”

The Academy also met all expectations with regards to students’ welfare, health and safety and governance, leadership and management.

Private  
Further  
Education

Tante Marie Culinary Academy  
Certification N°:133  
Educational Oversight 2012  
[educationaloversight.co.uk/133](http://educationaloversight.co.uk/133)