



Hospitality and Catering



**Cook up a storm in an exciting and rewarding sector**

**Hospitality and Catering Courses**

[Chef de Partie - Apprenticeship](#)

[Commis Chef - Apprenticeship](#)

[Hospitality Team Member - Apprenticeship](#)

[Junior Chefs' Academy Intensive Course](#)

[Level 3 Diploma in Events & Hospitality \(BTEC\)](#)

[NVQ2 in Food & Hospitality Services](#)

[Production Chef Apprentice Standard](#)

[Progression 2 Catering & Hospitality](#)

[Specialised Chefs Scholarship](#)

**Come and study hospitality in one of the leading catering colleges in the UK and one of the top 20 in the world.** (As recognised by the World Association of Chefs Societies)

Working in the hospitality sector can take you all over the world. With over 350 hotels and restaurants in the local area and more than 1,800 chefs being employed, there are plenty of opportunities right here. Some of our students go on to placements in the best hotels in the world, such as The Ritz and Claridge's, and many go on to run their own business.

Our Escoffier fine dining restaurant was one of the first college restaurants to be awarded an AA Rosette. It's not only our restaurant that's award-winning, our lecturers and their teaching methods are too.

**Specialised Chefs' scholarship**

If you dream of becoming a world class chef then we can offer you a pathway to success.

[The Specialised Chefs' scholarship](#) is the first of only 3 other Royal Academy of Culinary Arts apprenticeship courses in the UK. You could have the opportunity to work at The Ritz, Claridge's, The Langham in London and more!



“The attention to detail and level of training is unparalleled at The College, add this to a culture of professional learning that run through the campus and even someone like me with an incredibly low tolerance for academia can thrive! I left Bournemouth and Poole College with a new found confidence, bursting with new found knowledge and ready for full time employment in some of London’s most highly regarded restaurants and hotels.”  
**Adam Byatt: Chef Patron and Michelin Star, Trinity and Bistro Union, London**

Other awards and commendations we have received:

- ▶ [World Association of Chefs Societies](#)

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- ▶ [Hospitality Guild](#)

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- ▶ [People 1st](#)

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## Area Links

- [What we do](#)
- [Specialised Chefs' Scholarship](#)
- [Student Testimonials and Successes](#)
- [Hospitality and Catering Uniform Lists](#)
- [Hospitality and Catering facilities](#)

## Resources for you

- [See our Course Guides](#)
- [Find out about student finance](#)
- [See learning support at the College](#)
- [Careers Advice and Guidance](#)
- [Frequently Asked Questions](#)
- [Contact us](#)



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## Hospitality and Catering News



[Celebrations all round for the Specialised Chefs' graduation](#)



[College to educate businesses on the importance of food safety certificates](#)

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