

let's do business

Welcome to the second ezine from the six Northern Ireland Further Education colleges with the latest updates for employers about the training support and apprentice packages available to your workforce.

As the Hospitality and Tourism industry continues to build back from the disruption caused by the pandemic, all the courses are designed to meet the ever-increasing changing trends in the sector so your staff can get the vital skills to meet business needs.

In this issue we are excited to announce two new courses in Level 2 Food Photography at North West Regional College & Level 5 Foundation Degree in Culinary Arts at Belfast Met and South Eastern Regional College. Check out all the Part-Time course offer and apprenticeships available from Level 1 to Level 5 Higher Level Apprenticeships. You can also find out more about our previous learners' progression from new learner success stories and there is plenty of information on support available to businesses through the excellent Skills Focus and InnovateUs programmes.

Check online and see what your local FE college has to offer, from the wide range of Part-Time courses and apprenticeships where you can find courses that are right for your workforce.



Part-Time

Tourism qualifications for Part-Time courses

Tourism qualifications	
Foundation Degree Hospitality & Tourism Management with specialisms with Ulster University	Level 5
Tour Guiding	Level 4
	Level 3
	Level 2

Hospitality qualifications for Part-Time courses

Hospitality qualifications	
Foundation Degree in Culinary Arts with Open University	Level 5
Patisserie and Confectionery Barista Skills	Level 3
Professional Food & Beverage Service Proficiency in Baking Industry Skills Barista Skills Certificate in Butchery	Level 2
Hospitality Services	Level 1



**Funding may be available
for Level 5 qualifications
subject to criteria at**

[www.studentfinancenir.co.uk/types-of-finance/
undergraduate/part-time/northern-ireland-student/](http://www.studentfinancenir.co.uk/types-of-finance/undergraduate/part-time/northern-ireland-student/)

Industry Short Courses

Industry Short Courses Hospitality qualifications

Short course Level	Level
Leadership and Management	Level 4-7
Supervising Food Safety and Hygiene Leadership and Management	Level 3
Leadership and Management Bakery and Patisserie Techniques Demonstrate cake decoration skills in modelling with pastes Demonstrate skills in using chocolate and ganache Barista Skills Food Safety and Hygiene Principles of Customer Service Professional Cookery Proficiency in Food Industry Skills Proficiency in Food Team Leading Allergen Awareness *Food Photography (*Only available in NWRC)	Level 2
Chocolate Making	Level 1

Success stories

Two Hospitality graduates share their career journey with us; Charis Jones who completed her Foundation Degree in Tourism and Hospitality and Emma Stirrup who completed Level 1 and Level 2 Professional Cookery Diplomas.



Charis Jones

Charis completed her Foundation Degree in Tourism and Hospitality Management at NWRC and has progressed her career into a management role at the prestigious Ivy West Street restaurant in London.

Charis studied the BTEC National Diploma in Business and Finance before completing her Foundation Degree at NWRC on a Part-Time basis whilst working full time.

Charis, said: "As a manager in Hospitality, I wanted to gain more knowledge regarding the role, the industry, and tourism. I was already in full-time employment at the Millennium Forum as Food and Beverage Manager.

"I had the practical skills but wanted to develop the theory side. It made so much more sense as I was doing it every day on the job and could apply it to the role immediately.

"I really enjoyed the structure of the course, the support, and the knowledge I gained from the lecturers.

I continued to progress in my career, moving from Millennium Forum to Browns in Town and then to the Ivy in London as Reception Manager at The Ivy West Street. The Ivy is located in the heart of London's famous West End theatre district and is renowned worldwide for its great food and unfaltering service.

Charis added: "I would definitely recommend this course at NWRC for anyone who wants to go into management in hospitality and tourism. It will help develop your knowledge, soft skills, and business skills required for the industry."



Emma Stirrup

Emma Stirrup completed both her Level 1 and 2 Professional Cookery Diplomas at Northern Regional College. She has since gone on to become the Head Chef of the Countryman Restaurant in Ballymena and shares her success story.

Emma said, "When I started studying my Professional Cookery at NRC I was working Part-Time at the Countryman whilst in full-time education. I'm currently still working at the Countryman where I have moved further up the ranks and am the Head Chef for the business where I enjoy every minute.

"Many of the valuable skills I have learnt from my courses are being used daily, such as sanitation and safety working in kitchen, organization, being knowledgeable and passionate about food and how to be creative. I also learnt invaluable time management skills, how best to work as part of a team, as well as presentation skills, understanding the quality of foods, and having great knife skills.

"The most rewarding part of my job is to cook and be able to design menus. Cooking the food you love is incredible, and all the better when you receive positive feedback from your customers, as it gives you that buzz to continue on and do better. It's also about the team I work with, I could not do my job without them. My employers are always telling me about my great work ethic and passion for my job. It's just a great feeling knowing I have come this far."

Apprenticeships make good business sense

Why apprenticeships make good business sense.

Apprenticeships play a vital role in supporting employers, by Aidan Sloane, former Head of Skills and Apprenticeships and Employer Engagement at Belfast Met

Apprenticeships continue to play a vital role in supporting employers to meet their skills demands, through workforce development. FE colleges provide the range of skills necessary to support employers in competing regionally, nationally and internationally.

Apprenticeships are a proven solution to tackling staff turnover, with 80% of companies who invest in apprentices reporting an increase in staff retention. FE Colleges continue to see demand from employers for apprenticeships and Higher Level Apprenticeship provision, and so we continue to invest in our curriculum, our people and our technology to meet the market demand.

Employing an apprentice have many benefits for businesses such as increased productivity, improved competitiveness and developing a competent workforce. Apprenticeships develop the specialist skills that businesses need to keep pace with technology and working practices that are often not available in the job market.

Employers should contact their local FE college for more information about apprenticeship programmes available to businesses.

Please click on the relevant college link below.



Higher Level Apprentice takes part in panel discussion hosted by Clodagh Rice

Further Education N.I.'s Collaborative Partners on the Road to Recovery' recent panel discussion was attended by over 100 people.

Higher Level Apprentice Gavin Magee from Belfast Met who was featured in our last issue was invited to take part in this panel discussion with leaders from the Hospitality and FE sectors to discuss post pandemic opportunities for exciting new careers in hospitality. Gavin is currently studying Hospitality & Tourism Management, employed by Adair Arms Hotel in Ballymena, whose course is enabling him to further develop the skills necessary for the next steps in his career.

Hosted by Northern Regional College the panel discussed the benefits of working collaboratively to revitalise the hospitality sector, as well as the opportunities for those currently studying or about to progress onward from Further Education.

The important role of the Further Education Colleges in training and developing the talent pool for the hospitality sector was highlighted with panellists giving live examples of the joint partnerships between hospitality businesses and colleges in ensuring the right skills and knowledge are distilled into the next generation of hospitality leaders. Panellists included Chief Executive of Hospitality Ulster, Colin Neill, Managing Director of The Galgorm Group, Colin Johnston, Northern Regional College Vice Principal Christine Brown and Higher-Level Apprentice in Hospitality Management from Belfast Metropolitan College, Gavin Magee.

To view the panel discussion click on the link below:
https://www.youtube.com/watch?v=HOPud8EL_6A

More details at furthereducation.com or follow #FEforMe

Apprenticeships

Apprenticeship Hospitality, Travel and Tourism pathways

Part-Time Course	
Level 5 Higher Level Apprenticeship	Foundation Degree Hospitality & Tourism Management with Specialisms with Ulster University Foundation Degree Culinary Arts with Open University
Level 3 Apprenticeship	Professional Cookery Proficiency in Food Management Customer Service Hospitality Supervision and Leadership
Level 2 Apprenticeship/Traineeship	Hospitality and Tourism Team Member Proficiency in Food Industry Skills Certificate for Proficiency in Food Team Leading Front of House Reception Hospitality Services Kitchen Services Hospitality Food and Beverage Customer Service Team Leading



FE colleges provide training programmes for SMEs and social enterprises that business owners should consider.

InnovateUs

InnovateUs offers up to 60 hours of fully funded one-one training to a small business or social enterprise (under 50 employees) to support the development of innovative new products, processes and services.



IT and Software Development

Programming languages
Adobe Creative Software
Podcasting
VR/AR Technology



Food Development

Food Product Development
Recipe Reformulation
Ingredients Profiling
Process Development and Upscaling

Skills Focus

Skills Focus offers 75% funding from April 2022 to enable SMEs and Social Enterprises (with under 250 employees) to develop skills in the workforce that lead to the achievement of qualifications at Level 2 and above.

Additional Criteria:

InnovateUs & Skills Focus, funded by the Department for the Economy, are open to a trading company, (charities and community groups are not eligible). The business needs to be within relevant subsidy state aid limitations, projects and courses must be in priority skills sectors:

Financial, Business & Professional Services

Digital & Creative Industries

Agri-Food

Construction & Materials Handling

Advanced Manufacturing, Material &

Engineering

Life & Health Sciences

Tourism & Hospitality

Management and Support

Leadership and Management
Human Resource Practice
Accounting Technician
Digital Marketing

Hospitality and Tourism

Food Safety and Hygiene
Allergen Awareness
Barista Skills
Tour Guiding

IT and Office

Spreadsheets, Word, Email
Networking
Software Development
Cyber Security



NI Chef Bootcamps roll out across FE Colleges

Chefs of the future receive career boost by taking part in NI Chef Bootcamps.

NI Chef Bootcamp is a collaboration between the six further education colleges of Northern Ireland and is funded by the Department for Economy under the Economic Recovery Action Plan (ERAP).

The NI Chef Bootcamp participants from all six FE colleges are progressing into employment in our local hospitality industry after attending practical masterclasses including fish mongering and butchery, as well as essential customer service and business skills for the hospitality industry.

The four-week NI Chef bootcamp provided qualifications, skills and industry experience to prepare participants to work in a commercial kitchen. They were put through their paces to gain industry relevant qualifications in food safety and allergen awareness and completed industry placements in a range of local hospitality businesses.

Tony O'Neill, owner of Coppi and Buba, said about the exciting new programme : "It has been fantastic to be involved with this programme from the start and to witness the great success it has become. The response from the outset has been really positive in terms of participant numbers and the enthusiasm they have shown.

"It's great to see people who had initially gone down a different road in terms of their career but had an interesting in becoming a chef and have taken this amazing opportunity to change career paths. It has made me really hopeful that we are attracting more people, and the right people, into the hospitality industry.

Rebecca, Former NI Chef Bootcamp participant with Coppi and The Alchemy, confirmed: "I am very grateful and thankful for the opportunity to participate in the programme. I have found a job I care about and look forward to progressing to the Level 2 Professional Cookery course. I want to thank the College and the employer who have given me the confidence to follow my dreams."

A range of employers from across the province took part in the NI Chef Bootcamp programme.



"I want to thank the College and the employer who have given me the confidence to follow my dreams."

Rebecca, Former NI Chef Bootcamp participant

**The following support is also available
to businesses:**

Connected

Connected is a knowledge transfer programme that enables Colleges and Universities to work with businesses with the aim of supporting and encouraging innovation. Belfast Met can provide advice, guidance and support to businesses in the areas of emerging technologies such as data analytics, sensor technology, programming and new product development such as product design and 3D printing.

Innovation Vouchers

An Innovation Voucher provides £5,000 of funding support to work with a college or university to develop, test or improve an innovative new product, service or process.

Funded by Invest NI, there are 4 calls for applications throughout the year. Colleges can support shaping of the application. A company can have up to 3 vouchers, one after another. Projects have 9 months to complete. VAT to be paid by the company.

**For support and more information contact your
local FE college.**

**To be brought to
your local FE college
website click on the
logo**



Software Development
System Wireframing and Prototyping
Virtual Assistant Programming



Food Development and Reformulation
Sugar/Salt/Fat Reduction
Food Labelling
Nutritional Analysis