



# TANTE MARIE

Culinary Academy

## 1 Term Cordon Bleu Certificate Course Prospectus

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## *What qualifications can I earn?*

Tante Marie Culinary Academy's Cordon Bleu Certificate has been running at the school since 1954, and is now recognised globally as one of the world's leading foundation level culinary training programmes. 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.

The practical and theory exams involved in this course result in students graduating with our internationally acclaimed Cordon Bleu Certificate – a qualification which will set graduates up with the skills and knowledge required to cook great food in any environment.

## *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 professional 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?*

Many students who complete this course go on to gain some sort of work in the hospitality sector. Some students have even gone on to develop a career from this course, (although the career development would be slower than those who complete our Diploma course.)

What sets our Cordon Bleu Certificate course aside from other short courses which run over a few days or weeks is that our course 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.

Past students have gone on to careers as varied as private catering, ski chalet work, running delicatessens, 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.



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### *What will I learn?*

Our Cordon Bleu Certificate 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 Tante Marie's Cordon Bleu Certificate course consists of two practical exams. The first of these is planned ahead by the students and must be within a strictly controlled budget, giving students valuable experience of cost control and budgeting. The final exam is 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 and a theory exam.

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.



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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 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!





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## *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?*

Tante Marie's Cordon Bleu Certificate is run over 1 academic term. 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 expected to master 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.

Students will undertake a 1 day wine course with our Master of Wine, John Downes, and will also complete the Chartered Institute of Environmental Health Level 2 Award in Food Safety in Catering.



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

The course covers a wide range of skills including:

- Knife skills
- Stocks
- Sauces
- Preparation of various Hors d'oeuvres
- Soups
- Eggs
- Fish
- Meat and poultry
- Vegetables
- Pastries
- Cake mixtures
- Chocolate tempering
- Icings and fillings
- Biscuits
- Petits Fours
- Yeast Cookery
- Mousses
- Fruit
- Hot puddings
- Ices and sorbets
- Cocktail canapés and after dinner savouries
- Deep freezing
- Use of food processors, mixers etc
- Cooking to a budget
- Nutrition and menu planning
- Vegetarian and Wholefood cookery
- International cookery
- Fish - lecture on types of fish, preparation and purchasing
- Freelance catering
- One day wine course
- 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?*

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 a career or to carry out some sort of Gap Year work will be encouraged to create their own CV, under our guidance, as their course nears its conclusion. 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 Cordon Bleu Certificate 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 supplement other forms of support such as grants or bursaries.



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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 sit examinations or facing point deductions.

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)