



# TANTE MARIE

*Culinary Academy*

OFFICIAL PROSPECTUS

Visit:

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## INTRODUCTION

As the UK's longest established independent cookery school, Tante Marie Culinary Academy has developed an internationally acclaimed reputation for excellence, with graduates running successful businesses around the world.

At Tante Marie Culinary Academy we are focussed entirely on teaching practical cookery skills in an environment which is supportive and fun, whilst also ensuring our students develop the high levels of discipline required to cook beautiful food to the highest standards.

We are focussed on ensuring our graduates leave us with a complete range of culinary skills which will enable them to adapt to any environment where food really matters, and to present themselves as highly skilled and inspirational cooks, with exciting career prospects ahead of them.

Tante Marie has courses for everyone, ranging from 1 day to 1 year and our unique relationships with the industry mean our courses are constantly being developed to meet the demanding needs of this exciting industry. Since Tante Marie was founded

in 1954, we have changed the lives of many thousands of graduates who have completed our courses, and continue to set the standards in culinary education.

This prospectus contains information about all of our courses as well as giving a snapshot of life at Tante Marie Culinary Academy. Please feel free to get in touch if you have any further questions.

### THE RESTAURANT AT TANTE MARIE

The multi-award winning Restaurant at Tante Marie is where our graduate chefs showcase their skills and current students are able to gain hands on experience in a real hospitality environment. The Restaurant is open to the public for lunch and dinner every day, serving a varied menu of modern British and European food.

For students who want to take their training to the next level, we can offer a paid apprenticeship towards a Level 5 (foundation degree level) Culinary and Hospitality Management Diploma, mastering every aspect of running a successful hospitality business.

Official Partners:

magimix



“  
Tante Marie has been a huge part of my career change and I couldn't imagine how another school could have done a better job at setting my foundation for the future. The school is so welcoming, the curriculum really sets you up for a great future and the staff are all simply incredible.

”  
Richard Holden  
Weber Grill Academy  
Instructor

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## DID YOU KNOW?

We are the UK's longest established independent cookery school – nobody has more experience of professional cookery training in the UK than Tante Marie.

Thanks to our extensive industry contacts and careers support programme, almost all of our graduates are working within just weeks of completing their course.

On successful completion of our Cordon Bleu Diploma, we will offer you a paid job in our multi-award winning restaurant, where you can study for a Hospitality Management Diploma whilst earning and gaining experience.

Unlike some schools where time is split 50:50 between practical classes and demonstrations, at Tante Marie 80% of the time you spend with us is in the kitchens cooking. The theory element of the course, such as Food Hygiene, menu design and the extensive knowledge base you will gain are, of course important, but we believe that the only way you really learn to cook is by getting into the kitchen.

Our staff are fully qualified teachers as well as experienced chefs.

Tante Marie sets the standards which other cookery schools aspire to. Since 2010 Tante Marie has created the internationally accredited CTH Level 2 Award in Culinary Skills CTH Level 4 Diploma in Professional Culinary Arts (run alongside our Cordon Bleu Diploma) and Level 5 Diploma in Culinary and Hospitality Management. These qualifications are now offered at schools around the world. So, we really do set the standards.

The pass rate on our Cordon Bleu Diploma over the last decade is over **95%**

Our graduates are now running successful businesses around the world. Have a look at our graduate profiles to get an idea of what you could aspire to.



## COURSES

We offer three categories of course. Here's a quick snapshot before we go into more detail.

For dates and fees for any course please refer to our website [www.tantemarie.co.uk](http://www.tantemarie.co.uk) or click on the button below

### PROFESSIONAL



For those seeking an exciting career in food:

- 3 term Cordon Bleu Diploma
- 2 term Intensive Cordon Bleu Diploma
- Level 5 Culinary and Hospitality Management Diploma (workplace based programme in our training restaurant)

### GAP YEAR



For valuable life skills and the ability to travel and work during a year out:

- 1 term Cordon Bleu Certificate
- 4 week Essential Skills
- 1 week beginners courses

### LIFESTYLE



For passionate foodies who want to be inspired and learn new skills from the professionals:

- 1 term Cordon Bleu Certificate
- 4 week Essential Skills
- 1 and 2 day courses
- Evening courses



## PROFESSIONAL COURSES

For those looking for a career in food, the Tante Marie Cordon Bleu Diploma course is one of the world's leading professional qualifications. The course also includes the CTH Level 4 Diploma in Professional Culinary Arts. Upon completion of this course to the required standard, graduates may then be able to take up a paid apprenticeship in The Restaurant at Tante Marie – our multi-award winning restaurant – where they will be able to gain experience in a successful restaurant whilst also studying for the CTH Level 5 Diploma in Culinary and Hospitality Management.

International students attending our Diploma course on a Tier 4 Student Visa are able to undertake a 2-3 month work placement in The Restaurant at Tante Marie as part of their course.

“

*Tante Marie gave me the stage that I'm able to perform on today at such a high level. From 0-10 it always scores 11 with me.*

”

**Ryan Stafford**

*Professional Masterchef  
Finalist*

Students graduating from our professional courses are some of the most highly qualified and sought after professionals working in the industry today.

The internationally acclaimed Tante Marie Cordon Bleu Diploma is delivered either over three academic terms starting every September or, for those with sufficient previous cookery experience, our Intensive Cordon Bleu Diploma runs over 2 academic terms starting every September, January or April. If you are uncertain as to which course is most appropriate for you, please contact us and we will advise accordingly.

The Level 5 Diploma in Culinary and Hospitality Management is only available to graduates of the Level 4 Diploma in Professional Culinary Arts and is offered over a minimum of 1 year of full time, paid employment in The Restaurant at Tante Marie.

### 3 TERM CORDON BLEU DIPLOMA (33 Weeks) (Including CTH Level 4 Diploma in Professional Culinary Arts)

This course is designed for those with little or no previous experience in the kitchen. The pace is designed to enable students to progress within their comfort zone and only when our experienced staff are satisfied that students have mastered an acceptable level of foundation skills, will we allow you to progress to a more advanced level... and then, when you are ready, we will really start getting into the fast paced, advanced, technical cooking.



This course is most popular with those aged between 16 and 22.

### 2 TERM INTENSIVE CORDON BLEU DIPLOMA (22 Weeks) (Including CTH Level 4 Diploma in Professional Culinary Arts)

This course is designed for those who have some previous cookery experience. This could be either professional experience or simply cooking at home. Either way, the course progresses at a faster pace than the three term course, and students are expected to be able to tolerate a slightly more pressured and intensive learning environment. Students are given the same level of guidance and training as they would on the longer course and we still start with the most basic skills, but the pace and pressure of this course requires a certain level of previous experience.

This course is most popular with those seeking a change of career, university graduates, or people who have previous cookery experience, be it in a professional kitchen or at home. The age range on this course can be anything from 20 to 70 years old.

Our Intensive Cordon Bleu Diploma is a fast paced course which requires commitment and dedication and for those wanting to get the best out of the course, it requires a certain amount of independent study. If you are unsure as to whether or not this course is more suitable for you than the three term course, we would encourage you to contact us to discuss your options.

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## WHAT LEVEL WILL I BE WHEN I GRADUATE?

This course will take graduates to a level whereby they are able to go and work in a professional kitchen environment, whether it be a restaurant, catering and events company, private household or any other food related environment, and can expect to 'hit the ground running.' Past students have gone on to careers as varied as private catering, ski chalet work, running delicatessens, restaurants, plus a great deal more, with many graduates going on to establish their own businesses within the hospitality sector. Some of our alumni have used the skills and knowledge they have gained on this course to take up non-cooking roles, for example journalism, food photography, PR, events management, consultancy and recipe development and styling. Take a look at the Graduate Profiles pages to get an idea of what our Cordon Bleu Diploma could do for you. We have extensive industry contacts and provide careers support to all of our students, even after you graduate.

The course is designed to offer graduates a faster progression through the ranks than they could otherwise expect – this course is quite literally a fast track to an exciting and rewarding career.

## WHAT WILL I LEARN?

For 60 years, our focus has been on highly skills focussed training. Tante Marie Culinary Academy graduates are versatile and with our Cordon Bleu Diploma you can expect to be able to go into any food environment and quickly adapt. Our goal is to provide you with a wide range



of advanced skills. We've been doing it longer than anyone else and there is quite simply no substitute for experience.

Tante Marie's Cordon Bleu Diploma 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.

Each term of our Cordon Bleu Diploma is run over 11 weeks and begins with a basic introduction to working in a kitchen environment including safety procedures and food hygiene. It then progresses into a program of 'foundation skill development.'

By the end of the first term, (or second term on the 3 term course) students will be competent and confident in a broad range of intermediate level skills. Knife skills will be introduced in the first days of the course, which will be followed by

a number of basic professional skills such as butchery, fish preparation and pastry work, to an acceptable level, prior to advancing onto the advanced, professional skills and techniques. Think of it as learning to walk before you learn to run. By taking this approach, our graduates have found they can adapt to any environment and still produce the highest standards of food.

Once students have demonstrated mastery of the foundation skills, the cooking becomes progressively more technical and advanced. The skills and techniques developed in the first half of the course will be applied at an advanced

technical level, to produce food that is to the standards expected of the hospitality sector at the highest level, including modern cookery techniques.

In the second half of your course you will learn advanced professional techniques and cooking methods, all taught in a modern contemporary manner, before progressing onto modern (and sometimes more 'scientific') cookery methods such as sous-vide. Over the entire course, you will learn everything from the classics to the modern – from basic to advanced levels – all taught in a contemporary manner, applicable to current trends and styles, across every area of cookery.





Assessment on the course is carried out through a process of continuous assessment in classes and a series of practical and theory exams – some of these are ‘blind’ exams where we set the menu and some are budget controlled tests where students demonstrate their own creative skill and ability by writing their own menus. Exam performance provides a basis for personalised development plans for individual students to progress and improve. But most importantly, we provide extensive feedback throughout the course and after the exams, guiding you in the right direction to ensure you have the best possible learning opportunity.

“

*I did the diploma course at Tante Marie and it literally changed my life. I have always considered the skills I learned there to be the single most important foundation of my career.*

”

**Tom**

*Diploma graduate  
June 2012*

In total there are 4 practical exams and 2 theory exams. Students will also create a portfolio of advanced menus for a range of different scenarios which forms part of the theory grade.

The course formally covers 12 different categories. Within each category you will cover an entire spectrum of skills, from the most basic to the most advanced, such as chocolate tempering, sugar craft and cake decorating, knife skills and events catering.

- Stocks, sauces and dressings
- Soups
- Yeast products
- Vegetables and salads
- Meat, poultry and game
- Fish and shellfish
- Farinaceous dishes
- Terrine dishes
- Pastries, desserts and confectionary
- Hors' d'oeuvres and cocktail canapés
- Professional kitchen skills and management
- Menu planning

Students will also complete a 3 day wine course with Master of Wine, John Downes and the Chartered Institute of Environmental Health Level 2 Award in Food Hygiene.

A number of qualified specialists will provide lectures and demonstrations on subjects such as butchery, sustainable seafood and guest chef demonstrations, and we will even guide you on running your own business. Put simply, upon successful completion of our Cordon Bleu Diploma, you will stand out from the crowd and be ready for your exciting future.

“

*...words cannot describe the fun and the experiences I have had. The teachers offer a fantastic learning environment encouraging the best out of each student. The amazing people I have met have only added to my experience of Tante Marie. If you have the chance to go, GO.*

”

**Chris**

*Diploma graduate  
June 2012*

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## LEVEL 5 DIPLOMA IN CULINARY AND HOSPITALITY MANAGEMENT

Graduates of our Cordon Bleu Diploma and Level 4 Diploma in Professional Culinary Arts, who meet the required standard, may take up a paid apprenticeship in The Restaurant at Tante Marie.

Over a 12 month full-time period of employment, staff in The Restaurant will work 'on the tiles' (in the kitchen) and 'on the boards' (front of house), learning about all areas of running a successful hospitality business.

### WHAT LEVEL WILL I BE WHEN I GRADUATE?

The Level 5 Diploma is a management qualification which is earned by working in a real world restaurant, serving the public. The Restaurant at Tante Marie is open for lunch and dinner 7 days per week. Guests in the restaurant are members of the public who expect high standards and the staff are expected to exceed all expectations.

By the end of the apprenticeship, graduates will be ready to run their own hospitality business, with knowledge of the legal and financial obligations and processes and an ability to manage a successful and motivated team.

### WHAT WILL I LEARN?

The Level 5 Diploma in Culinary and Hospitality Management covers 5 units:

- Customer relationships and marketing in hospitality management
- Business principles and governance in hospitality
- Human resource management in hospitality
- Procurement and management of kitchen resources
- Professional kitchen management

Apprentices in The Restaurant at Tante Marie will work in the kitchen, learning how to set up, run and manage a professional kitchen... they will serve the guests, learning how to deliver great hospitality... they will clean the windows and polish the cutlery, learn about the accounts and run the bar... they will learn about business management and marketing... Under the guidance of our Restaurant Manager and Head Chef, the restaurant staff will learn every aspect of how a hospitality business works, all whilst being paid and earning tips to reward great service.

The Level 5 Diploma is an advanced foundation degree level qualification which is designed to prepare Tante Marie graduates for the challenges they will face when they ultimately set up their own successful hospitality business. Being a workplace based programme means the training is delivered through a full-time placement requiring commitment and dedication to being part of our inspirational team of Tante Marie staff.



## GAP YEAR COURSES

Gap Year cookery courses at Tante Marie Culinary Academy offer the perfect starting point for a year out filled with fun, excitement and life-changing experiences. Skilled cooks are in high demand around the world and our Gap Year courses offer life-skills which can be applied everywhere from the ski slopes of the Alps and Rockies to the galleys of the Caribbean luxury yachts... with the added advantage of being able to survive university on something more interesting than baked beans on toast. Our Gap Year courses include 1 and 2 week beginner's courses, 4 week Essential Skills courses and our famous 10 week Cordon Bleu Certificate course.

### 1 TERM CORDON BLEU CERTIFICATE

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.

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. In addition to this, graduates will earn the CTH Level 2 Award in Culinary Skills, with no additional exams to sit.

The course is run over 1 academic term and 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.

### WHAT LEVEL WILL I BE WHEN I GRADUATE?

Many students who complete this course go on to gain employment during a year out. 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 apart 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 take up non-cooking roles, for

example journalism, food photography, PR, events management, consultancy and recipe development and styling.

Many of the students who complete this course, go on to do a ski season or other work whilst taking a year out – 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.



## 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, qualified teaching staff.

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 menu is provided immediately prior to the exam commences 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'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 as well as stock control and budgeting.



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.

## 4 WEEK ESSENTIAL SKILLS

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.

Graduates of the Essential Skills course will earn the Chartered Institute of Environmental Health Level 2 Award in Food Hygiene.

Students must be over 16, but there is no upper age limit.

## WHAT LEVEL WILL I BE 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, which are 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.

Many of the students who complete this course, go on to do a ski season or other work whilst taking a year out – 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.

#### WHAT WILL I LEARN?

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.

Assessment on the 4 week Essential Skills Course is carried out through a process of continuous monitoring



throughout the course, followed by a final exam at the end of the course.

#### 1 WEEK BEGINNERS COURSES

Our 1 week beginners courses are ideally suited for those seeking an entry level introduction to cookery and looking to develop their confidence.

Designed for those with limited experience, these courses will help you to hone your skills, learning kitchen basics across a range of disciplines, including bakery, pastry and cuisine.

Whether you are looking for 'university survival skills' or to develop your levels of organisation, our one week courses are ideally suited to help you gain kitchen confidence.





## LIFESTYLE COURSES

### 1 DAY MODULAR COURSES

In addition to our Professional and Gap Year courses, Tante Marie Culinary Academy offers a wide range of shorter courses for passionate foodies who want to pick up some tips from the professionals, learn new skills and extend their culinary repertoire.

Each of our specialist courses ('modules') represents a particular subject and covers different skills – put each module together and broaden your knowledge across every area of cookery.

Courses cover a wide range of subjects across all areas of cookery and run constantly through the week, weekends and evenings. Please look at the Lifestyle Courses section of our website for further information and a full schedule of courses.

### 4 WEEK ESSENTIAL SKILLS

For the more adventurous home cook, our 4 week Essential Skills course is a great way to fine tune your skills, get rid of any bad habits and take your cooking to the next level.

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.

Graduates of the Essential Skills course will earn the Chartered Institute of Environmental Health Level 2 Award in Food Hygiene.

### 1 TERM CORDON BLEU CERTIFICATE

If you really want to push the boat out and take your culinary skills to the next level, our 1 term Cordon Bleu Certificate course is the ultimate icing on the cake of our Lifestyle courses. 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.

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.

The course is run over 1 academic term. 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.

“

*Without Tante Marie's hard working, passionate and motivational teachers I wouldn't be where I am today. A wonderful place with a wonderful atmosphere, there is no other top culinary school like it.*

”

**Charlie**

*Diploma graduate  
June 2012*

“

*I did the four week Essential Skills course. We all left having mastered various pastries, meringues, chocolate work, breads, sauces and some delicious meat and fish dishes. I would highly recommend the course.*

”

**Jenny**

*Essential Skills graduate  
July 2012*

“

*Had the most rewarding of times when I completed my Intensive Cordon Bleu Diploma Course in 2005/2006. The staff were absolutely fabulous. Very scientific, knowledgeable, entertaining thereby keeping the classes on a well-structured and fun schedule.*

”

**Vanessa**

*Diploma graduate  
June 2006*

### 1 WEEK BEGINNERS COURSES

Our 1 week beginners courses are ideally suited for those seeking an entry level introduction to cookery and looking to develop their confidence.

Designed for those with limited experience, these courses will help you to hone your skills, learning kitchen basics across a range of disciplines, including bakery, pastry and cuisine.

Whether you are looking for 'university survival skills' or to develop your levels of organisation, our one week courses are ideally suited to help you gain kitchen confidence.



## GRADUATE PROFILES

The best way for us to give you an idea of what you might be able to expect from a Tante Marie Cordon Bleu Diploma course is by telling you what other students have achieved on the back of their Tante Marie training. Here's a few examples:



SMOKEHOUSE

**Neil Rankin**  
Executive Chef

John Salt and more Smokehouse  
Graduated: November 2009

Neil graduated in 2009 and teamed up the some friends to set up a new restaurant concept - Pitt Cue - which soon became one of London's most exciting new restaurants. In December 2012, after rave reviews and even out-ranking The Fat Duck in one guide, Neil moved on to his next venture - John Salt - another of London's most talked about new restaurants. His next venture followed soon after - the acclaimed Smokehouse in Islington, which has fast become another of London's most exciting new restaurants, receiving critical acclaim.

“

*Invaluable training in such a nice surrounding and with such great personalities. I wouldn't be where I am today without it.*

*A solid foundation for any chef.*

”



CAFE  
MURANO

**Dan Davies**  
Sous Chef

Angela Hartnett's Café Murano  
Graduated: June 2009

After graduating from Tante Marie, Dan spent 18 months working at Searcys in Mayfair. This led to a number of exciting opportunities including offers to work at Anthony Demetre's Wild Honey and at the Glavin brother's acclaimed 'La Chapelle' in London. Dan has ultimately settled on an offer to take a role as Sous Chef at Angela Hartnett's latest venture, Café Murano, which opened in November 2013.

“

*My career has flourished since attending Tante Marie and I quite simply would not be where I am now without the skills and knowledge I gained during my diploma course. There is no substitute for experience and Tante Marie has more experience than anyone else in this game...*

”



arbutus

**Luke Finegan**  
Michelin Starred Head Chef  
Arbutus

Graduated: June 2009

Luke joined Roux at Parliament Square after graduating from Tante Marie and in the space of just a few years, on the back of his solid foundation of skills learned with us, he has become the Sous Chef working under head chef Steve Groves. He then moved on to set up a new venture for Searcys Group and in spring 2016 he was appointed Head Chef at the Michelin starred Arbutus in London.

“

*Tante Marie Cordon Bleu Diploma gave me a solid grounding in classic cookery techniques. In turn, the confidence to walk in to a professional environment with a skill-set that has proven invaluable in my progression from amateur cook to professional chef.*

”



ABSOLUTE

**Lyndy Redding**  
Managing Director  
Absolute Taste

Graduated: June 1987

Starting out as a small scale private chef inspired Lyndy to start Absolute Taste in 1997 and in 2013, they won Events Caterer of the Year. The company now turns over £20m each year, catering for private clients around the world, including contracts with private jets, Formula 1, the US Masters, the America's Cup, the London 2012 Olympics, the restaurant at Harvey Nichols and many more. Lyndy is now a co-owner and director of Tante Marie.

“

*Training at Tante Marie really was the start of the path that led me to where I am now. I always wanted to cook and to receive such great training allowed me to go and travel the world cooking in some amazing locations and opened the door for me to achieve my dream of owning my own catering company*

”



## GRADUATE PROFILES



**Holly Fisher**  
**Managing Director**  
**Ski Fish & Pips**  
 Graduated: November 2003

After leaving Tante Marie, Holly completed a ski season with Ski Scott Dunn, before teaming up with best friend Philippa Eyles to set up Ski Fish and Pips. The pair now manage 6 exclusive private chalets in Meribel and employ a small army of fantastic chefs and hosts. In 2010, Ski Fish and Pips was voted as The Times Chalet Chefs of the Year, and have now opened 3 stunning chalets in Val D'Isere.



**James Middlehurst**  
**Executive Chef/ Director**  
**Kalm Kitchen**  
 Graduated: November 2004

After graduating from Tante Marie, James worked at Absolute Taste in London, where he cooked for the likes of David and Victoria Beckham and a variety of F1 clients. His experiences gave him the skills and confidence to start up his own catering company in Surrey, Kalm Kitchen. James has now cooked for private clients who include Margaret Thatcher and Elizabeth Hurley as well as being a private chef for Rowan Atkinson and Ron Dennis. He has even cooked for the Queen. Kalm Kitchen continues to grow at an impressive pace and is fast becoming one of the regions leading catering and events design companies.

“

*Tante Marie provided the foundation upon which I have built my career and opened up the opportunity to work for one of the UK's leading caterers before I started Kalm Kitchen.*

”



**Ryan Stafford**  
**Professional Masterchef Finalist.**  
**Head Chef, Alison Price Catering**  
 Graduated: June 2007

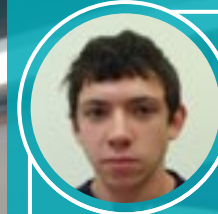
Ryan's achievements since graduating are quite spectacular, including reaching the finals of the BBC's Professional MasterChef in 2009 – Just 2 years after graduating from Tante Marie. He took a job at Gordon Ramsay's Boxwood Café before moving on to work at Jamie Oliver's restaurant, Fifteen where he was training chefs from under-privileged backgrounds. He was then invited to help develop menus for the new chain of restaurants, Jamie's Italian, where his head chef put him forwards as a candidate to represent the UK at the Gastronomy by the Seine competition in Paris in July 2008. He made it through to the final in Paris where he was up against representatives from 8 other countries.

He is now Head Chef at leading events design group, Alison Price.

“

*Tante Marie gave me the stage that I'm able to perform on today at such a high level. From 0-10 it always scores 11.*

”



**Oliver Boon**  
**Jnr Sous Chef**  
 Graduated: June 2009

Oliver Boon is another Tante Marie graduate who made it through to the finals of the BBC's Professional Masterchef in 2012, just 3 years after graduating from Tante Marie and at just 21 years old. His experiences enabled him to take stages at the Fat Duck and Le Gavroche and Ollie is now building his career as a chef in London.

“

*I had the most amazing year at Tante Marie during which I made the transition from being a school leaver to someone with the skills, knowledge and maturity to work professionally as a chef. I went to Tante Marie as a school leaver. I came out as a chef with a promising career ahead and I made lifelong friends in the process.*

”



## GRADUATE PROFILES



HARRIET  
eastwood

*Harriet Eastwood*  
Author, TV Presenter, Food Journalist  
Graduated: June 2003

After graduating from Tante Marie, Harriet went on to launch a career in food writing. She became the co-host of Channel 4's 'Cook Yourself Thin' in 2007 and has released numerous cookery books, including Red Velvet and Chocolate Heartache: The ultimate book of natural cakes that taste naughty.

“

*I did my Cordon Bleu Diploma in 2002 and have worked in the food industry ever since, first as a food stylist and now as the author of 4 books in the UK and 1 in the US. Tante Marie was a wonderful place to foster my passion for food and give me solid foundations for a thrilling career in food to date.*

*I would recommend choosing Tante Marie if you are looking for an enthusiastic atmosphere in which to learn, great local ingredients and teachers with years of experience.*

”



le manoir  
LES SAISONS BLANCHES

*Glen Sharman*  
Chef de Partie  
Le Manoir aux Quat' Saison  
Graduated: June 2008

Glen graduated from Tante Marie in June 2008 and took up a position as a pastry chef at Pennyhill Park Spa and Hotel. In April 2011, Glen was awarded the Academy of Culinary Arts Awards of Excellence 2011. Former winners of this award include the likes of Anthony Demetre, Mark Sargeant, Tristan Welch and many more of the industry's leading chefs. Glen has also won various other awards, including most recently the overall prize for chocolate work at the UK Open Pastry Finals at the Restaurant Show in 2013 – with the prize being a stage (work experience) at Valrhona. Glen has also recently represented th UK at the World Pastry Championships and is now working at Le Manoir aux Quat' Saisons under the legendary Raymond Blanc.



THE ROYAL OAK

*Paul Whitbread*  
Owner/Director  
The Royal Oak, Leighterton  
Graduated: March 2009

Paul graduated in March 2009 and bought a pub in the Cotswolds which he and his wife converted. The Royal Oak is fast becoming one of the region's most popular dining rooms with both tourists and locals. Paul has created a fabulous British menu and the Royal Oak is now an award winning pub, earning critical acclaim and excellent reviews.

“

*For me, the Cordon Bleu course at Tante Marie, highlighted the skill and dedication it takes to produce great food. Great cooking is about understanding the fundamental building blocks, method and attention to detail. The course not only taught that but gave a fantastic insight into menu planning, seasonality, presentation and economy. This has all helped toward developing the food offer we have at The Royal Oak, Leighterton.*

”



WILDE THYME  
Catering & Party Design

*Jamie Landale*  
Managing Director/Owner  
Wild Thyme  
Graduated: March 2003

Jamie set up a Catering Company in Scotland called Wild Thyme that recently won the Scottish Independent Caterer of the Year Award. It is a huge success and has become one of Scotland's foremost catering companies winning a number of awards including Outdoor Caterer of the Year in 2008.



## GRADUATE PROFILES



*Simon Chabowski*  
 Managing Director  
 Chabowski Trading & Muddle Me  
 Graduated: November 2006

Simon opened Chabowski Trading with the vision of bringing new and innovative technology to the Middle East, along with some of the old time favourites. They are now the exclusive distributors for some of the world's leading Food & Beverage brands. Their current brand portfolio includes: Pacojet, Polyscience, Excalibur, Hotmix, Artcube, Niteowl, UberBar, Omega Juicers. They sell to sub distributors, suppliers, retailers and also have their own industry website, shop & team called Muddle Me that sells their brands along with other amazing chef & barman tools and equipment.

“

*Something clicked half way through my course at Tante Marie. All of a sudden I had a clear vision for both food and drink, an inner passion was sparked. Attending Tante Marie was without a doubt one of my best decisions.*

”



Dar Roumana

*Jennifer Smith*  
 Owner/Director  
 Dar Roumana  
 Graduated: June 2001

Since leaving Tante Marie Jennifer has set up a guest house in Morocco called Dar Roumana where she is also running cookery classes. Dar Roumana has been recommended by the Lonely Planet guides as one of Morocco's leading hotels.



*Eleanor Gerrish*  
 Director  
 Elle's Cakes  
 Graduated: March 2012

Ellie has established her own designer cakes business which is now earning critical acclaim, creating stunning and elegant cakes for every occasion.

“

*From my time at Tante Marie I have acquired invaluable knowledge and skills and the training to be able to work to demanding deadlines in an organised and effective way. I have also learned how to get the best taste from ingredients and how to achieve the best finish through following correct techniques and paying the utmost attention to every detail.*

”



*Jorge Rausch*  
 Executive chef and proprietor  
 Criterion  
 Graduated: March 2003

Jorge Rausch is the executive chef and proprietor of Criterion – rated as the Colombia's top restaurant and in the San Pelegrino worlds' top 20 restaurants. Jorge graduated from the Intensive Cordon Bleu Diploma at Tante Marie in 2003.

## GENERAL INFORMATION

### HOW IS A NORMAL DAY STRUCTURED?

Across all of our Professional and Gap year courses, 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.) Morning classes run from 9.30 until lunchtime – lunch at Tante Marie is an important time of the day – there's no eating sandwiches at your desk here... you will sit down as a group and eat the magnificent spread you have just cooked. With 80 students in the school at any time, you can imagine what an impressive spread is on offer. Afternoon classes run from 2.00 and each day ends at approximately 4.30.

### CAREERS SUPPORT

With a pass rate of over 95% over the last 10 years 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 of their CV or résumé.

Through our extensive list of contacts and employers, we help our students in moving onto the next stage of their careers once they have graduated. This may even include being offered a job by Tante Marie, in our training restaurant, where you can study Hospitality Management whilst being paid.

Every Tante Marie graduate will follow a different career path and the guidance we provide is tailored to each student.

With our unique links to the industry through an extensive network of partners, we are also able to offer our graduates a vast range of opportunities.

The careers support does not just stop when you graduate from Tante Marie – we are always here to provide guidance, advice and support and through a wide range of recruitment agencies, there are literally thousands of opportunities open to Tante Marie graduates.

You will even be able to access our careers support area on the Tante Marie website where you can view the latest jobs, browse our library of careers support materials and contact us for more specific advice.

What can you expect when you graduate? The world at your feet. Have a look at our graduate profile page on our website (and in this prospectus) to get an idea of what our graduates are up to now and what you could be doing.

### FACILITIES

Tante Marie Culinary Academy is conveniently located just 25 minutes by train from the heart of London, within easy reach of Heathrow and Gatwick airports and a range of convenient transport links.

Tante Marie's new, state-of-the-art facilities are designed to offer students the opportunity to learn on a wide range of appliances, to ensure that graduates are versatile and adaptable.

“

*We have been fortunate enough to have a strong bond with Tante Marie for many years now. Over this time we have taken a number of students into our kitchen and helped nurture their career development within the team.*

”

**Laurie Gear**

*Exc Chef & Owner,  
The Artichoke Restaurant*



The Academy is based just 75 yards from Woking station, with excellent links to central London, but in the beautiful surroundings of Surrey and the South Downs.

Our town centre location means students have easy access to a wide range of facilities and amenities within walking distance from the Academy.

We have five teaching kitchens, a demonstration theatre, theory classroom and an extensive library containing hundreds of books to inspire the students. In addition to this, our student gardens (located just a short distance from the Academy) include a students' fruit, vegetable and herb garden, providing us with a range of beautiful fresh ingredients to use in the school.

In line with our core values, the facilities at Tante Marie are designed to promote an enjoyable learning environment – we believe that the atmosphere at Tante Marie is unsurpassed as a supportive, 'happy ship' environment. This is largely down to our team of inspirational staff, however the facilities themselves are also important.

Our Official Partners, Poggenpohl and Neff have worked closely with us to create a learning environment which is tailored towards learning in a unique and stylish environment.

Our Poggenpohl kitchens offer modern, stylish and luxurious environments, where fabulous design comes with the solid reassurance of reliability and consistency.

Each kitchen is equipped with different appliances and cooking mediums to offer some of the widest ranging training available in the UK. including a wide range of Neff appliances – induction and gas hobs, combination and steam ovens... the facilities at Tante Marie are unsurpassed in enabling us to offer skills based training which prepares graduates for any kitchen environment.

Students will move around the school, cooking in every kitchen to ensure that they learn how to adapt their skills to any cooking environment.



## MEET THE TEAM

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 100 year's worth of teaching experience.

There are many great chefs out there, but there are very few who also have the temperament and patience to turn their hand to teaching – at Tante Marie, we believe we have found those rare few.

“

*I did an Intensive Cordon Bleu Diploma Course and really had a fantastic time. The staff was great and very supportive.*

”

**Anke**

*Diploma graduate  
March 2012*



**Andrew Maxwell**  
Managing Director & Principal

Andrew's career in food started in 1998 and after spending 2 years teaching, he went on to work in Australia's 2000 Restaurant of the Year, MG Garage, for two years before returning to London and working at Restaurant Gordon Ramsay in Chelsea, and then Thyme in Clapham under the inspirational guidance of Adam Byatt. He is a qualified teacher and is involved with every aspect of the school, regularly teaching and examining the students.

It's fair to say that Andrew is quite active – when he's not at the school, he will most likely be found either under water, up a mountain or on his bike as he is a qualified technical cave diver, a keen climber, and partial to the odd triathlon.



**Claire Alexander-Brown**  
Director of Studies

Claire is a former Tante Marie student. She has now been teaching at Tante Marie for nearly 20 years. Whilst being responsible for the day to day management of the teaching staff and organisation of the courses at Tante Marie, Claire is also a popular and skilled teacher whose enthusiasm and approachable nature gives her a natural talent for getting the best out of our students.

She is a fully qualified teacher (Postgraduate Certificate in Education) and has extensive experience in food styling, cake decorating and recipe development as well as being naturally artistic and creative after a background in floristry and private catering.

She is our chief inspirer, master of creativity and generally responsible for making sure all the staff and students are cooking fabulous food with lots of love.



**Debbie Volans**  
Director of Administration

Debbie joined the team in 2007. In her previous career she was Communications and PR Manager for a multi-media computer training and education company.

Debbie is a master of organisation and we are never quite sure how she manages to juggle so many balls, but she does... and when she is not working, she is most likely to be found on a tennis court, where she is frighteningly good.





**Alex Brady**  
Teacher

Alex is a former graduate of Tante Marie and is also a qualified teacher, who joined Tante Marie after spending a number of inspirational years at the 2 Michelin starred Le Gavroche, working under the watchful eyes of Michel Roux Jnr, and the legendary Albert Roux. This valuable experience provides Alex with an excellent insight into the industry at the highest level.

Alex is a chef, through and through – but that does not get in the way of him being very good at cooking and inspiring the students. However, if you get something wrong in class, Alex will just tell you – no beating around the bush, just say it how it is.



**Ally Molyneux**  
Teacher

Ally worked as a chef for the royal family at Kensington Palace prior to joining the team at Tante Marie. She has now been teaching at Tante Marie since 2006 and her youth and enthusiasm have made her hugely popular amongst the staff and students. Ally is a fully qualified teacher. (Postgraduate Certificate in Education.)

She is to be found most evenings in her allotment growing the most incredible array of fruit and vegetables, and has recently begun her latest project - a fabulous fruit, vegetable and herb garden at Tante Marie where she shares her wealth of knowledge with the students who are out in the garden with her in the evenings, growing beautiful produce to use in the school.



**Ann-Marie Perera**  
Teacher

Annie is a fully qualified teacher (Postgraduate Certificate in Education.) She has a wealth of teaching experience and knowledge. Annie is also an experienced food stylist and pretty handy at sugar craft too.

When she is not at Tante Marie, Annie will most likely be found at home with her 2 beautiful kids.



**Liam Linehan**  
Teacher

Liam trained at Tante Marie in 2006 and went on to become Sous Chef at The Red Lion in Horsell – one of Surrey's leading gastro pubs.

He brings a youthful energy and great industry experience to the team.



**Vanessa McHugh**  
Food Technician



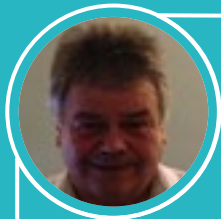
**Rachel Bowen**  
Food Technician

Vanessa and Rachel are our two Food Technicians – they are responsible for making sure each student has all the right ingredients in the right kitchen at the right time... quite a daunting task really when there are 60 students in the school at any one time.



**Pippa Volans**  
Receptionist

Pippa is the starting point for any question you might have about anything related to Tante Marie. She deals with all incoming communications as well as all manner of student enquiries and administrative matters.



**Trevor Goodlake**  
Estate Manager

Being in a beautiful Victorian town house means we have to look after our building and generally show it a bit of love ... Trevor loves looking after buildings, so we've found the perfect match. Being our Estate Manager means that he is the right man to make sure our building and equipment are well maintained, in good working order and running smoothly.



**Sara Bennett**  
Accountant

Sara is a Chartered Management Accountant and with her extensive professional experience and a love of numbers, she is also a very enthusiastic cook, making her the ideal person to manage the accounts at Tante Marie.



**Marco Di Michele**  
Restaurant Operations Manager

Marco is our fabulous front man in The Restaurant at Tante Marie and oversees everything that goes on in our graduates restaurant... everybody loves Marco, making him the right man for the job when it comes to teaching our restaurant Apprentices how to provide great hospitality.



**Sue-Lee Jones**  
Head Chef

Sue-Lee graduated from Tante Marie in 2007 and went on to work for leading events design and caterer, Absolute Taste, where she became the Head Chef of Hospitality at McLaren.

After 5 years in this role, and numerous formula 1 races, she returned to Tante Marie as a teacher before making the move into The Restaurant at Tante Marie as Head Chef. Sue-Lee is a great example of what a Tante Marie graduate is capable of achieving.



## INTERNATIONAL STUDENTS

### STUDENT VISAS

Tante Marie students come from all over the world and we can accept international students on all of our courses.

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 as a 'Highly Trusted Sponsor.'

Due to Home Office 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.

Students from outside the European Union will probably require a visa to study in the UK. To check if you need a visa, visit the Home Office website, [www.ukba.homeoffice.gov.uk](http://www.ukba.homeoffice.gov.uk). 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.

### FOREIGN LANGUAGE INFORMATION

Many students come to Tante Marie to improve their English as well as learning to cook. The Home Office 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 Home Office website.

For students coming from the EU, Home Office 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.

“

*I have learned so much at my time at Tante Marie, it gave me the building blocks to classic cooking. I highly recommend it to anyone wanting to push their passion further.*

”

**Ghazi**

*Diploma graduate  
June 2009*



To check if you need a visa or for information on student visas visit:  
[www.ukba.homeoffice.gov.uk/visas-immigration/studying/](http://www.ukba.homeoffice.gov.uk/visas-immigration/studying/)  
or click on the button below

## FUNDING, ENROLLING & PAYING FOR THE COURSE

### HOW TO BOOK

Enrolment on our Cordon Bleu Diploma 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 using a range of different payment and funding options. (International students are required to pay the full course fee in advance).

### COURSE FEES - WHAT IS INCLUDED

The course fee includes a set of uniform, all course materials, recipe folder, ingredients and a professional knife wallet containing knives and equipment for your course, 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 £235 examination fee to CTH.

Tante Marie is unable to provide funding or scholarships however you may apply for a Professional and Career Development Loan.

### PROFESSIONAL & CAREER DEVELOPMENT LOANS

Professional and Career Development Loans are available to eligible UK citizens over the age of 18. 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 Government 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.

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.

Our learning provider registration number is: **2682**

### FINANCE

We offer course finance options for prospective UK students with our partners Pay4Later. This offers affordable repayment plans to help you spread the cost of your course over 1, 2, 3 or 4 years with complete flexibility to suit your needs. Visit our website for further details.

For information on financial assistance visit:  
[www.direct.gov.uk/adultlearning](http://www.direct.gov.uk/adultlearning)

or click on the button below

Call Careers Advice on: 0800 100 900

For information on Career development loan information may be found at:

[www.direct.gov.uk/cdl](http://www.direct.gov.uk/cdl)  
or click on the button below

Visit:

Call: +44 (0)1483 726957 Email:



## 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.

### 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.

### SPECIAL NEEDS

The practical nature of what we teach at Tante Marie often appeals to those with difficulties such as dyslexia. We have invested greatly in ensuring that our materials and teaching methods are designed to offer every individual student the best possible opportunity to learn... and if you are finding something a bit challenging, we will do everything we can to help you overcome it.

### SAFEGUARDING & STUDENTS UNDER 18

We can accept students 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 administrative staff have advanced DBS checks (formerly CRB checks), have completed child protection and safeguarding training, and first aid training. Tante Marie has a written Child Protection Policy which is available on our website.

The Principal has overall responsibility for student welfare and safeguarding.

## ACCOMMODATION

Tante Marie is a non-residential school, however we keep an extensive list of families who are accustomed to providing a home for Tante Marie students.

The accommodation list is available on receipt of the enrolment form and deposit. Students can make their personal choice as to their preferred lodgings, most of which are within walking distance of Tante Marie. Before we add any property to our accommodation list, we pay them a visit to ensure that they meet an acceptable standard and offer a suitable environment to ensure your comfort during the course.

Tante Marie takes no part in financial arrangements with the host families and does not provide or arrange the accommodation ourselves because each student will have their own preferences regarding their accommodation arrangements, but we keep in close touch and will do what we can to help make sure your accommodation is organised before your course begins. Rented self-catering accommodation is available and Woking has a number of local letting agents.

## POLICIES & RULES

In order to ensure all our students have the best possible learning opportunity, we have an attendance policy and various rules in place which we require the students to follow whilst on our courses.

At the start of your course we will carry out an 'induction morning' during which we will tell you everything you need to know about how to get the best out of your course. We will also issue you with a copy of our Student Handbook which contains everything in writing.

### ATTENDANCE

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. Students who miss more than this may forfeit the right to sit examinations or face marks penalties. It sounds harsh, but the simple fact is that if you are not here, you won't learn.

### FEEDBACK & COMMENTS

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.

## HYGIENE, HEALTH & SAFETY TRAINING AS PART OF OUR PROFESSIONAL COURSES

Kitchens can be dangerous places and we are proud of our safety record at Tante Marie. All students on our Diploma, Certificate and 4 week Essential Skills courses will complete the Chartered Institute of Environmental Health Level 2 Award in Food Safety in Catering.



## AWARDS & ACCREDITATION

There are a number of companies and PR organisations in the UK who have come up with various award programmes for UK Cookery Schools – none of these are ‘official’ and there is no governing body for cookery schools in the UK. As a result, it is our policy not to enter such awards. (We prefer to let the success of our graduates do the talking.)

However we are an Academy which provides accredited qualifications and training, meaning it is important that we can demonstrate that we meet the high standards our students expect.

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 but we are sure you will understand that it is important for us to know.

...and of course, to ensure your safety. All of our teaching staff have First Aid training.



### ICSA

Tante Marie is a founder member of the Independent Cookery Schools Association and sit on the Board of ICSA.

### INDEPENDENT SCHOOLS INSPECTORATE (ISI)

Tante Marie Culinary Academy is accredited by the Independent Schools Inspectorate – the government’s official inspections body for Independent Schools. In our latest report, ISI 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.

### 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.”

### CONFEDERATION OF TOURISM AND HOSPITALITY (CTH)

CTH is an international hospitality sector qualifications awarding body. In 2010 Tante Marie Culinary Academy teamed up with CTH to create a formally accredited, practical cookery qualification. The outcome of this alliance was the internationally recognised CTH Level 4 Diploma in Professional Culinary Arts.

In 2011 we joined forces again to create the CTH Level 2 Award in Culinary Skills.

In 2014 Tante Marie also created the Level 5 Diploma in Culinary and Hospitality Management.

These qualifications are now being awarded around the world and we are very proud of our association with CTH – Tante Marie Culinary Academy quite literally sets the standards in international culinary training.



# TANTE MARIE

## Culinary Academy

Visit:

Call: +44 (0)1483 726957

Email:

Official Partners:

magimix



poggen  
pohl



Recognised as efficient by the British Accreditation Council for Independent Further and Higher Education.

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