



TANTE MARIE

Culinary Academy

11 Week Cordon Bleu Certificate Course Prospectus

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What qualifications can I earn?

Tante Marie School of Cookery'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 a Cordon Bleu Certificate.

The Cordon Bleu name is globally recognised as the ultimate standard in culinary training and Tante Marie one of only two organisations in the UK who are allowed to award this qualification.

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 the 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?

The 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 the 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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What is the course structure?

The Cordon Bleu Certificate is run over 11 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 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?

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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How can I pay and what are my funding options?

Enrolment on the 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 remaining course fee is then payable in no less than 4 weeks prior to the start of the course. Tante Marie Limited will send out invoices accordingly.

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.

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 or contact Careers Advice on 0800 100 900. Career development loan information may be found at: www.direct.gov.uk/cdl
Our learning provider registration number is: **2682**



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Visa information for international students

Owing to the short duration of this course, students wishing to attend this course from overseas may not need to apply for a Tier 4 General Student visa to enter the UK to study this course.

Student may however be required to apply for a Tier 4 Student Visitor visa.

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.

In addition to this, all students applying from countries where English is not the main language may be required to complete an English competency exam in accordance with the UK Border Agency's policy guidance.