Welcome Week Activities (W/C 31 st August 2020)					
Course:	BIIAB NVQ Level 3 Diploma in Professional Cookery				
Date & Time (first day):	Wednesday 2 nd September 2020 at 12pm				
Location:	Summer Row Ground Floor Brasserie and online via GoToMeeting				
Date & Time	Activity	Location (Summer Row)	Resources and staff		
Wednesday 2 nd September	Introduction to NVQ Level 3 teaching staff 12 – 2pm Meet the lecturers/course tutors/Dean of school Timetabling and group information Q/A session Interactive quiz NVQ Level 3 Groups A,B,C,D,E,F,G,H, I, J,K,L	GoToMeeting Room 794640557	Alan Oliver Glyn Jacklin Richard Dutton Giovanni Di Vito John Penn Neil Rippington		
Thursday 3 rd September 9am – 12:30pm	Introduction to Street Food as a concept Looking at street food from around the globe Students will prepare, cook and present 3 street food dishes including a starter, main and dessert, bite-sized, innovative, inspiring dishes. NVQ Level 3 Groups A,B,C	Ground floor Brasserie Production Kitchens, Brasserie Larder, Main kitchen and Pastry	Gary Goldsmith Richard Dutton Glyn Jacklin Kitchen Assistant		
1:30 – 5:30pm	NVQ Level 3 Groups D,E,F				
Friday 4 th September	Introduction to Street Food as a concept Looking at street food from around the globe. Students will prepare, cook and present 3 street food dishes including a starter, main and dessert, bite-sized, innovative, inspiring dishes.	Ground floor Brasserie Production Kitchens, Brasserie Larder, Main kitchen and Pastry	Gary Goldsmith Richard Dutton Glyn Jacklin Kitchen Assistant		
9am – 12:30pm	NVQ Level 3 Groups G,H,I		, issistant		
1:30 – 5:30pm	NVQ Level 3 Groups J,K,L				

Welcome Week Activities (W/C 7 th September 2020)					
Course:					
Date & Time (first day):	Monday 7 th September 2020 at 9am				
Location:	ocation: Summer Row Ground Floor Brasserie Kitchen/2 nd Floor Pastry Kitchen 203/0 GoToMeeting				
Date & Time	Activity	Location	Resources and staff		
Monday 7 th September	NVQ Level 3 Group A/B/C Kitchen Larder Skills/Pastry Skills Initial Assessments	Ground Floor Main Kitchen	Alan Oliver Glyn Jacklin		
	Brasserie Main Kitchen 9 – 11:30am (A,B) AO & GJ Pastry Skills Ground Floor (C) GG 12:30 – 3:30pm	Ground floor Pastry Kitchen Pastry Kitchen 203 2 nd Floor	Gary Goldsmith		
	Pastry Kitchen 203 2 nd Floor (A) AP Pastry Skills Ground Floor (B) AO Brasserie Main Kitchen (C) GJ		Anthony Perry Kitchen Assistants		
	Philip High GoToMeeting I,J,K (Tutorial) 12 – 1:30pm	GoToMeeting Room 908151221			
Tuesday 8 th September	NVQ Level 3 Group D/E/F Kitchen Larder Skills/Pastry Skills Initial Assessments		Philip High Richard Dutton		
	Brasserie Main Kitchen 9 – 11:30am (D,E) PH & RD Pastry Skills Ground Floor (F) AP		Gary Goldsmith		
	12:30 – 3:30pm Pastry Kitchen 203 2 nd Floor (D) GG Pastry Skills Ground Floor (E) AP Brasserie Main Kitchen (F) RD		Anthony Perry		
	Glyn Jacklin GoToMeeting Groups A,B,L (Tutorial) 12 – 1:30pm		Kitchen Assistants		
Wednesday 9 th September	NVQ Level 3 Group G/H/I Kitchen Larder Skills/Pastry Skills Initial Assessments Brasserie Main Kitchen 9 – 11:30am (G,H) GJ & PH Pastry Skills Ground Floor (I) DB		Glyn Jacklin Philip High Gary Goldsmith David Beere		

	12:30 – 3:30pm Pastry Kitchen 203 2 nd Floor (G) GG Pastry Skills Ground Floor (H) DB Brasserie Main Kitchen (I) PH Richard Dutton GoToMeeting Groups C,D,E (Tutorial) 12:30 – 1:30pm	Kitchen Assistants
Thursday 10 th September	NVQ Level 3 Group J/K/L Kitchen Larder Skills/Pastry Skills Initial Assessments Brasserie Main Kitchen 9 – 11:30am (J,K) AO & RD Pastry Skills Ground Floor (L) GJ	Glyn Jacklin Richard Dutton David Beere
	12:30 – 3:30pm Pastry Kitchen 203 2 nd Floor (J) DB Pastry Skills Ground Floor (K) GJ Brasserie Main Kitchen (I) RD	Alan Oliver Kitchen Assistants
	Gary Goldsmith GoToMeeting Groups F,G,H (Tutorial) 12:30 – 1:30pm	
Friday 11 th September	Free Day	