

## Induction & Welcome Activities September 2021

<b>COURSE</b>	<b>FdA Professional Chef Level 5</b>
<b>SCHOOL</b>	<b>Health, Sport &amp; Food</b>

Day/Date/Time	Programme Activities	Location	Staff and Resources
<b>Monday 27<sup>th</sup> September</b>	Support PC Team with new student inductions		Chef Taylor Chef Shropshall Chef Perry
Tuesday 28 <sup>th</sup> September	Free Time		
<b>Wednesday 29<sup>th</sup> September</b>	<b>WelcomeFest</b>		Chef Taylor Chef Shropshall Chef Perry
Thursday 30 <sup>th</sup> September	Free Time		
<b>Friday 1<sup>st</sup> October</b>  0900-1200  1300- 1600	Practical demonstration, Tuna Nicoise, larder and pastry Planner, group allocation, meet the tutors, Graduate Advantage, Advanced Culinary Techniques, Profitable menu development and Innovative Patisserie modules, including quiz, student interaction, video. Canvas- modules, discussion board, tutorial. Guest speaker former level 5 students.	<b>Group A</b> 403 Summer Row  <b>Group B</b> 406 Summer Row	Chef Taylor Chef Shropshall Chef Perry