



FOURTEEN 
SKILLS ACADEMY
2020/21


Tameside
College

MAKING YOUR FUTURE HAPPEN

Tameside College offers a range of day release or full time programmes aimed at KS4 pupils at our Beaufort Road and Tameside One campus including: catering and bakery, construction, motor vehicle and hair and beauty. These are delivered at Level 1 and Entry Level and are externally accredited. The full time programme includes mathematics and English at functional skills or GCSE levels whilst the student remains on the school roll. We are happy to discuss individual school requirements.

Further information

For Further information please contact:
Kelly Taylor – Progress Tutor 14-16
0161 908 6871 or email:
Kelly.Taylor@tameside.ac.uk

More than just a course

Day release is predominantly Thursday for all years but can change depending on course numbers. This is usually a discrete provision but infill into 16-18 groups may be available on alternative days subject to numbers. Courses can run for 34 weeks. Our 14-16 learners usually start on the second week of the course calendar.

Start dates are in September

What are the costs?

Day release (1 day x 34 weeks) - £1,500 per pupil.	Invoices in arrears termly Learners will be on a probationary period of 6 weeks which will be reviewed. Schools will be invoiced from enrolment to withdrawal.
Full-time (3-5 days- full-time x 34 weeks) £5,000 per pupil (or pro rata)	
Additional learning support or specialist support	Any specialist support must be funded and provided by the school.
Personal tools and equipment and personal protective equipment (PPE)	Costs to be met by the school. Kit lists and PPE lists are available. These can be purchased by the College and invoiced to the school.
Free school meals	These can be provided by the College and invoiced to the school termly.

What equipment do schools need to provide?

PPE costs as well as personal tools, equipment and kit costs for hair and beauty must be met by the school, but can be provided by the College. Further kit lists are available if you need additional guidance.

Course	Personal tools required?	Personal protective equipment required?	Cost
Hairdressing and Beauty Therapy	Yes	Yes, gloves and aprons – supplied by the College	Uniform-£40.98 Kit- £97.32
Construction	Yes	Yes, boots, work trousers, hi-vis vest, hard hat, gloves and goggles	£35.00 (PPE list available)
Motor Vehicle	Yes	Yes, boots and overalls	Boiler Suit - £28.00 Tool Kit -£80.99
Catering and Bakery	Yes	Yes, chef jacket, shoes, apron etc.	Chef Whites Female - £51.36 Chef Whites Male - £50.50 Front of House Male & Female - £48.00

Term / Holiday dates 2020/2021

Term / Holiday	First Day	Last Day
Autumn Term	Thursday 3rd September 2020	Friday 23rd October 2020
College Closure Day	Friday 2nd October 2020	
Autumn Half Term Holidays	Monday 26th October 2020	Friday 30th October 2020
Autumn Term	Tuesday 3rd November 2020	Friday 18th December 2020
Christmas Holidays	Monday 21st December 2020	Friday 1st January 2021
Spring Term	Tuesday 5th January 2021	Thursday 11th February 2021
Spring Half Term Holidays	Monday 15th February 2021	Friday 19th February 2021
Spring Term	Monday 22nd February 2021	Wednesday 31st March 2021
Easter Holidays	Tuesday 6th April 2021	Friday 16th April 2021
Summer Term	Monday 19th April 2021	Friday 28th May 2021
Summer Half Term Holidays	Tuesday 1st June 2021	Friday 4th June 2021
Summer Term	Monday 7th June 2021	Friday 25th June 2021



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CATERING AND BAKERY

The food industry is an ever expanding industry with employers continually on the look-out for talented food enthusiasts with food and hospitality management qualifications worldwide. At Tameside College, you'll have access to the food department's top facilities including: bakery, licensed restaurant and bistro, so you can experience first-hand what it's really like working in this dynamic industry.

More than just a course

On this course you will be taught a wide range of topics that will equip you to gain a valuable understanding of how the food industry operates. You will learn about food preparation and cooking, food tasting, food safety, customer service, health and safety and basic nutrition as well as have an introduction to baking.

Assessment

The course is based on continuous assessment in order to gain the qualification awarded.

Progression

Many students progress on to an apprenticeship after developing skills and appropriate qualifications on a full time study programme at college. Tameside College offers a wide range of apprenticeships.

Your unique experience

- Former students have gone on to win places in the UK squad of the World Skills competition
- Students progress to prestigious employers such as Michelin Star Restaurant Gordon Ramsay restaurant at Claridge's, The White Hart and The Midland Hotel
- North West trainer of choice for Morrisons' Bakers for over 18 years
- Established winners of prestigious national competitions including, Hovis Scholarships, Worshipful Company of Bakers Scholarships and California Raisins Young Bakers
- Supported and endorsed by Celebrity Chef, Simon Rimmer
- National academy status in bakery
- Close relationships with the Midland Hotel



**Tameside
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CONSTRUCTION

At Tameside College, we bring together the disciplines of architecture, planning, housing, construction, building, surveying and the environment to enable you to understand, design and shape our world. With our specialist facilities you can train in a range of skills to become trade qualified as a Plumber, Electrician, Joiner, Bricklayer or General Operative.

More than just a course

This course (incorporating carpentry, joinery and brickwork) offers students an opportunity to develop hands on practical skills in a realistic working environment with a mix of theory and practical elements. You will have an introduction to the industry before learning how to identify the correct material and equipment needed to carry out a given job, set out construction components within given specifications and work instructions, cut and fix different building materials and restore the work area upon completion of your work.

Assessment

The course is practical with periodical practical assessments.

Progression

Many students progress on to an apprenticeship after developing skills and appropriate qualifications on a full time study programme at college. Tameside College offers a wide range of apprenticeships.

Your unique experience

Industry links and partnerships with local and national companies including, Benchmark, Paslode Hitachi, Karacha and Artiscad Software. The only college in the North West running a programme, supported by the Federation of Master Builders that's directly linked to employment. Progress onto Apprenticeships with high profile employers like Seddons Construction, Cruden Construction.



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HAIR AND BEAUTY

Hairdressing and Beauty Therapy is unrivalled in its possibilities and opportunities to anyone determined to succeed. It's a career path that can take you just about anywhere as every town or city needs a Hairdresser and Beauty Therapist! With a Hair and Beauty qualification from Tameside College you will have all the tools you need to succeed in either profession or widen your expertise by further study in more specific techniques.

More than just a course

This course offers students an introduction to the hair and beauty sector. You will learn how to, present a professional image, work effectively in a team, shampoo and condition hair, hair styling, temporary colour application, health and safety, manicures and pedicures and hand care.

Assessment

The course is continuously assessed, in addition to assignment work and graded with an overall grade for the qualification awarded.

Progression

Many students progress on to an apprenticeship after developing skills and appropriate qualifications on a full time study programme at college. Tameside College offers a wide range of apprenticeships.

Your unique experience

- Industry links with Wella, Dermalogica and EZFlow
- Fine tune your skills through client contact in our well-equipped commercial salon
- Progress onto the highly reputable salons in Manchester e.g. McDonalds Hotel Spa
- Former students have progressed onto international spa roles to Australia, USA and with Cruise specialists Steiner



**Tameside
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AUTOMOTIVE

The Motor Trade is one of the most exciting and diverse trades to work in. It employs over half a million people in servicing, maintenance and retail alone, after all, we all need vehicles to get around! At Tameside College, our purpose-built workshops are set up to resemble a real-life working garage to give you the right skill set and experience you need to work in the motor trade.

More than just a course

On this course you will learn basic technical skills and essential knowledge for working in the automotive industry. You will learn about different tools and equipment for vehicle maintenance, engine liquid cooling and lubrication systems, wheel and tyre maintenance, routine vehicle maintenance processes and braking systems.

Assessment

The course is assessed with practical assessments throughout the year and graded with an overall grade for the qualification awarded.

Progression

Many students progress on to an apprenticeship after developing skills and appropriate qualifications on a full time study programme at college. Tameside College offers a wide range of apprenticeships.

Your unique experience

- Develop industry standard skills in our realistic garage working on a range of vehicles
- Learn inside our well-equipped garage and fine tune your skills on purpose-built rigs for brakes and suspension
- Previous students gained employment with local employers e.g. BMS motor factor
- Strong links with local and high profile employers, Halfords, Wooden canal boat, Green Power

#ICanBe



**Tameside
College**

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NUMBER ONE



Further education
college in Greater
Manchester

*source DfE 2019

**For 16-18 year olds and
Apprenticeships**

