

The Holy Family

Catholic School

a voluntary academy



CAREER OF THE MONTH MAY 2024



This Month we will focus on the
Hospitality and Food Industry





The Great Yorkshire Show is a good place to go to as it has a Food Fair. This show takes place every year in July and has a wide range of food to try before you buy.

There is a section on growing your own food.

Celebrities give cooking demonstrations.

This year's show is **9th—12th July 2024 in Harrogate.**

[Railway Road, Great Yorkshire Showground, Harrogate HG2 8NZ](https://www.greatyorkshireshow.co.uk)

Alumni Story.



As an ex pupil of Holy Family School I eventually went into the Ice Cream business owning my own ice cream van.

When I attended Holy Family School in the seventies my weekend job was working on the ice cream van, I got to know the round and met lots of people. This was the business I eventually bought.

In 2012 I was asked to do something special for the Queen's Diamond Jubilee to represent Keighley so I designed an ice cream called Cinderflower with a special secret recipe. This was given out to a thousand school children free of charge at the launch of the new ice cream and the Jubilee celebrations. This was recorded in a book called 'Little Diamonds' and was sent down to the queen to show what Keighley had done to mark the Diamond Jubilee.

I was also asked to take part in a TV Program and provide the hospitality for the actors and the ITV crew members.

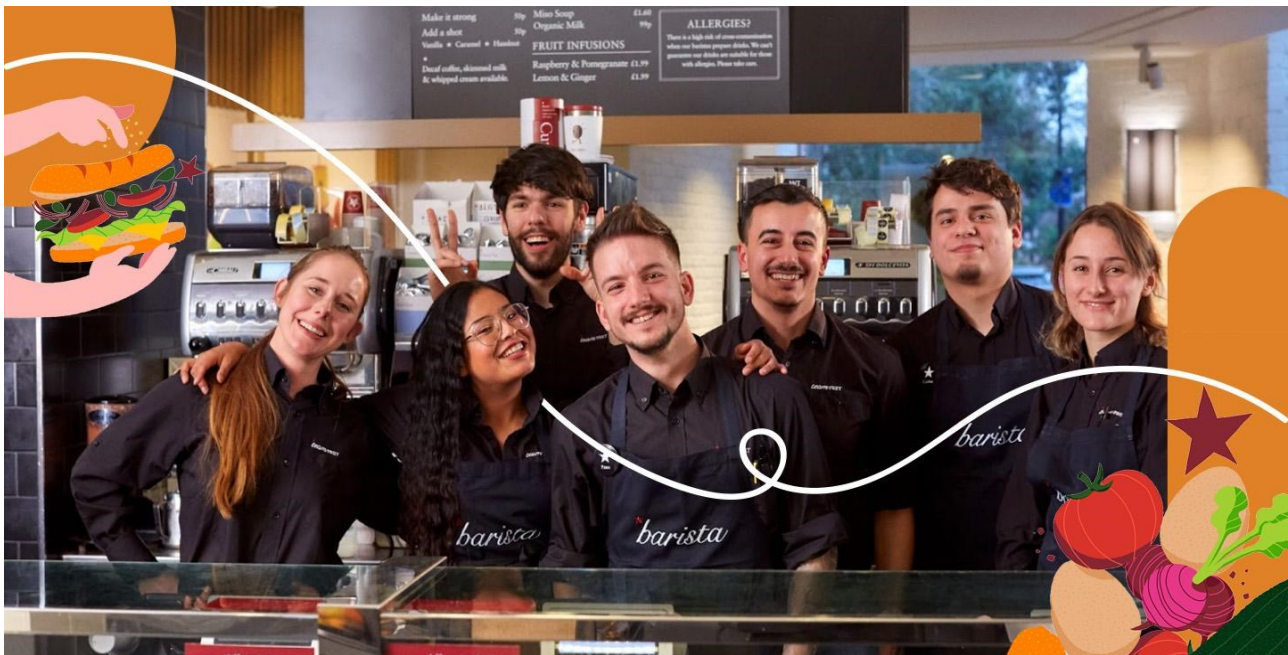
Owning an ice cream van can be a successful business but you have to be prepared to put the hours in and work unsociable hours too.

Mrs. Klava

To learn more about jobs in Hospitality, click the link

[Hospitality Industry Jobs | Hospitality Careers | Hotel School \(youtube.com\)](#)

There is also a Virtual Work Experience in Hospitality which you can do if you sign up to Springpod. Just use Control and Click! [Springpod Virtual Work Experience Search | Springpod](#)



Overview Virtual Work Experience with Pret.

Dive into the heart of one of the high street's most iconic brands with Pret's exclusive virtual work experience in collaboration with Springpod. Discover the secrets behind Pret's freshly made food and organic coffee, and learn how they drive high street food towards a healthier, more sustainable future. Join us for an immersive journey into product development, where you'll have the chance to design your own creation. Successful ideas may even fast-track you onto a Pret apprenticeship, a three-year long opportunity that's great for any young person starting out in their career! From key stages of development to turning ideas into reality, this program offers unique opportunities and valuable insights from the experts at Pret.

This programme will cover everything from an introduction to key stages of product development at Pret, showing you the different stages that drive innovation.

Career Progression

There are many different roles available in the hospitality industry, meaning you can change your job to suit your needs. Also, the skills you develop in one role will often provide you with transferable skills that will help you secure a different role within the industry.

Opportunity for advancing

Career progression in the hospitality industry means you can gain more responsibility as you go. Starting at an entry level position, such as waiter or dishwasher, you can build on your knowledge and skills to become a chef, supervisor, manager or even to start your own hospitality business.

As with any job, there are some challenges and potential negatives. Despite having flexible hours compared to a normal 9-5 job, many hospitality businesses will be open late and open on weekends, meaning you could be working unsociable hours. It is also a high-pressure environment that is very fast paced, so a level of resilience and being able to cope under pressure is required.

Let's have a look at some of the jobs in the

Hospitality and food industry.

Baker

Industrial baker, baking operative, artisan baker, craft baker . Bakers make bread, cakes and pastries by hand and with catering equipment.

Cake decorator

Cake decorators design, make and decorate cakes for birthdays, weddings and other special occasions.

Catering manager

Food service manager

Catering managers run the food service of organisations including restaurants, bars, schools, colleges and outside suppliers.

Chef

Head chef, sous chef, commis chef, cook

Chefs prepare, cook and present food in hotels, bars and restaurants.

Food factory worker

Food process operative, food processing worker

Food factory workers make frozen, tinned, baked and dried products.

Hotel manager

Guest house manager, hotel general manager

Hotel managers are in charge of the day-to-day running of a hotel.

How to Get into the Hospitality Industry.

Careers in hospitality can be highly rewarding and even if you don't have experience in the sector, you can still pursue a role. There are a few ways you can get into the industry and steps you can take to increase your chances of getting a job.

Before applying for a job, it is helpful to figure out what sort of role you are best suited to. Would you like to work in a hotel? Or would you prefer shifts in a restaurant? Knowing which business you would prefer to work in will help you identify a role you would like. Do you enjoy preparing food? Or are you more of a people person that would like to interact with customers? Identifying the role you would like to be in can help you know what steps you can take to stand out from others when applying for a job.

Upskilling yourself through online courses, classes and volunteering can help you develop desirable skills that employers will be looking for, too. For example, building on your knowledge of [food hygiene](#), [customer service skills](#) or [leadership and management](#) can make you stand out from others that may be applying for the same role.

Useful website—[Hospitality and food](#)
[\(nationalcareers.service.gov.uk\)](https://nationalcareers.service.gov.uk)