Hello

Welcome to your weekly careers newsletter, the purpose of this newsletter is to give you access to relevant careers information, labour market information and useful resources.

I hope you find this issue helpful and have a great half term!

Miss B Ward Head of Careers

<b>Dates for</b>	your diary Events in school		
Date	Event		
	<ul><li>Everybody Writes Day</li><li>Year 13 Geography Fieldwork</li></ul>		
Saturday 22 <sup>nd</sup> October	<ul> <li>Leeds Trinity University Open Day</li> </ul>		

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Monday 24 <sup>th</sup> October	<ul> <li>Half term</li> <li>BAE Systems - Apprenticeships and STEM Early Careers Overview: Information for parents - Online webinar - 5-6pm. Register here: <a href="https://www.smartsurvey.co.uk/s/BAEsystemse">https://www.smartsurvey.co.uk/s/BAEsystemse</a> arlycareers/</li> </ul>
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Monday 21st Octobor	24611 10 5611051		
Monday 31 <sup>st</sup> October	<ul> <li>Durham University Assembly Sixth Form</li> </ul>		
Sunday 6 <sup>th</sup> November	• Sheffield Hallam University Open Day		

## Job of the week

w.prospects.ac.uk/job-profiles/chef



Chefs work in a variety of settings to prepare, cook and plate food. As a chef, you can work in restaurants, pubs, hotel restaurants, cruise ships, the Armed Forces and in contract catering. Responsibilities and job titles can vary depending on your specific role, the type of cuisine you

Key

External events

produce and the nature of where you work.

#### **Qualifications:**

- Four or five GCSEs at grades 9 to 4
- One or two A levels or a level 3 diploma or relevant experience
- You don't need a degree to become a chef. However, an HND, foundation degree or degree in professional cookery or culinary arts will help you to gain knowledge and essential skills

Working hours: Hours can vary depending on your role and on the setting you are working in. You may be required to work in the evenings or on weekends or public holidays. In the industry, full-time work is common. Some chefs work a standard working week of 40 hours.

**Salary:** Starting salaries for commis (junior) chefs are between £12,000 and £16,000. Experienced chefs, such as sous chefs, earn between £20,000 and £30,000. Head chefs can expect £25,000 to £55,000+.

# **Key Terminology**

UCAS - University and Colleges Admissions Service - is the UK's shared admissions service for higher education. Their services support young people making post-18 choices, as well as mature learners, by providing information, advice, and guidance to inspire and facilitate educational progression to university, college, or a degree apprenticeship.

## **Labour market information**



## **Next steps knowledge**

#### **BTEC**

BTEC stands for the Business and Technology Education Council. BTECs are specialist work-related qualifications. They combine practical learning with subject and theory content. There are over 2,000 BTEC qualifications across 16 sectors – they are available from entry level through to professional qualifications at level 7 (equivalent to postgraduate study). BTECs are designed for young people interested in a particular sector or industry but who are not yet sure what job they'd like to do. You could study a BTEC at Level 2 or 3, either alongside academic qualifications or as part of a wider programme (such as an apprenticeship). You can also study a BTEC as a standalone course.

## **Spotlight**

#### **Careers Advisor**

Meet our Careers Advisor Caroline. Caroline will be in school every Tuesday and will be starting off by having meetings with each Year 11 student to help with career guidance and support. Caroline will also be running a careers drop in session Tuesday lunchtimes, to support students with any questions about careers.

If any Year 11 parents/carers would like a copy of the information supplied in their careers meeting, please email me for a copy Bethany.ward@teesdaleschool.co.uk

### Careers resources

- Careers podcast <a href="https://anchor.fm/john-rossington?fs=e&s=cl">https://anchor.fm/john-rossington?fs=e&s=cl</a>
- Labour market information -
- https://www.parentalguidance.org.uk/labour-market-information
- Useful youtube video about post-16 choices https://www.youtube.com/watch?v=f\_xAQNNi4pA
- Parent perspective podcast

https://amazingapprenticeships.com/the-parent-perspectivepodcast/