

YMCA Awards Level 2 Certificate in Instructing Fitness

A one-year course aimed at 16-18 year olds interested in a career in **Sport & Fitness instruction.** Courses start on 10th September 2018 and are delivered on **Mondays & Wednesdays 9:30am-4pm.**

- Anatomy and Physiology for Exercise
- Health, Safety and Welfare in a Fitness Environment
- Principles of Exercise Fitness and Health
- Know How to Support Clients Who Take Part in Exercise and Physical Activity
- Planning Gym-Based Exercise
- Instructing Gym-Based Exercise
- English & Maths
- Employability Skills





City & Guilds Level 2 NVQ Diploma in

Barbering

A 1 year study programme

aimed at 16-18 year olds interested in a career in Barbering.

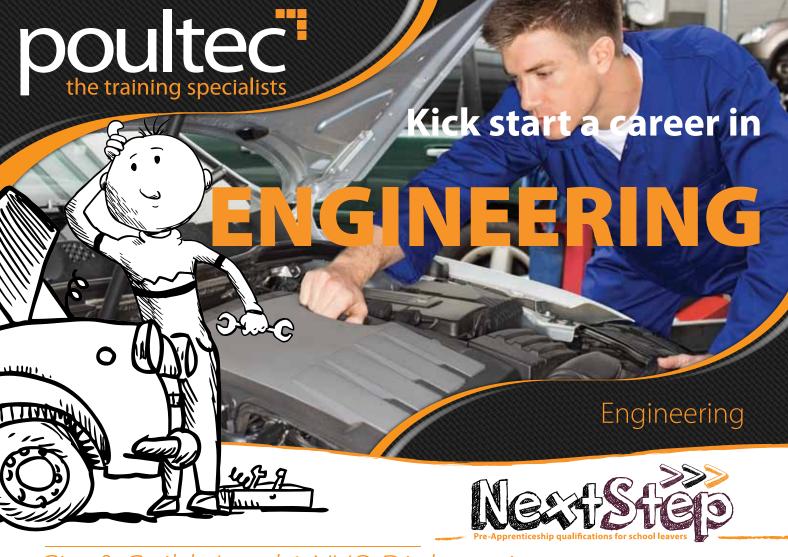
Course starts on 10th September 2018 and is delivered on

Mondays & Tuesdays,

9:30am-4:30pm.

- Cut facial hair to shape
- Cut men's hair using basic techniques
- Advise and consult with clients
- Assist with shaving services
- Dry and finish men's hair
- Create basic outlines and detailing in hair
- Fulfil salon reception duties





City & Guilds Level 1 NVQ Diploma in

Performing Engineering Operations

A **1 year study programme** aimed at 16-18 year olds interested in a career in Engineering.

Course starts on 10th September 2018 and is delivered on Mondays & Tuesdays, 9am-4pm

- Preparing & using lathes
- Producing mechanical assemblies
- Producing composite assemblies
- Stripping & rebuilding motorsport vehicles
- General fabrication & welding applications
- Using & communicating technical information





City & Guilds Level 2 NVQ Diploma in

Performing Engineering Operations

A **1 year study programme** aimed at 16-18 year olds interested in a career in Engineering.

Course starts on 10th September 2018 and is delivered on Wednesdays & Thursdays, 9am-4pm

- Preparing & using lathes
- Producing mechanical assemblies
- Producing composite assemblies
- Stripping & rebuilding motorsport vehicles
- General fabrication & welding applications
- Using & communicating technical information





City and Guilds Level 1 Award, Certificate and Diploma in Work Based Horse Care

A **1 year course** aimed at 16-18 year olds interested in a **career with horses.**

Courses start on 10th September 2018 and are delivered on

Mondays and Wednesdays 9.30am-4pm.

- Feeding and watering horses
- Grooming and washing
- Cleaning stables and yards
- Putting on, taking off and cleaning tack
- Putting on and taking off rugs
- Catching and leading horses
- Team working
- Health and safety
- I English and maths
- Employability skills





City and Guilds Level 2 Work Based Diploma in Horse Care

A 1 year hands on course aimed at 16-18 year olds interested in a career with horses.

Courses start on 10th September 2018 and are delivered on

Mondays and Wednesdays 9.30am-4pm.

- General yard duties
- Feeding and watering
- Health and well-being of horses
- Developing personal performance
- Tacking up and fitting equipment
- l Plaiting and trimming
- Lungeing horses
- Loading and unloading horses
- I English and maths
- Employability skills





City & Guilds Level 2 NVQ Diploma in

Hairdressing

A 1 year study programme

aimed at 16-18 year olds interested in a career in hairdressing.

Course starts on 10th September

2018 and is delivered on

Wednesdays & Fridays,

9:30am-4:30pm.

Course covers...

- Advise and consult with clients
- Fulfil salon reception duties
- Colour and lighten hair
- Set and dress hair
- Style and finish hair
- Cut hair using basic techniques
- Shampoo and condition the hair and scalp
- Plait and twist hair
- Perm and neutralise hair

For further information call 01362 850983 or email enquiries@poultec.co.uk













TQUK Level 2 Diploma in

Professional Cookery

A 1 year study programme

aimed at 16-18 year olds interested in a career in Hospitality.

Course starts on 10th September

2018 and is delivered on

Wednesdays & Thursdays, 9am-4pm.

- Prepare cook & finish fish/meat/veg/ poultry dishes
- Prepare cook & finish pasta/pulses dishes
- Prepare hot/cold starters/soups/stocks
- Prepare hot/cold desserts
- Cake making/decoration skills
- Dough/bread/pastry/biscuits/baking skills
- Knife handling skills
- Food safety

