

BRITISH ACCREDITATION COUNCIL INSPECTION REPORT

INTERIM INSPECTION (Short Course Provider)

PROVIDER: Edinburgh New Town Cookery School

ADDRESS: 7 Queen Street

Edinburgh EH2 1JE

HEAD OF PROVIDER: Ms Fiona Burrell

ACCREDITATION STATUS: Accredited

DATE OF INSPECTION: 10 December 2021

ACCREDITATION COMMITTEE DECISION AND DATE: Continued accreditation, 3 March 2022

1. Background to the provider

Edinburgh New Town Cookery School Limited (ENTCS/the Provider) is a privately owned organisation offering certificated and uncertificated courses in cookery. The Provider is a private limited company established by its current Principal in 2009. It is based in a converted Georgian townhouse in Edinburgh city centre.

ENTCS' aim is to provide food enthusiasts and aspiring professional cooks with appropriate culinary skills. All courses emphasise the development and application of practical cookery skills. The Provider's objective is to enable participants with varying abilities and ambitions to become successful cooks.

The Principal is also the owner and Managing Director of ENTCS. The Principal reports to the Board of Directors, which provides oversight and support for the Provider.

2. Brief description of the current provision

The Provider offers ENTCS-certificated courses and uncertificated courses. All the courses are delivered in person.

The four ENTCS-certificated courses range from one month to six months' duration. The one-month course develops cookery skills and provides a grounding for entry-level jobs in the food industry. The three-month beginners' course is designed for those who wish to become professional cooks, but is also suitable for amateurs wishing to enhance their cookery skills. The three-month intermediate course is for those with a solid grounding in basic skills who want to improve their knowledge and expertise and their job prospects. It builds on the content of the beginners' course and develops more advanced techniques. The six-month diploma is a combination of the three-month beginners' and the three-month intermediate courses and is for participants aiming for a career in cookery.

All the certificated courses offer a combination of practical cookery and theory and are formally assessed.

ENTCS also offers a wide range of uncertificated practical short courses and workshops ranging from half-day sessions to one-week courses.

Three courses were running at the time of the inspection: the one-week Beginners' course, the three-month Beginners' Certificate in Practical Cookery, and the six-month Practical Cookery Diploma. There were nine participants in total, with four on the Diploma course, three on the one-week Beginners' course, and two on the Beginners' Certificate course.

The majority of participants were male. The total capacity is 20, but ENTCS is currently limiting participant numbers to between eight and ten to enable greater social distancing. The majority of participants are from the United Kingdom, with the other countries represented being the United States of America, Greece, Panama and the Cayman Islands. All the participants are over the age of 18.

There are no formal academic entry requirements and applications are assessed based on expertise and experience in cookery. Participants whose first language is not English are expected to achieve the standard of the International English Language Testing System band score of 6 for entry to any course lasting one month or longer. Courses start on dates set throughout the year.

3. Inspection process

The inspection was carried out over one day by one inspector. Interviews were held with the Principal, trainers, and participants on the three-month and six-month courses. The inspector observed practical teaching sessions. The premises and facilities were inspected. All necessary documentation was provided and the Provider fully cooperated with the inspection process.

4. Inspection history

Inspection type	Date
Full Accreditation	3–4 March 2011
Interim	31 July 2012
Re-accreditation	13 & 15 April 2015
Interim	27 June 2017
Supplementary	14 February 2018
Re-accreditation	8–9 April 2019

PART B - JUDGEMENTS AND EVIDENCE

The following judgements and comments are based upon evidence seen by the inspector during the inspection and from documentation provided by the provider.

1. Significant changes since the last inspection

The post of Vice-Principal is currently vacant. The Provider will monitor the situation with a view to filling the post when participant numbers justify it. The quality of provision has been maintained due to the experience of the Principal, and support is sufficient for the current number of participants.

First-year participants from the Queen Margaret's University (QMU) International Tourism and Hospitality degree course no longer spend half a day a week at ENTCS for two semesters. This is because of changes to QMU's degree course. QMU participants still come to ENTCS to cook and serve the presentation dinners that are a part of their course, so a less formal link continues.

The kitchen previously used for cookery demonstrations has been converted and equipped as a teaching kitchen. This provides a valuable additional practical teaching and learning resource and enables greater social distancing between participants when cooking.

2. Response to action points in last report

There were no action points identified in the last report.

3. Response to recommended areas for improvement in last report

The Provider should consider how it can provide regular advice and support for a small number of the part-time staff.

Each part-time member of staff receives an information pack tailored to their position when they join the Provider. This ensures clarity about their role. The Principal communicates regularly with part-time staff by email and telephone to keep them up to date and to provide advice and support. There is also regular in-person communication with the Principal. A weekly planner that includes information about teaching rotas, events and significant visitors is e-mailed to all part-time staff scheduled to teach that week, so that they are kept informed about ENTCS activities. In-person feedback is provided to part-time staff by the Principal on a regular basis. It incorporates any relevant points arising from participant feedback. Part-time staff therefore receive sufficient regular advice and support from the Provider.

The Provider should consider increasing the range of information from the self-evaluation report and course reviews for consideration in the annual performance review to increase focus on some areas of the provision.

The most recent report covers the period 2019–2021. It primarily focuses on ENTCS' functioning and the ways in which it has continued to meet participants' learning needs during a very difficult period.

ENTCS records and documents all relevant quality monitoring data, including participant attendance, assessment outcomes and participant feedback. These are used in internal evaluation and enhancement but are not included in the management report. This reduces the usefulness of the report as a tool for review and future development. The Principal is currently considering the contents of the next management report with a view to including this information. This is therefore work in progress.

4. Compliance with BAC accreditation requirements

4.1 Management, Staffing and Administration (spot check)

The standards are judged to be:	⊠ Met	☐ Partially Met	☐ Not Met
Comments			
Applicants for certificated courses are invited to ENTC meeting covers their level of ability and experience ar reviews all applications. Terms and conditions for cou includes a specific section for international participant recruitment and enrolment of suitable participants. P with the process. They confirmed that their course me	nd their suit irses are dis ts. These ma articipants i	ability for the cours played on the Provi echanisms effective met by the inspecto	se. The Principal ider's website, which ely support the or were very satisfied
ENTCS gathers, analyses and acts on participant feeds feedback to their teachers or the Principal at any time the end of short courses and at mid-term and the end	e during the	course. Formal fee	
Participants' suggestions are reviewed by trainers and considered. If the suggestion is found to be desirable course, for example, demonstrations from chefs with expanded. Participants confirmed that the Provider to	and feasible particular e	e, changes are made xpertise in certain	e. On the six-month world foods were
The Provider's willingness to make adjustments, when improvement that enhances the participant experience		te, fosters a culture	of continuous
ENTCS produces an annual business analysis report ar achieving organisational priorities and targets, and it i tool for monitoring performance against desired outc	is regularly i	reviewed by the Pri	ncipal. It is an effective
4.2 Teaching, Learning and Assessment (spot check	ː)		
The standards are judged to be: Comments	⊠ Met	☐ Partially Met	□ Not Met
The Principal is responsible for academic management qualified and experienced. As a result, there is a high			
The annual formal teaching staff review undertaken be documented. It includes reflection on progress and ac		=	_
Individual training logs and personal development pla and develop their subject knowledge, pedagogic skills			at teachers maintain
The practical teaching observed by the inspector was enthusiastic. Participants interviewed were very posit		•	
Participants are given constant spoken feedback during Participants on certificated courses have formal midet constructive feedback on their overall progress and the The participants interviewed praised the development	term and en neir perform	d-of-term reviews. nance in particular a	These provide aspects of the course.
A schedule of assessments, including key dates and m in course information packs at the beginning of the cocokery tests. Trainers and the Principal track outcomnecessary progress. Any issues arising are addressed to	ourse. Asses nes to ensur	sments include the e that participants	ory and practical are making the
ENTCS therefore provides effective feedback and uses promotes the achievement of course objectives and p documented results and by the participants who were	participant s	atisfaction. This wa	-

4.3	Participant Welfare (spot check)				
		_	_	_	
	standards are judged to be:	⊠ Met	☐ Partially Met	□ Not Met	
	Comments The Principal is the named member of staff responsible for participant welfare and is suitably trained and				
I	rienced in this role. She has an open-door po			-	
her.	This was confirmed by participants.				
ر بام مار ر			ملغ ملغنين لم محمد من نام	a information that	
	ction and a participant handbook ensure that for successful completion of their course.	at participants ai	re equipped with th	e information they	
licco	To successful completion of their course.				
Effec	tive anti-radicalisation and anti-extremism a	arrangements ar	e in place and docu	mented. There are	
	ble policies, risk assessments and staff train	•		. Staff interviewed	
confi	rmed that they understood the procedures	and their respor	nsibilities.		
Good	d arrangements are in place to support the in	nternational nar	ticinants. The inter	national narticinants	
l l	were interviewed praised the Provider's atte	•	•	idional participants	
	·				
	participant handbook includes information a			` ,	
	plaints procedures. The feedback form comp	oleted by partici	pants includes a lini	to the BAC complaints	
page	, so participants are aware of their rights.				
ENTO	S therefore provides participants with pasto	oral support tha	t supports their wel	l-being. The	
	cipants who met with the inspector confirm	•	•	h the Provider's	
atter	ntion to their welfare and the arrangements	that were in pla	ce.		
11	Promises and Eacilities (snot check)				
4.4	Premises and Facilities (spot check)				
	Premises and Facilities (spot check) standards are judged to be:	⊠ Met	☐ Partially Met	□ Not Met	
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Declaration of compliance has been signed and dated.	⊠ Yes	□ No
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PART C – SUMMARY OF STRENGTHS AND ACTION POINTS **STRENGTHS** The Provider's responsiveness to making changes based on participant feedback ensures that courses meet participants' needs. High-quality course delivery incorporates constructive feedback that enhances participants' performance. There is a high priority given to participants' welfare, and the effective policies and procedures that support The high standard of facilities, equipment and resources supports effective course delivery. **ACTIONS REQUIRED** None ☐ High ☐ Medium ☐ Low RECOMMENDED AREAS FOR IMPROVEMENT (to be reviewed at the next inspection) ENTCS should include an analysis of participant data in the annual management report to increase the report's usefulness in review and forward planning. COMPLIANCE WITH STATUTORY REQUIREMENTS – FURTHER COMMENTS, IF APPLICABLE