



City of Bath College

Better
education
and care

Re-inspection report

Audience Post-sixteen	Published March 2006	Provider reference 130558
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Introduction

City of Bath College was inspected in January 2004. Inspectors from the Office for Standards in Education (Ofsted) and the Adult Learning Inspectorate (ALI) carried out the inspection under Section 62 of the Learning and Skills Act. The quality of provision was found to be satisfactory or better in all areas inspected, except in hospitality, travel and tourism which were found to be less than satisfactory. Ofsted is responsible for re-inspecting all provision that is less than satisfactory within two years of the original inspection. If inadequate areas of learning or aspects of provision remain inadequate following re-inspection, inspectors will continue to monitor progress at annual assessment visits, but the areas will not be re-graded. They will be re-inspected during the full college inspection.

The less than satisfactory hospitality, travel and tourism curriculum was re-inspected on 24 and 25 January 2006. The outcomes of the re-inspection are as follows.

Curriculum	Original grade	Re-inspection grade
Hospitality, travel and tourism	unsatisfactory	Good

Context

The college offers the first and national diplomas in travel and tourism and several short courses. These include the diploma in overseas resort operations and the national award in airline and airport operations. There is a full-time national diploma in hospitality and catering and NVQ level 2 food preparation and cooking, and food and drink service. There are 102 full-time and 55 part-time students.

Strengths

- *Particularly good teaching in theory lessons*
- *High pass rates*
- *Good support for students*
- *Strong and productive links with industry in catering and tourism*
- *Good range of additional qualifications*

Areas for improvement

- *Underdeveloped kitchen skills in some practical lessons*
- *Low retention on NVQ level 2 food and drink in 2004/05*

Achievement and standards

Retention and pass rates on most courses are high. Retention rates on NVQ food and drink service were low in 2004/05 but current retention rates for

2005/06 are 100%. Most students demonstrate satisfactory or good practical skills and work well in teams. Students are highly motivated and confident when dealing with customers. They operate busy restaurant sessions well. Students demonstrate good levels of comprehension in theory lessons and link their learning with other modules of study. Advanced level students answer thought-provoking and searching questions well.

Quality of provision

Teaching in theory lessons stimulates and meets the individual needs of all students very effectively. Classroom management is good and students make productive use of their time. ICT is used effectively to enhance learning. Learning objectives and tasks set are clear. Students achieve their objectives in practical lessons and produce good quality food but the kitchen skills of some students are insufficiently well developed.

A good range of additional qualifications are taken by students. Accommodation has been refurbished to a good standard. Staff are appropriately qualified and experienced. Links with industry are productive and local businesses provide valuable work placements. Students receive good personal and additional learning support.

Leadership and management

A revised management structure has improved communications and leadership. New staff are well integrated and contribute additional expertise. Lesson observations and coaching are frequent and systematic. The revised curriculum better meets students' needs. Quality assurance is now much more effective. The self-assessment report and development plan accurately identified areas for improvement.