T Level in Advanced Tea Dunking & Biscuit Fortification - Meg

Ofsted Outstanding Provider

Course Level: Level 3 | **Campus: Newcastle** | **Subject Type: Construction & Engineering**

Course Overview:

In an increasingly fast-paced world, the structural integrity of our nation's biscuits during tea breaks is under unprecedented threat. This cutting-edge T Level qualification addresses a critical skills gap in the science and art of beverage-based snacking. Students will embark on a two-year journey to master the complex physics of liquid absorption, the engineering principles of biscuit reinforcement, and the subtle art of the perfect, non-collapsing dunk.

This course is designed for aspiring individuals who look at a digestive and see not just a snack, but a challenge. It is for the future leaders of break times, the innovators in kitchen cupboards, and the steady hands that will prevent catastrophic biscuit failure in mugs across the nation.

New Course

What's Covered:

Core Modules Include:

- **CHEM-101: The Science of Sogginess:**
  An in-depth study of crumb-to-liquid dynamics, analysing the molecular breakdown of various biscuit genres (from the robust Ginger Nut to the notoriously fragile Rich Tea).
- **ENG-203: Crumb Structure & Fortification:**
  Practical engineering workshops focusing on biscuit reinforcement techniques. Students will experiment with oat-based composites and chocolate-wielding strategies to enhance dunking endurance.
- **PHY-300: Advanced Dunking Dynamics:**
  Utilising state-of-the-art simulators, learners will master multi-dunk trajectories, splash reduction techniques, and the high-stakes "double-biscuit" manoeuvre.
- **SOC-102: The Sociology of the Tea Round:**
  An exploration of the complex social etiquette, political implications, and economic principles of making a round of tea in a workplace environment.

Entry Requirements:

While there are no nationally set prerequisites, prospective students are expected to demonstrate a genuine passion for hot beverages and baked goods. We typically require:

- At least five GCSEs at grade 4 or above, including Maths and English.
- A GCSE in Food Technology or Design & Technology is desirable but not essential.
- A personal statement detailing your favourite biscuit and a 200-word justification for your choice.
- Successful completion of a practical aptitude test, which involves a timed, high-pressure dunking scenario with a Rich Tea biscuit.

Assessment Information:

This T Level is assessed through a combination of methods designed to test both theoretical knowledge and practical application.

- **Core Component Exam:**
  Two externally set written exams covering the fundamental principles of 'The Science of Sogginess' and 'The Sociology of the Tea Round'. (Graded A* - E).
- **Employer-Set Project:**
  A practical project, set by our industry partners (e.g., "Develop a Splash-Proof Dunking

Method for the Custard Cream"). This assesses your planning, problem-solving, and biscuit-handling skills.
- **Occupational Specialism Assessment:**
  A final, synoptic practical assessment where students must successfully prepare a tray of tea for a panel of external examiners and defend their choice of accompanying biscuits, demonstrating advanced fortification and dunking techniques under pressure. (Graded Pass, Merit, or Distinction).
- **Industry Placement Logbook:**
  A portfolio of evidence and a reflective diary must be completed and signed off by your workplace mentor.

Fees and Financial Support:

We believe financial constraints should not prevent the next generation of dunking pioneers. Eligible students may be able to access:

- **The 16-19 Bursary Fund:**
  This can help with costs for transport, essential equipment (such as a high-quality personal dunking mug), and materials.
- **Discretionary Learner Support:**
  For those facing financial hardship, funds may be available to assist with the cost of field trips and course-related activities.
- There are no tuition fees for students aged 16-18.

Our student services team can provide confidential advice on what support is available to you.

Progression:

Upon successful completion, you will be equipped with a unique and highly sought-after skill set. Your T Level qualification is equivalent to three A Levels and carries UCAS points, opening up several progression routes:

- **Higher Education:**
  Progress to a BSc (Hons) in Food Science, a Foundation Degree in Culinary Arts, or the prestigious MEng in Structural Engineering with a focus on Edible Materials. Several universities have already recognised this T Level for entry onto related degree programmes.
- **Skilled Employment:**
  Enter the workforce directly in roles such as:
  - Chief Tea Break Coordinator
  - Biscuit Structural Integrity Analyst
  - Hot Beverage Logistics Manager
  - Freelance Dunking Consultant
  - Quality Assurance Technician (Crumb Resilience Division)
- **Higher Apprenticeship:**
  Combine work and further study with a Higher or Degree Apprenticeship in food manufacturing, product development, or hospitality management.

What else do I need to know?

This is an immersive, hands-on course. You will be expected to fully engage with all enrichment activities.

- **Guest Speakers:**
  We regularly invite leading figures from the world of baked goods and hot beverages. Past speakers have included Mary Berry, bread-making expert Paul Hollywood, and the Head of Innovation from McVitie's.
- **Trips and Visits:**
  The course includes several essential trips:
  - A guided tour of the Burton's Biscuit Company factory in Blackpool.
  - A visit to the Bettys Café Tea Rooms in Harrogate for a masterclass in afternoon tea etiquette.
  - An annual pilgrimage to a major supermarket to analyse the biscuit aisle and study consumer trends.
- **Residential:**
  In your second year, you will participate in a weekend residential at a rural retreat, focusing on advanced outdoor dunking techniques and emergency biscuit repair in challenging weather conditions.

Industry Placement:

Students will undertake a 45-day industry placement with leading experts in the field. Placements are offered at high-pressure environments such as construction site canteens, busy office kitchens, and the quality assurance department of major biscuit manufacturers.

How do I find out more?

Contact Dr Alistair Crumble for more information at: alistair.crumble@nscg.ac.uk