T Level in Advanced Tea Dunking & Biscuit Fortification

Ofsted Outstanding Provider

Course Level: Level 3 | **Campus: Newcastle** | **Subject Type: Creative Arts, Film & Media**

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:

- **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.

Your final T Level certificate will show an overall grade of Pass, Merit, Distinction, or Distinction*.

Fees and Financial Support:

Free Biscuits throughout

Progression:

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What else do I need to know?

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.

Kit & Equipment:
A mandatory 'Biscuit Fortification Kit' is required. *Cost: £75.00*
Includes: A structural-testing dunking mug, a set of precision tongs, a crumb-containment mat, and a lab coat.

Trips:
A contribution of approximately £50 per year is requested to cover the cost of travel for factory tours and the second-year residential trip.

How do I find out more?

To find out more contact: DrAlistair.Crumble@nscg.ac.uk