

T Level in Advanced Tea Dunking & Biscuit Fortification - Martyn



Course Level: Level 3

Campus: Newcastle

Subject Type: Creative Arts, Film & Media

Course Overview:

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.

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-welding 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.

100%

Dunk integrity

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:

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*.

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?

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?

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.