



Specialised Chefs Scholarship

2021/22

Inspiring Lives, Discovering Futures

The Course

In brief...

The [Specialised Chef Scholarship](#) is a prestigious 3 year Advanced Apprenticeship which offers you the opportunity to train in all aspects of professional cookery to the highest level. The Scholarship is arranged by the Royal Academy of Culinary Arts and is managed by The Bournemouth & Poole College.

You will be sponsored by individual hotels and restaurants where you will work during your training and you must be prepared to live and work away from home. These are mostly, but not all, in London and include Claridge's Hotel, The Ritz, The Dorchester and Chewton Glen Hotel.

Who is it for?

Anybody who has a clear and dedication to cookery

What the Course Leads to

What courses can I do after this?

After graduation, you will receive the Royal Academy of Culinary Arts Diploma in Professional Cookery and as a Specialised Chef be able to work in prestigious hotels and restaurants throughout the world.

What do I need to apply

To do this course you should have...

You must be 19 years of age or under when the course commences in September. You should have, GCSE English and Maths at grade 9-3 (A-D), plus four additional GCSEs at same level.

You must be prepared to train and live in London hotels and work in restaurants or country house hotels. Successful entry will depend upon interview and assessments.

Course costs

Course Code **Start Date** **Costs 16-18** **Costs 19-23 (with concessions)** **Costs 19+ (no concessions)**

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* Please note fees are subject to change.

Costs

NB - If you leave after the first four weeks, you will be liable to pay the full fees for the remainder of the academic year. You are also liable to repay any assisted funding you have recieved (This includes any uniform/travel assistance)

Associated Costs

Please click [here](#) to download the current uniform list.

Key Information

Duration

3 Years

Attendance

Apprenticeship

Level

Other Courses

Qualification Name

Level 3

Awarding Body

City & Guilds

Curriculum Area

Service Industries and

Humanities - Hospitality and

Catering

There is a [Top Up](#) list for additional items in the future

Course Content

Course Content

The course includes:

- Kitchen and Larder
- Patisserie and confectionery
- Health, Safety and hygiene
- Food service through dealing with customers
- Culinary and conversational French
- Husbandry and food issues
- Gastronomy

Next Steps ...

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Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

