



The Course

In brief...

An opportunity to gain advanced classic and modern cookery and patisserie skills, with an interest in ethical issues and sustainability in a challenging and professional environment. This course will prepare you for progression into employment within the Hospitality industry.

Who is it for?

This qualification is for those learners who wish to gain employment in a professional kitchen and ideally already hold a hospitality related qualification

What the Course Leads to

What courses can I do after this?

Progression at the College can lead to:

- BTEC Level 3 National Diploma in Hospitality
- Higher Education
- Apprenticeship training
- Employment

What jobs can I get?

You may be able to secure a supervised role in a professional kitchen, as a commis Chef, but this would depend on the establishment; your experience and commitment

What do I need to apply

To do this course you should have...

You will ideally need Vocational Experience and a Level 2 qualification in Catering. A minimum of 5 GCSEs at grades 9-4 (A*- C) including English and Maths or successfully achieved a Level 2 Functional Skill in English and Maths will also be considered. Each applicant will be assessed on their individual merits at interview.

What about work experience?

Work experience is an essential part of this study program. Each successful candidate will be expected to carry out 45-60 days work experience in a relevant industrial outlet (local employer within the industry sector)

Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
SEL3FC054C	06/09/2022	TBC	TBC	TBC

Key Information

Duration

1 Year

Attendance

Full-time

Level

Level 3

Qualification Name

Level 3 Diploma

Awarding Body

City & Guilds

Curriculum Area

Service Industries and

Humanities - Hospitality and

Catering

* 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 received (This includes any uniform/travel assistance)

Associated Costs

Click the links below to download the current expected uniform list:

[Chefs Uniform](#)

For progressing students there is a [Top Up](#) uniform list for replacement/additional items (maybe another chefs jacket)

Course Content

Course Content

This course has been designed to develop professional culinary skills and skills preparing you for employment in the catering & hospitality industry or progress onto an Advanced qualification. As a student at The College you will have the opportunity to gain experience of cooking in well equipped kitchens for our highly acclaimed restaurants.

You will be assessed through a series of practical timed tests, short answer papers, and assignments relating to the following:

- Legal & social responsibilities in the commercial kitchen
- Financial control in the professional kitchen
- Stocks, soups & sauces
- Fruit & vegetables
- Meat & offal
- Poultry
- Fish & Shellfish
- Rice, pasta & grain dishes
- Desserts & puddings
- Pastry products
- Biscuits, cakes & sponges
- Fermented dough products
- Chocolate Goods

Visits to and guest speakers from local suppliers and establishments underpin all aspects of this course, including demonstrations.

Next Steps ...

Email: enquiries@thecollege.co.uk

Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

