



The Course

In brief...

This course will introduce students to professional cookery, food service and customer care skills and help develop good work and organisational practices. You will work towards a combined qualification in Food Preparation, Cookery & Front of House Service Skills.

Who is it for?

School leavers who have a desire to study this vocational-based study program.

What the Course Leads to

What courses can I do after this?

Progressing from this course requires the successful completion of all the above qualifications and recommendation from the teaching team. You will progress to complete a Diploma in Professional Cookery

## Key Information

**Duration**

1 Year

**Attendance**

Full-time

**Level**

Level 2

**Qualification Name**

Level 2

**Awarding Body**

VTCT

**Curriculum Area**

Service Industries and Humanities - Hospitality and Catering

What jobs can I get?

Employment within the hospitality industry within a kitchen or front of house. This course can enable you to progress onto further hospitality courses here at the College.

What do I need to apply

To do this course you should have...

You will need to achieve 4 GCSEs grades including English and Maths grades 9-3 (formerly A-D). Alternatively successful completion of a Level 1 qualification and have achieved in English and Maths. Each applicant will be assessed on their individual merits, and a keen interest in Hospitality & Catering is essential.

What about work experience?

As part of this study program, each learner is expected to carry out work experience in an establishment related to this qualification.

Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
SEL2FQ002C	05/09/2022	£140.00	£140.00	£1820.00

\* Please note fees are subject to change.

Costs

Course materials & Uniform costs (see below)

*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

A uniform list can be sourced from the following links:

Uniform & Kit

For progressing students there is a Top Up list uniform list for replacement/additional items that you require

Course Content

## Course Content

This course has been designed to teach you the fundamental culinary skills and processes. As a student with The College you will have the opportunity to gain experience cooking in well equipped kitchens and serving food in our highly acclaimed Brasserie & Escoffier Restaurant. You will also take the following qualifications:

- Level 2 Food Safety Certificate
- Functional Skills qualifications in English & Maths / GCSE (depending on prior attainment)
- Combined L2 in Food Preparation, Cooking and Food Service

### Next Steps ...

Email: [enquiries@thecollege.co.uk](mailto:enquiries@thecollege.co.uk)

Telephone: 01202 205205

Web: [www.thecollege.co.uk](http://www.thecollege.co.uk)

Live chat available on the website

