



## The Course

### In brief...

This course will introduce students to basic cookery and customer care skills and help develop good work and organisational practices. It is suitable for those who need to gain more confidence in their abilities of food handling and professional aptitude, before progressing to L2 Certificate in Food Preparation & Service

### Who is it for?

This is for learners who would like an introductory to Professional Cookery & Service.

### What the Course Leads to

### What courses can I do after this?

Progression to L2 Food Preparation & Service or Apprenticeship training.

### What jobs can I get?

Working within a small kitchen, sandwich shops, bistros and coffee shops either cooking or front of house depending on ability. 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 3 GCSEs grades 3-2 (formerly D-F) including English and maths grades . Alternatively successful completion of a Foundation Entry Level 3 qualification and have achieved an Entry Level 3 Functional Skill in English and maths. Each applicant will be assessed on their individual merits, and a keen interest in Catering & Hospitality is essential.

### What about work experience?

Each learner will be expected to work in our restaurant, to gain valuable Customer care skills

### Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
BP02101	23/09/2024	£130.00	£130.00	£1810.00

\* Please note fees are subject to change.

## Costs

Course materials & Uniform kit (see links 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 recieved (This includes any uniform/travel assistance)*

## Associated Costs

## Key Information

### Duration

1 Year

### Attendance

Full-time

### Level

Level 1

### Qualification Name

Certificate

### Awarding Body

Ascentis

### Curriculum Area

Business, Service Industries and  
ESOL - Hospitality and Catering

THESE WILL BE UPDATED NEARER THE START OF THE PROGRAM

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

Uniform

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

Course Content

### Course Content

This course is designed to give you a basic understanding of cookery and food service with applied knowledge and skills. You will be introduced to basic cookery and customer care skills and the opportunity to develop good working practices. You will work in the College's well equipped training kitchens and restaurant.

Your study includes:

- L1 Certificate in Catering & Hospitality
- Functional skills in English and Mathematics at the appropriate level.

#### 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

