



## The Course

### In brief...

This Adult program is a work-related qualification that will develop your skills around core subject areas that are essential to working in the catering industry. This is the first step into Professional Cookery.

### Who is it for?

For people who do not have any qualifications in the catering industry and who do not work within a Professional kitchen already.

### What the Course Leads to

### What courses can I do after this?

On successful completion of this qualification and recommendation of the teaching team, you could progress to an Advanced Qualification at Level 3 such as NVQ3 in Professional Cookery.

### What do I need to apply

### To do this course you should have...

There are no formal entry requirements although you will need to show a strong commitment to pursuing a career in food preparation & cookery. Ideally, have English and Maths at Level 1 or above.

### Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
BP02112	25/09/2023	N/A	£110.00	£1685.00

\* 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

THESE WILL BE UPDATED NEARER THE START DATE OF THE COURSE

Click here to download the relevant uniform list for this course. If you already have a kit, the minimum requirement is a College logo jacket, and the small blue-checked trousers.

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

### Course Content

## Key Information

### Duration

1 Year

### Attendance

Part-time

### Level

Level 2

### Qualification Name

NVQ Level 2

### Awarding Body

City & Guilds

### Curriculum Area

Business, Service Industries and ESOL - Hospitality and Catering

## Course Content

Areas of study include:

- Meat Cookery
- Fish Cookery
- Vegetable Preparation & Cookery
- Soups
- Hot Sauces
- Patisserie Skills
- Health & Safety
- Food Hygiene

### Next Steps ...

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

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

Live chat available on the website

