SKILLS BOOTCAMP IN CHEF HAT READY

Other · Truro College

TOP COURSE HIGHLIGHTS

REGULAR ASSESSMENT | BUDGETING AND ANALYSIS | PROGRESSION ROUTES | DEDICATED STUDENT COMMUNITY

WHAT I WILL LEARN?

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PART-TIME INFORMATION

The ‘Chef Hat Ready’ Skills Bootcamp has been designed to support adult learners, aged 19 and over, to re-train or upskill and to gain employment within Cornwall’s vibrant Hospitality sector.

The Skills Bootcamp will equip learners with the practical culinary skills, alongside knowledge of Food Safety and Health and Safety legislation and industry-standard practices and behaviours, that are required to secure roles within local professional kitchens.

Introductory Session:

• Course starts on 17th November 2025 and runs until 23rd February 2026, with a break for Christmas to align with working patterns within the Hospitality sector
• Opportunity to meet with expert Lecturers in Professional Cookery and Hospitality
• Take part in taster activities to gain an overview of culinary techniques, kitchen operations, and study requirements of the full taught programme
• Discover the benefits of becoming an adult learner at Truro and Penwith College
• Meet with trained Guidance Officers to discuss career aspirations and any additional support or accessibility requirements.

Course Outline:

The ‘Chef Hat Ready’ Skills Bootcamp is a nine-week course that has been specifically designed in collaboration with local Hospitality employers to support adult learners looking to re-train, gain new skills or upskill in order to access employment within a Professional Cookery environment, including the attainment of a Level 2 certificate in Food Safety.

Learners will develop essential culinary skills and gain hands-on experience working to industry standards within professional kitchen facilities at Truro and Penwith College. The course covers the preparation and cooking of a wide range of dishes, food safety compliance and the core behaviours and teamwork required to thrive in a fast-paced catering environment.

By attending the ‘Chef Hat Ready’ Skills Bootcamp, learners will:

· Develop practical culinary skills across a range of cooking methods and dishes

· Obtain knife skills, including butchery, fishmongery and basic vegetable cuts

· Understand the fundamentals of specialist cookery techniques, including frying, baking, roasting, grilling and braising.

· Know the art of making good sauces and stocks, including 'cold mother' and 'hot mother' recipes

· Understand and apply Food Safety and Health and Safety legislation within a kitchen environment, including the completion of an accredited Level 2 certificate in Food Safety.

· Gain practical experience working to industry-standard kitchen practices and expectations.

· Understand the importance of sustainable practices to minimise waste and maximise profits

· Establish a foundational knowledge of menu development and costings to meet quality and budgetary requirements

· Build confidence in time management, organisation, and working under pressure.

· Develop the core teamwork, communication, and professional behaviours essential for hospitality employment

· Work towards building a portfolio of evidence and skills to support progression into further training, an apprenticeship or entry-level employment

Learners will also benefit from access to guest speakers and industry experts, who will provide insights into current hospitality trends, customer and employer expectations and the wide variety of career opportunities available within Cornwall's exciting Hospitality sector.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

FOR THE LATEST COURSE INFORMATION

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.