VTCT LEVEL 1 DIPLOMA IN INTRODUCTION TO PROFESSIONAL COOKERY

If you are looking to begin your journey in the Hospitality industry, the Level 1 Introductory Diploma to Professional Cookery will cover all the basic skills and techniques required in food preparation, production, cooking and food and beverage service.

Level 1 · Other · Truro College

TOP COURSE HIGHLIGHTS

INDUSTRY-STANDARD FACILITIES
HIGHLY EXPERIENCED SPECIALIST LECTURERS
315-HOURS OF WORK EXPERIENCE
GAIN THREE QUALIFICATIONS

LINKS WITH TOP EMPLOYERS

Previous students have gained employment opportunities in a wide variety of roles with companies such as the Paul Ainsworth Collection, Rick Stein Group and St Austell Brewery.

DEVELOP WORK-RELATED SKILLS

Students develop personal and work-related skills throughout the course and an industry work placement that will help prepare them to start a quality career in the sector.

PROFESSIONAL TRAINING ENVIRONMENTS

The College's 50-cover Spires Restaurant, Coffee Shop, Bar and Spires Express outlets will provide practical experience to meet all requirements of the course, in a real working environment.

WHY CHOOSE THIS COURSE?

The course is structured to support and develop confidence and skills in a professional kitchen. Students will complete their studies in our industry-standard kitchen environment. Students who enjoy cookery, creating their own dishes and have a desire to learn more about becoming a professional chef will be stretched and challenged, gaining valuable insights into the qualities needed to work in the busy but rewarding Hospitality industry. To support a strong starting point in the hospitality industry, students will study a Level 2 Diploma in Food Safety and a Level 2 Barista qualification alongside this course.

WHAT WILL I LEARN?

The course will introduce students to the basic principles of cookery used in professional kitchens including; meat, fish and vegetable preparation, roasting, baking, poaching, steaming, frying, stewing and braising, areas of pastry and bakery work, and essential knife skills. Theory classes will underpin the practical preparation of food and support students to learn how chefs make basic ingredients more palatable and appealing. Students will work in the College's Spires training restaurant as part of a team, preparing, cooking and presenting fine dining food to paying customers during lunchtime

service, gaining valuable, real working environment skills. Students will also undertake a one-day-a-week (7 hours) mandatory work placement with a Hospitality and Catering employer during the course to the total of 315-hours.

WHERE WILL IT TAKE ME?

Upon successful completion of this course students will be well placed to progress to the Level 2 Commis Chef Apprenticeship, the Level 2 Professional Cookery Diploma or gain employment within the Hospitality industry. Progression opportunities continue with the Level 3 Chef de Partie Apprenticeship or Level 3 Diploma in Advanced Professional Cookery. Past students have gained employment opportunities with companies such as the Paul Ainsworth Collection, Rick Stein Group and St Austell Brewery.

ENTRY REQUIREMENTS

At least two GCSEs at grade 3 or above, ideally including English and Maths or appropriate level 1 Functional Skills qualifications. Students must be willing to study for additional qualifications in English and/or Maths if the above is not achieved at GCSE. Applicants will be invited to attend an interview and will have all of their literacy and numeracy needs supported throughout the programme.

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.