VTCT LEVEL 2 DIPLOMA IN FOOD, BEVERAGE AND PROFESSIONAL COOKERY

Develop your skills, knowledge, and experience by working hands-on in an industry-standard environment. You will be taught by staff with extensive experience who will advance your knowledge and skills to meet the expectations of the Hospitality and Catering industry.

Level 2 · Other · Penwith College

TOP COURSE HIGHLIGHTS

EMPLOYER LINKS | AWARD-WINNING TRAINING RESTAURANT | MODERN EQUIPMENT | EXCELLENT TUTOR SUPPORT

LEARN FROM SECTOR EXPERTS

You will be taught by staff with extensive experience who will advance your knowledge and skills to meet the expectations of the Hospitality and Catering industry.

DEVELOP WORK-RELATED SKILLS

During your tutorial programme, you will also develop personal and work-related skills which will help prepare you for full-time work or progression on to higher education after you have completed your full-time training in College.

ENJOY PROFESSIONAL SURROUNDINGS

Our kitchens and restaurant are filled with the latest industry-standard equipment and resources. We enjoy partnerships with many large suppliers meaning students get to experience a truly real life working environment whilst in education.

WHY CHOOSE THIS COURSE?

The Level 2 Diploma is based on the national occupational standards for Hospitality & Catering and includes all the required elements to work effectively as a commis chef or Front of House Team Member. The majority of your time at College will be spent in a practical environment in the College's service kitchen and restaurant as well as the traditional training kitchen where you will develop essential skills and be taught hands on with the majority of your units. Theory work, which is related to the practical work, is taught in a classroom situation. In the theory units, you cover topics such as food hygiene, service skills, health and safety, restaurant operations and kitchen preparation and service techniques.

If you are a full-time learner, you will follow a study programme which will consist of your main course plus English and Maths (where necessary). We have built up a wide and varied group of employers who support and help with the program of study enabling an in-depth amount of varied employer engagement and enrichment. Such employers include Rick Stein, Paul Ainsworth (Paul Ainsworth Academy) and Michael Cains as well as valuable support from local businesses who surround us. Individual support, tuition and advice are available from our team of experienced and qualified tutors, assessors and advisors.

FOR THE LATEST COURSE INFORMATION
Scan for assessment arrangements, learner support, confirmed start dates and how to apply.

WHAT WILL I LEARN?

Throughout this qualification, learners will begin the development of their knowledge and understanding of relevant industry standard proficiency. Including how to plan, prepare, cook and finish a variety of dishes following the basic methods and processes used in a professional environment. The knowledge, understanding, skills and techniques learners will cover include units such as: **The catering & hospitality industry**: This unit will develop learners' knowledge and understanding of the different types of businesses within the catering and hospitality industry and the range of products and services offered. Learners will develop an understanding of the size and structure of the catering and hospitality industry and its importance to individuals, businesses and the UK economy. Learners will also develop knowledge of trade and professional associations that operate in the catering and hospitality sector as well as an appreciation of other related industries. Learners will explore and understand career opportunities available in catering, hospitality and related industries as well as the skills and attributes required to be successful and the training pathways to take in order to pursue a career within the sector.

WHERE WILL IT TAKE ME?

This qualification will enable you to gain employment within many types of catering and hospitality establishments or progress onto the next level of an Apprenticeship within Hospitality or Full time TLQ/VRQ Level 3 in Professional Cookery, Team leadership & Supervision. Successful completion of these courses opens up many hospitality & catering opportunities. Past students have gained employment with companies such as Rick Steins, St Austell Brewery, Nathan Outlaw and been part of the Paul Ainsworth academy.

ENTRY REQUIREMENTS

You must attend an interview with the course manager, your experience and/or performance and attitude will be taken into account, there are no specific grade requirements to join this course, please take into account if grade 4 in GCSE English and/or Maths isn't achieved at school, this will be retaken at college.

IMPORTANT

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

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