VTCT LEVEL 2 DIPLOMA IN FOOD, BEVERAGE AND PROFESSIONAL COOKERY STUDIES

The Level 2 Food, Beverage and Professional Cookery Studies course is ideal for students with a passion for cooking food and offering great hospitality, teaching industry skills and techniques that provide the opportunity for employment in the Hospitality sector.

Level 2 · Other · Truro College

TOP COURSE HIGHLIGHTS

LEARN INDUSTRY SKILLS | PROFESSIONAL KITCHEN ENVIRONMENT | INDUSTRY PLACEMENT | PROGRESS TO INDUSTRY OR FURTHER STUDY

LEARN FROM SECTOR EXPERTS

Students will be taught by lecturers with extensive hospitality experience who will advance knowledge and skills to meet the expectations of the industry.

DEVELOP WORK-RELATED SKILLS

Students will develop personal and work-related skills which will help to prepare them for full-time work after completing the course and through industry placement.

ENJOY PROFESSIONAL SURROUNDINGS

Working in the College's 50 cover Spires Restaurant, Coffee Shop, Bar and Spires Express outlets will ensure all course criteria is met, allowing students to gain valuable experience within a real working environment.

WHY CHOOSE THIS COURSE?

The course is structured to support and develop confidence, preparation, and cooking skills within a professional kitchen environment. The qualification will enable students to gain employment within many types of Hospitality establishment or progress to further study with an Apprenticeship, the full time Level 3 Diploma in Advanced Professional Cookery or the Level 3 Diploma in Food and Beverage Supervision. This qualification is based on the national occupational standards for Professional Cookery and includes all the required elements to work effectively as a Junior or Commis Chef. You will train in our industry-standard professional catering kitchens, learning the tricks of the trade in a practical, hands-on manner.

WHAT WILL I LEARN?

Throughout this qualification students will develop their knowledge and understanding of relevant health and safety and how to plan for the preparation, cooking and finishing of a variety of dishes. Students will develop knowledge of produce and ingredients as well as the skills and techniques used to prepare, cook and finish dishes. In parallel, students will develop their communication and customer service skills, their awareness of environmental sustainability and their commercial skills, all of which are valued highly by employers. Taught units include:

WHERE WILL IT TAKE ME

This qualification will enable you to gain employment within many types of Catering and Hospitality establishments or progress with the College to the Level 3 Diplomas in Advanced Professional Cookery or Food and Beverage Supervision. Alternatively you could enter the Hospitality industry at a qualified operational level. Past students have gained employment with companies such as the Rick Stein Group, St Austell Brewery, Paul Ainsworth and many other Hospitality providers.

ENTRY REQUIREMENTS

Applicants for a Level 2 programme will normally have three GCSEs at grade 3 or above, plus either Maths or English (language or literature) at grade 4 or above. If students have alternative qualifications they are invited to contact the College. Applicants will be invited to attend an interview and complete an assessment.

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.