

Level 1 Diploma in Professional Cookery

Full Time // Truro College

This course will cover all the essential basics required in food preparation, production, cooking and serving. In addition to these two crucial qualifications for a strong starting point in all aspects to the hospitality industry, you will also undertake Level 2 qualifications in food safety and health & safety in the workplace.

What will I learn?

The course will introduce you to the basic principles of cookery used in professional kitchens including fish filleting, roasting, baking, poaching, steaming, frying, stewing and braising, as well as areas of pastry work and essential knife skills. You will work one day per week in our busy restaurant, learning barista skills, customer service skills, serving and preparing hot and cold beverages, processing payments and bookings and in-depth menu knowledge.

The majority of your time at College will be spent in the College's service kitchen and restaurant as well as the traditional training kitchen where you will develop essential basic skills. Theory work, which is related to the practical work, is taught in a classroom situation.

Assessment Arrangements

Your practical work will be assessed by means of a practical examination to test your skills and assignments will be set to test your theoretical knowledge.

Information & Support

Cost

All students will need the equipment specified:

Chef and restaurant uniforms

Chef knives, including knife box

Safety footwear

These will be your personal property and will cost approximately £200.00. For the duration of your course, we will keep your knives locked safely away after each kitchen session.

Where will it take me?

A VTCT qualification will enable you to gain employment within many types of catering and hospitality establishments or progress onto TLQ or an Apprenticeship depending on GCSEs.

Past students have gained employment with companies such as Nathan Outlaws at St Enodoc, Rick Steins and the St Moritz Hotel. From year two, you may be given the opportunity to undertake the two week twice yearly work experience trip to Paris or Brittany which all students have found to be an incredible and valuable experience.

What will I need?

Applicants for A Level 1 programme will normally have:

At least four GCSEs at grade D or above

GCSEs to include English and maths at Grade 3 or above or level 1 Functional Skills qualifications

The willingness to study for an additional qualification in English and/or maths if required

Applicants will be invited to attend an interview. All students will have their literacy and numeracy needs supported within the programme.