

Level 1 Introduction to Professional Cookery

Ofsted Outstanding Provider

Course Level: Level 1 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

Embark on a culinary adventure with our Level 1 Introduction to Professional Cookery course. Learn the essential techniques and principles of professional cooking, from knife skills to food safety through hands-on training and theoretical instruction, you will develop the foundational skills needed for a career in the culinary arts. Join us to ignite your passion for cooking and pave the way for success in the dynamic world of gastronomy. Apply now to begin your journey towards becoming a skilled chef.

What's Covered:

This full-time qualification is intended for people with an interest and enthusiasm for preparing and cooking food and for serving food and drink in the Hospitality Industry. The qualifications can lead to 1 year of further study at level 2.

This vast industry has a current skill shortage. The job opportunities in cooking and serving food as a Chef or Waiter/ess or working as a bar person are almost assured.

This sector, which is both modern and exciting, has so many areas in which to work, you can be spoilt for choice e.g. Hotel, Restaurants, Leisure Centres, Pubs, In-Store Catering and Cruise Ships to name a few.

During this course you will also cook and serve food and drink in a professional manner in the College's training kitchens and restaurant, which are open to the public on a daily basis.

Course Content

A series of units make up this course some examples are:

- Introduction to healthier foods
- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by boiling, poaching and grilling
- Introduction to the catering and hospitality industry
- Preparing and cleaning the restaurant for table service
- Providing table service
- Dealing with payments

100%

pass rate

Expert Teaching

Entry Requirements:

You will have 2 GCSEs at grade 2 or below. However, if you have a keen interest in the subject and commitment to succeed, your entry requirements will be discussed at interview.

Assessment Information:

There will be a series of practical assessments with some theory based assignments.

Fees and Financial Support:

This course is free for anyone aged 16 – 18.

College Maintenance Allowance (CMA):

Anyone with a gross household income under £35,000 can receive financial support to cover college related costs such as transport, meals, course equipment and uniform. Bursary support is based on individual circumstances and will be allocated to best suit your individual needs. A range of other financial support is available depending on your personal circumstances. For more details visit nscg.ac.uk/finance

Progression:
On sucessful completion of the course you can progress onto the Advanced Diploma in Professional Cookery Level 2.

What else do I need to know?
Practical elements require the college standard uniform to be worn (forms available upon request)
Some students may find they are eligible for student support funding and would need to contact student support prior to commencement of their programme.
Trips/Residential/Work Placements
During your course you will go on a 3/4 day residential to either a location in this country or abroad. Throughout your programme you will go on numerous trips.
You will also attend industry placement within a catering establishment.

How do I find out more?

If you wish to find out more you can contact Tom Harrison by emailing:
tom.harrison@nscg.ac.uk