

# Certificate in Introduction to Culinary Skills Level 1

## Course Overview

This course is designed to introduce you to the exciting opportunities within food production, a key area within the Hospitality and Catering Industry. As well as developing basic practical cooking skills you will boost your employability through team-building experience and develop a wider understanding of the requirements for a higher-level course in college, or employment in the food industry at the operative level. You will also have the opportunity to participate in a range of competitions, helping you develop your resilience and ability to work under pressure. As part of the course requirements, you'll engage in a 15-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

## What you will learn

This course is designed to teach you all key basic cooking skills, you could find yourself doing anything from preparing fresh bread and desserts through to lasagne's, pies and other savoury products, always with fresh, quality produce. Alongside this, you will develop your knowledge of food-related health and safety as well as what it takes to work as a team within a real-life kitchen environment. A key focus for level one students will be achieving a pass in maths and English, this will enable students to choose a pathway in catering at level two, which may be in cooking, patisserie or food service. Depending on the English grades the students arrive with, this may be a one or two-year course, giving students the best opportunity to achieve a level 2 in Functional Skills or a 4 in GCSE.

## Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 1 or 2 or above in both GCSE English and maths is mandatory. However, applicants over the age of 19 without formal English and maths qualifications will be considered. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

## How you will be assessed

This course is very much focused on developing practical skills, so all assessments are observational and the qualification is gained through the completion of a portfolio. Alongside your practical assessments, you will be required to complete a set of knowledge-based units and short questions to show your understanding.

## Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £280.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

## Course Progression

Upon completing this course successfully, you have the option to advance to either the Culinary Skills VRQ Award/Certificate Level 2 or the Bakery and Patisserie Level 2. Alternatively, you may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

## What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.

## Course Details

Course Code	P00106
Start Date	08/09/2025
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	1

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