

Level 2 Certificate in Culinary skills

Course Overview

The Introducing our exclusive Level 2 Culinary Skills course designed specifically for passionate students aged 19 and above Whether you aspire to become a professional chef or wish to master your culinary prowess in a domestic setting, this course is perfect for you. Our comprehensive curriculum covers a wide range of essential topics.

What you will learn

You will learn the fundamentals of food safety and hygiene and the art of expertly preparing meat, poultry, fish, shellfish, and vegetables. You will also learn the secrets behind crafting delectable soups, perfecting pasta dishes, and creating tantalizing sauces to elevate your culinary creations. Our experienced instructors and hands-on approach will give you the confidence and skills needed to excel in any kitchen environment.

Entry Requirements

The course is available to anyone who is aged 19+. The course is fully funded for individuals aged 19+ and receiving welfare benefits or earning an annual income of less than £17,000. We believe everyone should be able to pursue their culinary dreams, regardless of financial circumstances.

How you will be assessed

This course is very much focused on developing your practical skills within the professional kitchen with an emphasis on gaining knowledge of the catering industry as a whole. The practical units are assessed via observations. These will run alongside five units that are assignment based. The qualification is gained through the completion of units. Theory is assessed via short answer question papers.

Course Fees

There are no additional costs. You will not be required to pay a fee for this course if you are in receipt of one of the following benefits: Universal Credit JSA or ESA (Employment and Support Allowance Work Related Action Group) low waged. Evidence of benefits will be required on the application.

Course Progression

On achievement of your level 2 course, you could choose to progress onto a full level 2 in Professional Cookery (Kitchen and Larder), or a level 2 part-time course in Patisserie and bakery. Alternatively, you may wish to find employment in the hospitality industry as a commis chef or similar position within hotels or restaurants.

What Happens Next

Apply online via the College website. You will be contacted to come into College if required, or you will be sent a conditional offer according to the entry requirements for the course. You will then be invited to enrol for your chosen course of study. For enrol and pay for courses: Once you have decided to take the course, you must fill in a short student details form online and pay the course fee. Once you have done this, you will receive an electronic confirmation of enrolment and payment.

Course Details

Course Code	P00112
Start Date	28/10/2025
Study Hours	Part Time
Duration	16 weeks
Campus	Freemen's Park Campus
Level	2

[Apply Here](#)