

## City & Guilds Diploma in Professional Cookery Level 1



### In a nutshell

Working in our college kitchens and restaurants, you'll be trained to industry standards, preparing meals and serving members of the public on a daily basis.

### This course is for you if...

- ... You enjoy working under pressure
- ... You want to work in a busy and challenging environment
- ... You want to embark on a career as a chef

### What will I be doing?

The hospitality and catering industry is a demanding yet extremely rewarding career choice, which is growing rapidly.



## COURSE INFORMATION LEAFLET

Our tutors are all highly qualified and experienced in their field and they will provide you with the skills you need to progress to Level 2 Professional Cookery.

The topics you'll cover during your course include:

- Food safety
- Employability skills
- Health and safety
- Healthier foods and special diets
- Introduction to kitchen equipment
- Boiling, poaching and steaming
- Baking, roasting and grilling
- Deep frying and shallow frying
- Regeneration of pre-prepared food
- Cold food preparation
- Professional cookery craft
- Restaurant service - food, beverage and bar service
- Barista coffee skills
- The Chefs Forum Academy Masterclasses (one per month)

The Certificate Level 1 General Food and Beverage Service is an additional qualification. You'll experience a realistic working environment in the campus kitchen and restaurant, called Morels at Crosskeys Campus and Cwtch at Blaenau Gwent Learning Zone. You'll either be cooking for or serving the general public.

You'll be assessed in a number of ways, including:

- Practical and written assessments/assignments
- Presentations and demonstrations
- Portfolios of work
- Performance and observation
- Demonstration of practical skills

And you'll achieve the following qualifications:

- Level 1 Professional Cookery
- Level 1 General Food and Beverage Service Skills

[Skills Activities](#)

[Maths and English](#)

Apply online at [www.colegwent.ac.uk](http://www.colegwent.ac.uk)

[studentrecruitment@colegwent.ac.uk](mailto:studentrecruitment@colegwent.ac.uk) | 01495 333777 (Croesawn alwadau yn Gymraeg)





## COURSE INFORMATION LEAFLET

Other relevant qualifications to enhance your skill set

### **What is expected of me?**

To enrol on this course, a minimum of 4 GCSEs, Grade G or above, to include Maths/Maths Numeracy and English/Welsh First Language, or an appropriate Entry Level qualification. Applicants without the minimum GCSEs will be considered based on previous experience or other qualifications.

You must show enthusiasm for the hospitality and catering industry. You'll need to be self-motivated, hard-working and numerate, and have a friendly personality. Attendance and punctuality for all sessions is a major requirement of this course and you'll also be required to attend a weekly or block work placement.

### **What comes next?**

Level 2 Diploma in Professional Cookery and/or Level 2 Food and Beverage Service.

NVQs in the workplace in areas of professional cookery, food and beverage service, front-of-house, customer service and kitchen services.

### **Additional information**

You'll be required to purchase a full kit, chef whites and a restaurant uniform at a cost of approximately £230.00, plus £50.00 for sundries.