

CITY &amp; GUILDS, LEVEL 2

# Culinary Skills (7138-22)

**START DATE**

September 2024

**DURATION**

1 year

**LEVEL**

Level 2

**STUDY MODE**

Full-time

**AWARDING BODY**

City &amp; Guilds

This vocational course is ideal if you want to gain skills for employment as a Chef or within Front of House Operations. Please note that as well as studying for the Level 2 Diploma in Culinary Skills, you will also study towards a Certificate in Food and Beverage Service to give you the opportunity to learn, develop and practice the skills needed for a wide-ranging career in the Hospitality and Catering industry.

## What will I study?

During the course you will develop your knowledge of food processing, cookery and kitchen operations and menu design in our working kitchens and restaurant.

You will learn how to prepare meat, fish, shellfish, poultry, desserts, as well as Food and Beverage skills. You will do this whilst learning appropriate Food Safety, Health & Safety and Food Allergen practices.

## What can I do after this course?

On successful completion, you may choose to continue your studies further on one of our Level 3 Diploma qualifications, enter the workplace or an apprenticeship.

## Entry requirements

The minimum requirement is at least four GCSEs at Grade 3, one of which will be in English or Maths. Neither English nor Maths will be below Grade 2. At least two GCSE subjects at Grade 3 are required alongside GCSE equivalent qualifications. You will be required to complete an assessment for dexterity.

**Please note:** If you have not achieved a Grade 4 or above in GCSE English and/or Maths you will be required to continue studying these alongside your college course.

## Assessment

80% Practical 20% Coursework

Visit this course on our website: <https://www.selby.ac.uk/courses/professional-cookery-city-and-guilds-level-2>

For further information please contact the college: <https://www.selby.ac.uk/contact>

This PDF file was generated on 17/04/2024 at 7:21pm.

