Culinary Arts - Level 1

06 Sep 2027 (Hammersmith)

Study Mode: Full-Time / Location: Hammersmith

If you're passionate about food and cooking and are considering a career in the culinary arts, the Level 1 Culinary Arts qualification is the perfect foundation to develop your skills and knowledge. This full-time course will introduce you to the core principles of the artistic side of cooking, equipping you with the basic techniques and food safety standards you need to begin your journey in the kitchen.

Throughout the course, you will study a variety of cooking methods, gaining hands-on experience and practical knowledge to prepare you for a career in catering or hospitality.

In addition to cooking techniques, you will study food safety in catering, which is a crucial component of the course. Understanding the importance of hygiene and safety standards in the kitchen will ensure you can work efficiently and safely, maintaining the highest standards of cleanliness and food handling.

You'll get hands-on experience working in the college's TASTE Restaurant, which is open to the public for lunchtime service and special theme night dinners throughout the year offers.

On completion of this qualification, you will have acquired the essential skills and knowledge required to begin a career in the culinary arts. Whether you choose to work in restaurants, hotels, or catering companies, this course will give you a strong starting point for further study or employment in the industry.

ENTRY REQUIREMENTS

We recommend that you have:

- Four GCSEs at grade 2 or above, including English and maths

  or

  Functional Skills in English and maths at Entry Level 3

At enrolment, you will have an interview with our course tutors to ensure the course is right for you. You may also need to complete an initial assessment in English and maths, depending on your grades.

ASSESSMENT METHOD

Your assessments are designed to match what you've learned. All your work will be marked by your tutors, giving you a chance to show off your skills in real-world situations.

You'll build a portfolio of your coursework, showcasing your progress throughout the course. Plus, you'll get hands-on experience through practical assignments and receive feedback from your tutors. Some elements, such as Functional Skills, may also have external exams.

PROGRESSION OPPORTUNITIES

After completing this course, you'll be well-prepared for further study in the industry, such as a study programme at Level 2.

STUDY METHODS

Units covered can include

- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by stewing and braising
- Prepare and cook food baking, roasting and grilling
- Prepare and cook food by deep frying and shallow frying
- Food Safety in catering