

COLLEGE







Kitchen Skills - Level 1 (OCN)

This FREE OCN accredited course focuses on the skills and knowledge to commence working in a professional kitchen with opportunities to gain employment as a commis Chef entry level.

The course will run 4 days per week for 4 weeks from 10am – 2pm Monday to Thursday.

WHAT WILL I STUDY?

- Knife techniques
- Cookery methods
- Basic butchery
- Basic fish cuts
- Cold food preparation

WHAT WILL I NEED?

Please be prepared to provide your residency documents such as a passport, EU citizen ID card, UK Birth Certificate or Biometric Card. If you have been in the UK for less than 3 years or have entered the UK with a visa you will need to provide evidence that you are eligible to study in the UK - your visa, your biometric card that covers the duration of your course or any relevant home office documents to support your residency should all be provided. If you're an EU, EEA or Swiss citizen we will need to see evidence of 'Pre-Settled' or 'Settled-status' documents. Also for funding purposes we would need to see evidence of payslips if working (within the last 3 months). If you are receiving benefits (e.g JSA, ESA, Universal Credit (UC), Housing benefits etc. please provide evidence of this).

WHAT CAN I DO AFTER?

On completion of this course, you will be able to progress onto further training or employment including a Level 2 Chef programme or apprenticeship.

Start Date: 05 August 2024 Day: Monday - Thursday Time: 10:00 - 14:00 Duration: 4 Weeks Venue: Victoria Centre

