



CITY AND ISLINGTON
COLLEGE

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Westminster
Kingsway College

The College of
Haringey, Enfield
and North East London



Capital
City
College
Training

Professional Chef - Level 1 Diploma

This course gives you an introduction to the world of hospitality and culinary arts, covering areas including:

- Cuisine
- Patisserie and Confectionery
- Restaurant Management

This is one of the only full-time culinary arts courses to deliver culinary science at all levels of the curriculum alongside entrepreneurship studies.

The Professional Chef Diploma is supported and endorsed by the Craft Guild of Chefs, the British Culinary Federation, Master Chefs of Great Britain and the Royal Academy of Culinary Arts and is expertly taught by our award-winning culinary arts team.

Our graduates have an excellent record of being offered top employment opportunities at the successful conclusion of their studies, many run their own restaurants and have been awarded numerous Michelin stars; which is one of the reasons why this is the premier full-time chef course in the UK.

WHAT WILL I STUDY?

Topics covered can include:

- Garde Manger studies, both classical and modern
- Butchery and fishmongery
- Practical Cuisine
- Pâtisserie and bakery
- Restaurant service in our public restaurant, The Vincent Rooms
- Gastronomy and product development
- Culinary science and food innovation
- Health, safety and food hygiene
- Kitchen management and food cost control
- Resource sustainability; from 'farm to fork'
- Kitchen management
- Menu engineering and pricing

Start Date: 2 September 2024

Duration: 1 Year

Attendance: Full Time

Location: Victoria Centre

<https://www.capitalccg.ac.uk/wkc/course/course-detail/pdf/11212/>



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- Fundamentals of beverage service and oenology
- Sales and marketing
- Food and beverage operations theory
- Principles of supervision

WHAT WILL I NEED?

You do not need to have any previous qualifications.

All applicants must have an initial assessment and interview to confirm that the course is suitable for them.

HOW WILL I BE ASSESSED?

The course is assessed throughout the year by:

- Short practical assignments
- Coursework
- Written tests
- Final synoptic examinations

These will earn you additional points towards the Westminster Diploma.

WHAT WILL IT COST?

AGED 16-18

If you will be aged 16, 17 or 18 on 31st August prior to the start date of your course and you have the legal right to remain in the UK for the duration of your programme then your study with us will be free. Please see [here](#) for the documents you will need to show us.

Some courses will have other associated costs, such as for specialist materials and trips. Many of our students are eligible for financial support, see [here](#) for details.

Uniform costs are £660.

WHAT CAN I DO AFTER?

This course will help you to move on to higher level courses, such as Professional Chef - Level 2 or an apprenticeship.

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