



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 2 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 of them own 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 will include:

- Garde Manger studies
- Classical and modern Butchery and fishmongery
- Practical Cuisine Patisserie and Bakery
- Restaurant service in the Escoffier Room Restaurant
- 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
- Fundamentals of beverage service
- Sales and marketing
- Food and beverage operations theory

**Start Date: 2 September 2024**

**Duration: 1 Year**

**Attendance: Full Time**

**Location: Victoria Centre**

<https://www.capitalccg.ac.uk/wkc/course/course-detail/pdf/11225/>



[www.capitalccg.ac.uk](http://www.capitalccg.ac.uk)

## WHAT WILL I NEED?

You will need to have completed Professional Chef - Level 1.

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
- Written tests
- Assignment work
- Final synoptic examinations

## 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.

A resource fee of £250 is attached to this course.

This covers the unregulated additions parts of the course including Barista, Wine training and Food science

Uniform costs are approximately £310.

## WHAT CAN I DO AFTER?

This course will help you to move on to higher level courses, such as Professional Chef - Level 3 or an apprenticeship.

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