



CITY AND ISLINGTON
COLLEGE

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Westminster
Kingsway College

The College of
Haringey, Enfield
and North East London



Capital
City
College
Training

Grand Escoffier Diploma

Our Grand Escoffier Diploma course has been carefully designed to provide you with some of the most sought-after and contemporary skills for industry. The programme is delivered by our expert chef lecturers at a ratio of 12:1.

Studying with one of the most renowned hospitality and culinary arts training schools in the UK will change the way you perceive food and develop the way you think about the concepts of agriculture, your understanding and appreciation of ethical sourcing, sustainability, provenance and seasonality.

The programme commences each September with the Grand Escoffier Diploma which runs through to mid-February. The Diploma is an extremely practical course, with around 24 hours per week spent in our industry-standard training kitchens. Students will benefit from relevant talks from reputable industry figures as well as unique field trips to London food markets, breeders and a foraging trip.

Students may then progress (February – July) onto the Advanced Grand Escoffier Diploma, running from mid-February through to July. This course combines practical training with theory, leading learners through the CTH Level 3 Diploma in Professional Cookery.

WHAT WILL I STUDY?

Grand Escoffier Diploma

You will start the course with Level 2 Award in Food Safety in Catering

You will then complete the four modules below:

- Pasta, Rice and Seasonal Vegetables - 4 Weeks
- Nose to Tail, Meat, Game & Poultry - 6 Weeks
- Fish, Shellfish and Sustainability - 4 Weeks
- Hot & Cold Traditional British Puddings, Desserts and Bakery Products - 4 Weeks

Advanced Grand Escoffier Diploma

- Food product development
- Techniques and skills in producing fermented dough products
- Nutrition and producing healthier dishes
- Techniques and skills in producing ethnic dishes

Start Date: 2 September 2024

Duration: 1 Year

Attendance: Full Time

Location: Victoria Centre

<https://www.capitalccg.ac.uk/wkc/course/course-detail/pdf/11244/>



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- Techniques and skills in producing international dishes

In addition, learners will revisit the topics studied in the first part of the programme developing a portfolio of work inclusive of recipe logs.

WHAT WILL I NEED?

You will need:

- To have completed education at secondary school level or higher
- IELTS overall score of 5.0 or equivalent (where English is not your first language)

International students will require an appropriate visa ('leave to remain permission'). Study on the Grand Escoffier Diploma may be undertaken on a 'Visitor Visa' (or entry as a visitor for non-visa nationals). Studying on the Advanced Grand Escoffier Diploma should be undertaken on a 'Student Visa'.

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

HOW WILL I BE ASSESSED?

Internal practical exams will be conducted at the end of the programme to achieve the Grand Escoffier Diploma. This is graded as a Pass, Merit or Distinction result following the grading criteria. Learners on the Advanced Diploma will also be required to prepare assignments and recipe logs.

WHAT WILL IT COST?

ADULTS - ENTRY LEVEL, LEVEL 1 AND LEVEL 2

If you will be aged 19+ on 31st August prior to the start date of your course, up to Level 2, then your study with us will be free. You must have lived for 3 years within the EU/EEA/UK prior to the start of your course, you must have lived in the UK before 1st January 2021 and you must have permission to live in the UK for at least 12 months from the first day of learning. 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.

Tuition Fees

Grand Escoffier Diploma (5 month programme) - £13,000

Advanced Grand Escoffier Diploma (1 academic year) - £20,000

Additional Costs

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Course textbooks are not included in the course fees. You should allow approximately £35.99 each for the two textbooks.

WHAT CAN I DO AFTER?

Following completion of the Advanced Grand Escoffier Diploma previous students have progressed into skilled employment, taking up roles such as Chef de Partie. Others have established their own restaurants or food establishments or progressed to a degree in Culinary Arts with UK Universities.

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