

Introduction to Fermented Breads and Sour Doughs

This course has been designed to introduce you to professional cooking in specific skills in producing fermented breads and sour doughs.

WHAT WILL I STUDY?

A short, 8-week practical course for the preparation and cooking of fermented breads and sour doughs.

WHAT WILL I NEED?

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

HOW WILL I BE ASSESSED?

The course is assessed throughout with practical assessments and upon achievement of the course, learners will receive a Westminster Kingsway College certificate.

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.

Start Date: 14 November 2023

Duration: 9 Weeks

Attendance: Part Time

Location: Victoria Centre

ADULTS

Entry Level, Level 1, Level 2

If you will be aged 19 or older on 31 August in the year you begin your course and have been resident in the UK/EU/EEA for the past 3 years, your course may be free, depending on your circumstances.

Additional Costs

You will be expected to purchase the required uniform and equipment for the programme, which reflect both industry norms and safety requirements. These should specifically conform to Westminster Kingsway College standards and are approximately £350; further information will be provided at enrolment. Many of our students are eligible for financial support when studying at college – please [click here](#) for more information.

WHAT CAN I DO AFTER?

Applicants can continue working as a cook/chef within the hospitality industry, with the potential to be promoted, and could progress onto a Level 2 course.

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<https://www.westking.ac.uk/course-detail/pdf/33990/>