

Culinary Arts - Level 1

09 Sep 2024 (Hammersmith)

Study Mode: Full Time / Location: Hammersmith

You will study the following units and complete both practical assessments and short answer papers to test your understanding of the different cooking methods:

- 607 Prepare and cook food by boiling, poaching and steaming;
- 608 Prepare and cook food by stewing and braising;
- 609 Prepare and cook food baking, roasting and grilling;
- 610 Prepare and cook food by deep frying and shallow frying;
- 202 Food Safety in catering.

ENTRY REQUIREMENTS

There are no formal entry requirements.

- If you do not have any qualifications you will be asked to take an English and maths test at enrolment

ASSESSMENT METHOD

For each of the cooking units there will be practical assessments and short answer questions to complete to demonstrate your knowledge.

PROGRESSION OPPORTUNITIES

Level 2 Diploma in Professional Food and Beverage Service

Level 2 Diploma in Culinary Skills

STUDY METHODS

You will learn in dedicated classrooms and work in the training kitchens at the Hammersmith and Fulham campus.