

## What is the course about?

If you have a passion for cooking and love chocolate, then this course is for you! This is a practical course where you will learn all the necessary skills and knowledge around preparing, cooking, and finishing baked chocolate products.

## Why should I choose the course?

You will learn practical skills on how to prepare, cook, and finish your very own chocolate products and how to produce various chocolate dishes including hand rolled truffles.

During this course you must wear a full covered shoe without a heel, tie long hair back, and wear a hat or cap along with an apron. Jewellery must be removed when in the kitchen.

## What will I learn?

On this course you will:

- Prepare, cook, and serve chocolate dishes that are popular, diverse, and exciting
- Use a range of ingredients to create the finished product
- Follow a recipe to create tasty dishes that look great
- Weigh and measure ingredients accurately

Plan, prepare and cook dishes within an agreed time.

## What will the course lead on to?

After successfully completing this course, you may decide to progress on to our Patisserie and Confectionary course. Why not become a professional cake decorator, creating show-stopping masterpieces? Or even flex your social media skills with Instagram-worthy snaps of your mouth-watering creations?

The industry is bigger than ever, and with so many choices available the world is at your feet. A wide range of accredited and non-accredited courses are available- please contact our Learner Services Team for more information. Perhaps you could expand your skills by trying out one of other courses, such as Vegetarian Cooking, Tastes of Asia, or Healthy Eating.

## What support is available?



We have a team of staff dedicated to providing learning support if required, as well as a Welfare Team that is on hand to offer guidance, support and help when needed. Additionally, eligible students can access a wide range of finance and funding support to help them during their time at college.

Click here for learning support: <https://wvr.ac.uk/college-life/learning-support>

Click here for finance support: <https://wvr.ac.uk/college-life/financial-support>

## Why should I choose to study the course at Warrington & Vale Royal College?

Studying this course with us means you will be part of an industry-led, public-serving department that has previously held the prestigious AA Rosette 'Highly Commended' and the People 1st Silver Hospitality Award. Our students achieved gold and 'Best in Class' awards at the Welsh International Culinary Championships 2019 and were also regional winners at the Seafood Chef of the Year Competition 2018. Our dedicated staff have a wealth of skills and industry experience to share with you.

## What are the entry requirements?

you must be over 19, have an interest in the subject area and be willing to partake in classroom activities, discussions and to self-assess your weekly progress using an individual learning plan at the end of each session.



**Warrington  
& Vale Royal  
College**

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