

What is the course about?

This basic pasta course provides foundational knowledge and hands-on practice in creating pasta dishes from scratch. Participants learn essential techniques, recipes, and tips for making delicious basic pasta dishes that you can recreate at home.

When enrolling on this course, please inform us of any and all dietary/allergy requirements you may have, as this will help to inform our menu choices for your course.

Why should I choose the course?

Choosing this basic pasta course will give you a small insight into the amazing world of fresh pasta and all its uses. It is the perfect way to start your culinary journey with fresh pasta and some fantastic dishes you can start to create.

What will I learn?

This course will teach you the basics of fresh pasta making, rolling and cutting, such as Spaghetti, Linguini and Lasagne pasta. We will look into and recreate some fantastic pasta dishes that by the end of the course you will be a master at.

What will the course lead on to?

This course is an introduction course and will therefore give you the skills to feed into some of our more advanced courses that may run in the future, such as our next steps pasta course, where we will look into more complex pastas and pasta-based dishes.

Are there any links with industry and university?

We have excellent links with local and national employers, including Greene King Pubs, Local hotels and restaurants.?

Working with talented professionals will boost your skills and provide you with valuable industry insight. We ensure that your course is full of opportunities to learn from the best. We currently have industry links with one of the best chefs in the country, Gary Usher from Elite Bistros, along with Michelin star chef Aiden Byrne, famous for restaurants such as The Church Green.

What support is available?



We have a team of staff dedicated to providing learning support if it is required and a welfare team that are 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.

For further information on student support please visit:

<https://www.wvr.ac.uk/college-life/student-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 participated and placed in various regional competitions including Torque D'Or and getting through to the final of Seafood Chef of the Year Competition 2024. Taking part and winning places in these competitions really helps you to stand out from the crowd when applying for jobs or university places after college. The tutors you will learn from have a great deal of industry experience to share with you.

What are the entry requirements?

To have an interest in the subject area. Be willing to partake in classroom activities and discussions and to self-assess your weekly progress using an individual learning plan at the end of each session.

What are my funding options?

19+ students studying on a full L1/L2 course and who do not have a previous full L1/L2 qualification may be eligible for full funding or a fee remission.

19+ students studying on a L3 qualification may be eligible to apply for an Advanced Learner Loan.

For Finance support and enquiries please visit <https://www.wvr.ac.uk/higher-education/higher-education-help-finances/>

Are there any additional costs associated with the course?

No additional costs but to meet Health and Safety requirements in the kitchen you will need an Apron and Safety Shoes.



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& Vale Royal
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