

LEVEL 2 CULINARY SKILLS

Subject Area
Student Type
Study Mode

Hospitality & Catering
Students aged 16-18
Full Time

What is the course about?

If you would love to develop your existing skills in preparation for a career in the thriving hospitality industry, this course will be ideal for you. This one-year course aims to further develop your experience and skills both as a chef and in a front of house environment, preparing you for a rewarding career in the hospitality sector. You will have the opportunity to develop other skills in food and beverage service so that you can decide which pathway you would like to specialise in.

Why should I choose the course?

This course will develop your experience and skills both as a chef and in a front of house environment, preparing you for a career in the hospitality sector. You will learn from tutors who have real industry experience, with many having worked in Michelin star and AA Rosette restaurants. Our in-house kitchen and award-winning restaurant, Buckley's, is where you will begin your culinary journey, creating and serving dishes for our friendly customers. The course will give you the basic knowledge and skills required to take you on to the next level, whether that is the Level 3 Advanced Professional Cookery or an apprenticeship in the catering and hospitality industry. This course will provide you with all the vital topics needed for you to progress, whatever your goal.

What will I learn?

The course covers a wealth of topics and will develop your skills and techniques to prepare you for the workplace. You will study more advanced cookery techniques, such as basic butchery and fishmongery, while looking at key ingredients such as fish, shellfish, and poultry. While learning a range of cooking concepts, you will gain expertise in front-of-house service, looking at menu knowledge and design, beverage product knowledge and handling payments.

What will the course lead on to?


After successfully completing this course, you will have the skills and knowledge needed to progress on to further study such as our Level 3 Advanced Professional Cookery course, or even an apprenticeship. The hospitality and culinary arts industry is currently thriving and there will be an abundance of potential career paths open to you in the future. From Michelin star restaurants and high-end hotels to quaint cafes and village inns, you are sure to find something that suits your niche. Perhaps you will go on to become a professional cake decorator, creating show-stopping masterpieces! You could even become a food blogger and take Instagram-worthy snaps of your mouth-watering creations. The industry is bigger than it ever has been, and with so many choices available the world is at your feet.



**Warrington
& Vale Royal
College**

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Winwick Rd, Warrington WA2 8QA

 wvr.ac.uk

 01925 494 494

Winsford campus
Weaver St, Winsford CW7 4AH

 learner.services@wvr.ac.uk

Are there any links with industry and university?

We have excellent links with local and national employers, giving you the opportunity to take part in prestigious and valuable work experience. You could take part in placements with The Kirkwood Hotel, Australasia restaurant, the Art School Restaurant, and Brunning & Price Inns.

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, including chefs who have cooked for the Queen! We currently work 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. Chefs including Rob Brueford from Dine Catering have been so impressed by our students that they have offered them jobs upon completion of their courses.

What support is available?

You will be allocated a progress coach who will provide you with support to help you succeed on your study programme and progress on to your chosen career or progression path. 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. 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?

You will need a minimum of 4 GCSEs at grade 3 or above and GCSE English and maths at grade 4 or above, or successful completion of Level 1 in relevant subject.

If you have a level 1 qualification and have not already achieved a grade 4 in your GCSE English and/or maths, you will be required to work towards achieving a GCSE in English and/or maths as part of your study programme.


Are there any additional costs associated with the course?



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There may be some additional costs associated with this course, as you will need to purchase a chef and front of house uniform along with a knife kit. Further details of this will be confirmed upon application. You will also be asked to contribute to the cost of day and residential trips. During your course you may take part in visits to local and national restaurants, as well as hotels and industry outlets, which you may need to contribute towards.



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