

VRQ Level 1 Professional Cookery & Food Service (Full-Time)

This course gives a practical approach to developing professional cookery and food service skills. Designed for students who have little or no experience in the hospitality industry, it will enable you to gain the experience and skills needed to progress to higher-level qualifications or enter the industry.

Entry Requirements

This course is best suited to students aged 16-20 and you should have achieved GCSE Maths and English D-G. Appropriate equivalent qualifications are also considered. Entry to the course is based on a successful interview.

Career Prospects

This course offers progression to our Level 2 Professional Cookery and Food Service and provides a foundation towards gaining employment within the catering and hospitality industry. This course opens up opportunities to work in restaurants, hotels, events or the public sector.

Course Modules

Throughout the course you will experience real situations through working in our training restaurants and professional kitchens. You will learn about basic food nutrition, food safety, meat, poultry, fish and desserts.

You will also learn the skills needed to deal with payments, work behind a bar and serve food and drink in the restaurant environment.

Assessment

Whilst working in our kitchens and restaurants, you will build a portfolio of assessments throughout the year. The majority of the course is practical based with some assignment work and short unit tests. You are able to achieve Pass, Merit or Distinction grades.





Additional Costs

You will be required to purchase uniforms and some equipment that you will use throughout your time at college and in the workplace.

Further information regards costs will be provided during your interview.

STUDY MODE

FT

LOCATION

Newtown College - 0330 818 8100

Neath College - 0330 818 8100

COURSE LENGTH

1Y



📞 0330 818 8100

🔀 enquiries@nptcgroup.ac.uk

www.nptcgroup.ac.uk