

Certificate in Culinary Skills level 2

Course Overview

This course is designed for aspiring chefs looking to kickstart their careers in the hospitality industry. It begins with foundational culinary skills and gradually advances into the technical intricacies of the trade. Emphasis is placed on mastering professional techniques to pave the way for progression to higher-level courses in college or entry into a junior position in a professional kitchen. As part of the course requirements, you'll engage in a 20-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

What you will learn

You will start by mastering the fundamentals, delving into stocks, soup, and sauces. From there you will advance to meat, poultry and fish. Additionally, we will introduce you to the world of baking biscuits, cakes and sponges. Together as a team, you will craft each dish for Zest cafe area with utmost precision in our bustling cafe area. This hands-on experience will immerse you in a real working environment, equipping you with the skills needed for employment or further study.

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 2 (E) or above in both GCSE English and maths is mandatory. However, applicants over the age of 19 without formal English and maths qualifications will be considered. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £280.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

Course Progression

On successful achievement of your level 2 certificate course, you could choose to progress onto a level 2 Diploma in Culinary skills, Level 2 Diploma in Food Beverage Service or General Patisserie and Confectionery Certificate Level 2. Alternatively, you may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.

Course Details

Course Code	P00114
Start Date	07/09/2026
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	2

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