

CTH Level 2 Diploma in Culinary Skills

Course Overview

The Level 2 Diploma in Culinary Skills is a practical, hands-on course designed for anyone looking to begin a career as a professional chef. You will develop the essential skills and knowledge needed to work in a commercial kitchen while training in Leicester College's industry-standard facilities. Throughout the course you will prepare and cook a wide range of dishes using professional techniques and fresh ingredients. As your confidence grows, you will gain experience working in Taste, the College's commercial training restaurant, producing food to restaurant standard and experiencing the pace and expectations of a professional kitchen. The course places equal emphasis on practical cookery, teamwork, food safety, organisation and professionalism, helping you develop the behaviours expected by employers. You will also benefit from industry masterclasses, employer engagement activities and opportunities to gain valuable work experience. If you are aged 16–18, you will be enrolled on a study programme which will include retaking GCSE English and/or maths if required, together with work experience and an employability programme.

What you will learn

This course develops the practical skills required to work confidently in the hospitality industry. You will learn professional preparation and cooking techniques across a wide variety of ingredients and dishes while gaining an understanding of how commercial kitchens operate. You will prepare and cook meat, poultry, fish and shellfish, vegetables, stocks, soups and sauces, pasta, rice, eggs, pastry, desserts, cakes and sponge products. Alongside your practical training, you will study food safety, kitchen hygiene, menu planning, food costing and teamwork, giving you a strong understanding of the professional standards expected within the industry. You will also develop valuable transferable skills including communication, organisation, problem solving, time management and working effectively under pressure.

Entry Requirements

You will need to have achieved GCSE English Language and maths at grade 4 (C) or above. All applicants will attend an interview to discuss their career aspirations and ensure the course is suitable for them. Consideration may be given to applicants aged 19 and over who do not hold the required English and maths qualifications, based on their previous experience and individual circumstances.

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

Successful completion of the Level 2 Diploma in Culinary Skills will provide you with the practical skills, technical knowledge and professional behaviours needed to begin a career in the hospitality industry. You may choose to progress onto a Level 3 Professional Cookery qualification or an apprenticeship, allowing you to further develop your culinary skills and specialise in areas such as kitchen and larder, pastry or hospitality management. Alternatively, you could move directly into employment in a wide range of hospitality settings, including restaurants, hotels, pubs, contract catering, event venues, care settings and leisure facilities. Typical entry-level roles include Commis Chef, Kitchen Assistant, Catering Assistant and Production Chef. The practical experience gained throughout the course, combined with employer engagement, work experience opportunities and training in industry-standard kitchens, will prepare you for the fast-paced and rewarding world of professional cookery. As you gain experience, there are excellent opportunities to progress into senior chef roles, kitchen management and specialist areas of the hospitality industry.

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	P01110
Start Date	08/09/2026
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	2

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