

6th Form Courses

PROFESSIONAL CHEF PROGRAMME



- Do you love everything about Food?
- Do you love to work in a practical, fast paced setting?
- Are you creative?

By studying The Professional Chef programme you will be able to answer all these questions and more!

“Don't try to be the next Rachael Ray or Bobby Flay, we already have those people. We want someone who is going to make their own mark on the Food Network.”

Bobby Flay

Level 2 Professional Cookery (City & Guilds VRQ)

What is the course like?

The course covers a variation of topics;

1. To understand the basic principles needed for the preparation, production and presentation of food.
2. To understand the importance of hygiene, health and safety.
3. Develop an awareness of cost-effective use of commodities, menu balance and nutritional aspects.
4. To be conversant with technology in food production and storage.
5. To identify common commodities for quality, use and source of supply.
6. Further underpin practical sessions by relating the relevant theory
7. Demonstrate a professional work ethic and understanding of basic skills within the workplace.

Course content

Units of study can include the following pending your decision to study either;

Level 1;

- Introduction to employability in the catering industry
- Food safety in catering
- Health and safety awareness for catering and hospitality
- Introduction to healthier foods and special diets
- Introduction to kitchen equipment
- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by stewing and braising
- Prepare and cook food by baking, roasting and grilling
- Prepare and cook food by deep frying and shallow frying
- Regeneration of pre-prepared food
- Cold food preparation
- Practical assessment (C Test)

Level 2;

- Investigate the catering and hospitality industry Food safety for catering
Health and safety in catering and hospitality Healthier foods and special diets
- Kitchen operations, costs and menu planning. Applying workplace skills
Prepare and cook stock, soups and sauces
- Prepare and cook vegetables
- Prepare and cook meat and offal
- Prepare and cook poultry
- Prepare and cook fish and shellfish
- Prepare and cook rice, pasta, grains and egg dishes
- Prepare and cook desserts and puddings
- Prepare and cook pastry products
- Prepare and cook biscuit, cake and sponge products
- Prepare and cook fermented dough products

Entry requirement

5 GCSEs at 9-5 including English and Maths. A GCSE in a Catering and Hospitality qualification is desirable.

Duration

2 years

How will I be assessed?

Assessment is task based. Observation of practical ability is over a period of time incorporating set tasks with the opportunity of gaining a pass, merit or distinction grade. Alongside this there are set assignments throughout the course covering all the units. Only a high level of attendance will enable you to demonstrate competence in all assessed areas.

You will be required to:

- Complete VRQ records (Logbook) Pass written tests and assignments for each unit
- Pass one on-line exam for food safety
- Work in a professional work environment as part of a work experience programme for a minimum of 4 weeks.
- Take part in skills tasks to attain a recognised grade of pass, merit or distinction

Where does it lead?

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age groups.

Is this course suitable for me?

If you are passionate about Food, love to learn in a practical environment and seek an industry recognised qualification meaning a very high chance of employment following successful completion of the course, then this is definitely the course for YOU!

Additional Information

- Students will have the opportunity to attend many trips across the UK to prestigious hotels, restaurants and eateries
- Close links with local employers such as The Holiday Inn and Sodexo allows a vast array of hands on work experience for every student
- Our connection to the local Military Garrison allows use direct access to leading chefs in the industry and links to worldwide competition's

How to Apply

- Complete and return an application form. Application forms are available from the Wellington Academy website: www.thewellingtonacademy.org.uk.
- Your completed application should be returned to Dave Bissington, Head of 6th Form, this can be done either via your tutor (if internal) or delivered to the school reception.
- Alternatively please complete an online form, found under 2021 – Applications on the 6th Form tab.
- You will have an individual course consultation, during which provisional courses will be agreed.
- The offer of the course will be conditional upon you meeting the required entry grades, any subject specific criteria and having a suitable reference from your previous school.
- Your final interview will be held immediately after you have received your GCSE results. This is when your actual offer is negotiated and confirmed.

www.wellingtonacademy.org.uk

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