



COURSE OUTLINE

Subject: Certificate to introduction to culinary skills (City and Guilds)	
Term	Main Assessment task
Autumn 1	
<p>Unit 202 Food Safety Level 2 Exam The aim of this unit is to provide candidates with knowledge of the parameters of basic food safety practices as relevant to the catering industry. Achievement of the unit at level 2 will enable learners to identify how to make changes to catering practices in order to improve the safety of the catering service as a whole. This unit provides candidates with a range of food safety skills directly relevant to the catering and hospitality industry.</p> <p>Unit 605 Introduction to Kitchen The aim of this unit is to enable the learner to develop knowledge of a range of equipment and utensils and to be able to select and demonstrate correct and safe use of the equipment in order to apply this to professional working practices.</p>	<p>1 x Multiple Choice Exam 1 x Written Exam 1 x Practical Assessment</p>
Autumn 2	
<p>Unit 607 Introduction to Boiling, Poaching and Steaming The aim of this unit is to enable the learner to develop the skills and knowledge required to prepare and cook foods using the boiling, poaching and steaming methods of cookery. Learners will need to ensure that the commodities chosen are suitable and of good quality and the tools and equipment are suitable for the task in hand. They need to be able to follow dish specifications and will begin to appreciate the aesthetic aspects of food preparation through the processes of finishing and presenting the products. Having been introduced to the principles and practised the three methods of cookery, learners are encouraged to identify factors common to all, for example, the need to maintain moisture levels throughout cooking and the main differences between the cooking processes.</p>	<p>1 x Written Choice Exam 1 x Practical Assessment (Poaching) 1 x Practical Assessment (Steaming) 1 x Practical Assessment (Boiling)</p>
Spring 1	
<p>Unit 603 Introduction to Health and Safety The aim of this unit is to enable the learner to develop basic knowledge and understanding of the principles of health and safety in the workplace and how they should be applied in a catering and hospitality environment. The unit will provide learners with a basic awareness of health and safety practices including legal responsibilities and reasons for health and safety. The unit also introduces the learners to common hazards and risks and to the shapes, colours and meanings of health and safety signs and symbols and the immediate action to be taken to ensure a healthy and safe workplace.</p>	<p>3 x Written Exams</p>
Spring 2	
<p>Unit 609 Introduction to Baking, Grilling and Roasting The aim of this unit is to enable the learner to develop the skills and knowledge required to prepare and cook foods using the baking, roasting and grilling methods of cookery. Learners will need to ensure that the commodities chosen are suitable and of good quality and the tools and equipment are suitable for the task in hand. They need to be able to follow dish specifications and will begin to appreciate the aesthetic aspects of food preparation through the processes of finishing and presenting the products. Having been introduced to the principles and practised the two methods, learners are encouraged to identify factors common to them both.</p>	<p>1 x Written Exam 1 x Practical Assessment (Baking) 1 x Practical Assessment (Grilling) 1 x Practical Assessment (Roasting)</p>
Summer 1	
<p>Unit 612 Cold Food Preparation The aim of this unit is to enable the learner to develop the necessary knowledge, understanding and skills required in preparing and presenting cold foods. The skills required to prepare and present cold food are required in all sectors of the catering industry. Learners will be introduced to the techniques of preparing and presenting a range of cold food items ranging from simple sandwiches to complex cold buffets. There is an emphasis on the use of the correct tools and equipment particularly on the equipment required for presentation of cold foods and a focus on the art of presentation and how this can be crucial to business success.</p>	<p>1 x Written Exam 1 x Practical Assessment</p>
Summer 2	
Practical Workshops and start of NVQ Level 2 for Students wishing to continue	



Course Description for Catering

Description

This course is for students who want to work professional chefs in the Hospitality and catering sector. The course allows students to learn, develop and practise the skills required for employment and/or career progression in the Hospitality and Catering sector.

We have our own training kitchen that students both learn and work in on a daily basis. We serve lunch to BBIH students as well as campus staff, this helps to introduce students to the industry in a controlled environment allowing them to feel confident and comfortable.

To achieve the Level 1 Certificate to Culinary Skills students must complete a number of units that total 35 credits.

Assessment

To achieve the Level 1 Certificate to Culinary Skills students must complete a number of units that total 35 credits. Each unit is assessed by a number of practical assessments (depending on the module) and also a written paper. These take place over the year and students are given notice to when these will be.

We have a strong link with Redbridge college and the lead lecturer visits us and carries out Internal Verification on the students work. This involves 4 visits in the 12 months and he will observe a practical assessment.

Out of class learning including home-learning

Students will be required to complete methods of work for practical assessments as well as revision for written exams. They will also be encouraged to research recipes and methods to help support their learning at school.

How parents can help

Please encourage and allow your child to cook for family and friends and show off their talent and skills they have learnt. Students will receive recipes that they can cook at home.