



Level 2 Diploma in Hospitality and Catering

Study Type

Full Time

Course Area

Hospitality & Catering

Course Duration

2 years.

Entry Requirements

Five GCSEs at grade 9-3 including English and Maths, or a full Level 1 qualification with a 'stepping stone' English and Maths qualification.

Course Information

This is a two-year course where upon successful completion you will achieve:

Year one:

- City & Guilds Level 1 Diploma in Introduction to Professional Cookery
- City & Guilds Level 1 Certificate in Introduction to Professional Food and Beverage Service
- Level 2 Award in Food Safety and Catering.

Year two:

- City & Guilds Level 2 Diploma in Professional Cookery
- City & Guilds Level 2 Diploma in Professional Food and Beverage Service.

The ability to achieve two recognised qualifications in one is designed to give students the option to pursue a career in the hospitality and catering industry as a chef, bartender, waiting staff or barista within food and beverage service and allows understanding of both sides of the industry.

Across the two years you will learn a wide range of professional cookery, food and beverage skills, such as gueridon, knife, barista and patisserie specialisms. You will be taught by a team of professional and highly qualified lecturers as well as Avenue 141 restaurant chef and restaurant manager who will teach you skills related to preparing, cooking and serving food and beverages.

You will gain hands-on experience in our state-of the art kitchens and AA College Rosette accredited restaurant, Avenue 141. With the restaurant open to the public there is a strong emphasis on professionalism and teamwork whilst meeting the demands of working in a commercial environment.

Throughout your course you will have the opportunity to compete in national competitions as well as participate in hotel and restaurant takeovers, run your own events and gain work experience in some of the most prestigious

hotel and restaurant takeovers, run your own events and gain work experience in some of the most prestigious establishments that could include five-star hotels such as South Lodge, Lainston House and The Ritz. Previous student visits have been to prestigious restaurants such as Galvin at Windows, The Pig at Brockenhurst and the awardwinning restaurant at Chewton Glen as well as local establishments and chain restaurants; these are an important part of your understanding of the industry. You will also get to work with some of the industry's leading experts through practical workshops, kitchen take overs and live demonstrations.

During the two years you will cover areas such as:

- Legislation
- Menu knowledge and design
- Barista skills
- Wine knowledge
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Progression

After completion of this two-year programme you could progress onto the Level 3 Diploma in Advanced Professional Cookery or Level 3 Hospitality Management. Alternatively, as a qualified Chef you could find employment as a Commis Chef in a professional kitchen and soon progress to be a Chef-de-Partie in charge of a particular area of production, or join a food and beverage establishment as a section team leader.

Additional Information