



PROFESSIONAL COOKERY APPRENTICESHIP

Hospitality & Food

We are the best catering college in the South West and the only college nationally to win three 'People 1st Centres of Excellence' Awards. Our two training restaurants, Trevenson and Cloisters, both hold an AA College Rosette making us the only college in the country with two award-winning restaurants.

□ Ideal if

You want to develop your skills for a career in this creative, fast paced and exciting industry.

□ You'll need

two GCSEs at grade E or 2, including English and mathematics, a related apprenticeship or a Level 1 qualification, although prior relevant experience will be considered.

□ You'll learn

To enhance your cooking skills using a variety of methods and techniques. You will increase your knowledge of produce and have the opportunity to develop your interest of becoming a competent chef.

□ Expect

To be assessed through assignments, projects and practical skill tests during your course. You'll also work towards a Level 2 functional skills qualification in English and mathematics.

□ You'll love

Studying at the South West's best catering college and in using the skills you have learnt to work as a chef.

Key facts

Course title:
PROFESSIONAL COOKERY
APPRENTICESHIP

Locations:
Cornwall College Camborne,
Cornwall College St Austell

Start date:
September 2020, September
2020

Course length:
1-2 Years

□ You'll go on to

Employment or further study such as our Advanced Professional Cookery (Kitchen & Larder) Diploma Level 3 or our Professional Patisserie & Confectionery Diploma Level 3.

Choose from these course options

Course Title	Location	Start	Length
PROFESSIONAL COOKERY APPRENTICESHIP	Cornwall College Camborne	September 2020	1-2 Years
PROFESSIONAL COOKERY APPRENTICESHIP	Cornwall College St Austell	September 2020	1-2 Years