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## COLLEGE LEVEL STUDY

Are you passionate about a career within the food industry? Would you love to work as a chef? Our Food courses can get you on the right path.

You will learn all aspects of professional cookery and put these into practice during work experience placements, ensuring that you are fully prepared for work. You will also benefit from guest lectures by specialists in their field, further enriching your experience.



**RISEHOLME**  

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*College*



## COLLEGE LEVEL

- City and Guilds Level 1 Diploma in an Introduction to Professional Cookery
- City and Guilds Level 2 Diploma in Professional Cookery
- BTEC Level 3 Technical Level in Professional Cookery for Chefs (Chef de Partie)

## MORE FACILITIES

Our expert team will help you to develop your skills within our purpose-build kitchens and food preparation spaces, which have all the equipment you need to develop your culinary skills.

## MORE CAREERS

Once you've completed a course with Riseholme's Food department, you can look forward to a role within the industry. Previous graduates have gained roles as commis chefs, specialists in patisserie, nutritionists and in product development.

## City and Guilds Level 1 Diploma in an Introduction to Professional Cookery

COLLEGE LEVEL

1yr  
full-time

3 days per week  
of taught sessions

This course will provide you with an introduction to a variety of basic cooking skills and techniques to meet the needs of a broad range of roles across the catering and hospitality sector. This is a hands-on, practical course that is closely linked to the world of work.

### WHAT YOU STUDY:

- The catering and hospitality industry
- Food safety
- Health and safety awareness
- Healthy eating and special diets
- Using kitchen equipment
- Workplace skills
- Practical food preparation techniques
- English and Maths, as required

### ENTRY REQUIREMENTS

No formal qualifications are required. One satisfactory reference is needed.

## COLLEGE LEVEL

£17,700

You can expect an average starting salary of **£14,000** within the Professional Cookery industry, growing to **£21,300** as you progress.\*

\*plantiplus.net and prospects.ac.uk

## City and Guilds Level 2 Diploma in Professional Cookery

COLLEGE LEVEL

1yr  
full-time

3 days per week  
of taught sessions

This practical course covers a wide range of cookery skills and techniques, as well as current industry practice, to make sure you are fully prepared to pursue a career within catering and hospitality.

### WHAT YOU STUDY:

- Food safety
- Preparation and cookery of meat, poultry, fish, shellfish, fruit and vegetables
- Desserts and puddings
- Breads and bakery products
- Pasta, rice and grains
- Healthy foods and special diets
- Catering operations, costs and menu planning
- Skills for employment in catering and hospitality
- English and Maths, as required

### ENTRY REQUIREMENTS

Four GCSEs at grade 3 or D, preferably including English and Maths, or relevant Level 1. One satisfactory reference is needed.

## BTEC Level 3 Technical Level in Professional Cookery for Chefs (Chef de Partie)

COLLEGE LEVEL

1yr  
full-time

3 days per week  
of taught sessions

This qualification has been developed in consultation with employers within the hospitality sector to ensure you develop the skills and behaviours that will give you the best opportunity to be successful when applying for work. This course is ideal if you are looking to develop a rounded knowledge of the hospitality sector ready for a supervisory role. It will give you the opportunity to develop culinary skills and knowledge about the production of the full range of food items.

### WHAT YOU STUDY:

- Exploring gastronomy
- Leadership and supervision in hospitality
- Sustainability in a professional kitchen
- Advanced skills and techniques, including in poultry and game, fish, biscuits, cakes and sponges
- Chef de partie professional cookery operations

### ENTRY REQUIREMENTS

Four GCSEs at grade 4 or C or equivalent, including English and Maths, or a relevant BTEC Level 2/First Diploma or equivalent. One satisfactory reference is also needed.

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## HOW TO APPLY

Applications for all of our college courses is via our website at [www.riseholme.ac.uk/applynow](http://www.riseholme.ac.uk/applynow) or through Lincs2.

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## BE MORE AT RISEHOLME COLLEGE

If you have any questions about our Food courses, our Student Recruitment team would be happy to help:

[www.riseholme.ac.uk](http://www.riseholme.ac.uk)  
E: [enquiries@riseholme.ac.uk](mailto:enquiries@riseholme.ac.uk)  
T: 01522 304600

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