



LAKEFIELD DIPLOMA

In this 2 years diploma you will get food service and accommodation service knowledge first and then you will move to the kitchen studying professional cookery.

DURATION:
2 YEARS FULL TIME LEVEL 2
PRICE: £1750.00*



ENTRY REQUIREMENTS

- **5 GCSE subjects at least 4+ grade.** However, each application will be considered on individual merit.
- Completion of at least **two days try out at Lakefield**
- A successful Interview



COURSE CONTENT

First Year: Mandatory Units

- Customer Care (5 Credits)
- Teamwork & Health & Safety (6 credits) plus Optional Units up to 26 Credits
- Professional Cookery (Up to 15 credits)
- Food and Beverage Service (Up to 13 credits)
- Accommodation Service (Up to 16 credits)
- Event planning (Up to 11 credits)
- Reception (Up to 7 credits)

Second Year: Mandatory Units

- Maintain a safe, hygienic and secure working environment (3 Credits)
- Maintain, handle and clean knives (3 Credits)
- Working effectively as part of a hospitality team (3 Credits)
- Maintain food safety when preparing, storing and cooking food (4 Credits)

Plus Optional Units:

- Prepare meat for basic dishes (4 Credits)
- Prepare poultry for basic dishes (4 Credits)
- Prepare vegetables for basic dishes (4 Credits)

- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)
- Cook and finish basic meat dishes (5 Credits)
- Cook and finish basic poultry dishes (5 Credits)
- Cook and finish basic vegetable dishes (4 Credits)
- Prepare, cook and finish basic soups (4 credits)
- Prepare, cook and finish basic bread and dough products (5 Credits)
- Prepare, cook and finish basic pastry products (5 Credits)
- Prepare cook and finish basic hot sauces (4 Credits)
- Prepare, cook and finish basic cakes, sponges, biscuits and scones (5 Credits)
- Prepare, cook and finish basic cold and hot desserts (4 Credits)



PROGRESSION ROUTE

If you pass both these years then you have the option of doing a third year in supervision and leadership in the department of your choice.

Or you can go directly to work, in hotels and Fine dining restaurants. Other **restaurants** and **catering outlets** that serve freshly prepared and cooked food, which could include:

- Production kitchens for airline catering
- Events catering
- Catering sites
- Catering for employees, clients or customers
- Residential Catering/School



CERTIFICATES

During the first year you will achieve the following certificates: **City & Guilds Level 2 NVQ Diploma in Hospitality Service; RSPH Level 2 Health & Safety Certificate; WSET Wines Level 1 Certificate.** During the second year you will also take other supporting qualifications to back up your professional training: **City & Guilds Level 2 NVQ Diploma in Professional Cookery; RSPH Level 2 Health & Safety Certificate; RSPH Level 2 Food Safety Certificate; City & Guilds Level 2 Award in the Principles of Nutrition in Food Production.**



TIMETABLE

Morning: 8.45am - 12.20pm Practical Hospitality Training;

Afternoon: 1.30-5.30 Theory Classes.

Selected students have the possibility of earning income by working for Netherhall Catering. These hours will be paid at the National Minimum Wage for the age group of the students.

Evening: 6.30- 8.00 Paid Work (optional); **Weekends:** 5 hours Paid Work (optional).



ACCOMMODATION

When you book a course with us you are also able to stay with us for an extra fee of **£49/week**. Accommodation is not included in the course.



ADDED BENEFITS

One to one coaching with a Professional mentor; **CPD sessions** - Continuing Professional Development; Visiting hotels, restaurants and contract caterers to gain **insight**; **Teamwork**, developing positive working relationships with others; Opportunity to enter **national competitions** in your field of work; **Placement opportunities** in the hospitality industry; **On-line learning and testing** programme.

** SCHOLARSHIP AVAILABLE. ASK FOR INFORMATION*

Lakefield Hospitality College



Visit us at www.lakefield.org.uk