

# CATERING

Kitchen Craft is a Catering training facility for 14-16 year olds in Slough and the surrounding area. It is designed to provide a platform for learners who see themselves pursuing careers in the Hospitality and Catering industries.

With a varied choice of qualifications to choose from, we offer the opportunity to gain qualifications to progress to college, university or an apprenticeship with advanced levels of skill and knowledge.

You will be taught in a professional kitchen by staff who have industrial experience and who are motivated to share with you their skills and expertise.



The hospitality industry is the fifth largest industry in the U.K. The sector employs around two-million people directly, which is about 7% of the working population. If you are aiming to make a career in the industry, the qualifications Kitchen Craft can offer will get you started ahead of the game, and allow you to show your creativity and skill at a very early age.

**BTEC City & Guilds**  
Approved Centre

## CITY AND GUILDS LEVEL 1 & 2 NVQ IN PROFESSIONAL COOKERY

This is a practical and theory based qualification that covers health and safety, team work, meat, poultry, fish and vegetables during the first year. The second year there are eleven food units covering sauces, pasta, pastry and desserts. Learners will be assessed throughout the year on their quality of work in and out of the kitchen.

Certificate in Food Preparation and Cooking  
City & Guilds L1 NVQ  
1 year for Year 11 or Post 16

Diploma in Professional Cookery  
City & Guilds L2 NVQ  
2 year course for Year 10's

## JUNIOR CHEF AND RESTAURANT ACADEMY

Kitchen Craft  
10 week course for 13-16 year olds

Think you can be a chef? Want to learn how to plan and cook a three course meal or just want to get started on your cooking skills? Then this is for you.

## BTEC JAMIE OLIVER AWARD IN HOME COOKING SKILLS

Edexcel L2  
Short course

Syllabus Topics:

- Be able to plan a nutritious, home cooked meal using basic ingredients.
- Be able to prepare, cook and present a nutritious meal using basic ingredients.
- Understand how to cook economically at home.



## BTEC LEVEL 1 CERTIFICATE IN INTRODUCTION TO THE HOSPITALITY INDUSTRY (QCF)

This qualification has been designed to reflect the skills, knowledge and understanding that are required in the modern hospitality industry.

Syllabus topics include:

- Introduction into the Hospitality Industry.
- Customer service in the Hospitality Industry.
- Basic food preparation and cooking.
- Using kitchen equipment.

This qualification is assessed through theory and practical assignments based on professional practices and techniques.



"I have gained skills that have made me confident enough to help with the cooking at home which previously I wouldn't have done"

"The course boosted my passion and creativity for cooking and I'm now looking to do Cookery at college"