

Culinary Arts: Available from the Six Regional Colleges

Passionate about food and keen to enter this thriving and exciting sector?

You will develop your culinary skills and theoretical knowledge to prepare you to succeed in a variety of positions in this fast-growing, ever-changing Culinary Arts profession. This Level 5 course combines both real world learning from within the workplace with theoretical study. It will support and prepare you for a leadership role in the culinary, hospitality and food industries. The course content will develop professional culinary skills and techniques while broadening the learner's knowledge and understanding of how it is to work in a modern ethical kitchen environment.

Throughout the course you will have access to industry-standard, state of the art commercial kitchens, where you will work with professional chefs to perfect your culinary technique through a series of commercial events. You also investigate and work with local businesses to expand and apply your knowledge of the sector and to showcase your skills to potential employers.

Your practical culinary sessions are supported by guest speakers and industry visits to key local organisations to help you understand the infrastructure of the industry as well as exhibitions and conferences. You will develop the knowledge and understanding required to succeed academically at this level. This practical and academic combination of study provides a platform to develop your future career and academic goals.

You will gain a combination of management, educational, technical and practical skills which will enhance your continuous professional development.

Career Prospects: Leadership role in a professional kitchen, hospitality or food production setting, Lecturing opportunities part-time and potential progression to a recognised Level 6 Culinary Arts programme

Course	Qualification	Entry Requirements	Key Areas of Study
Foundation Degree in Culinary Arts Level 5 Part-Time & Higher Level Apprentice	Foundation degree (subject to validation approval by the Open University)	<ul style="list-style-type: none"> An appropriate Level 3 qualification in Professional Cookery GCSE English and Maths at Grade C or above OR Level 2 Essential Skills equivalent Applicants who do not meet this criteria but have prior learning and or specific industry experience may avail of the APEL (Accreditation of Prior Experiential Learning) subject to Open University guidelines (Early application is advised if you require APL) 	Food Provenance Advanced Kitchen and Larder Skills Fair & Ethical Kitchen Leadership Patisserie and Confectionery Financial Planning in Culinary Arts Food Product and Design Sustainability through Innovation Event Planning Gastronomy

			Managing Success through Human Resource Employability & Work Based Learning
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