

Culinary Skills

Serve up your future



Introduction

The Guernsey Apprenticeship offers you the opportunity to earn a salary and gain a nationally recognised technical, professional or vocational qualification in a job you love. You will need to have secured employment before applying or look at the 'Apprenticeship Vacancies' on our website.

This course is available to employees currently working in the hospitality and catering industry. Working closely with your employer, you will develop and practice the skills required in the preparation, cooking and finishing of various dishes. Using modern techniques and processes, you will have a creative flair and will be looking to work in a vibrant and dynamic industry.

Qualifications

- City and Guilds Level 2 Diploma in Culinary Skills
- Certificate of Apprenticeship

Course duration/location

The recommended time for completion of this course is one year. You will attend College at Coutanchez Campus for one day a week for off-the-job training.

Course breakdown

Mandatory units:

- Prepare and cook stocks, soups and sauces
- Prepare and cook fruit and vegetables
- Prepare and cook meat and offal
- Prepare and cook poultry
- Prepare and cook fish and shellfish
- Prepare and cook rice, pasta, grains and egg dishes
- Produce paste products
- Produce hot and cold desserts and puddings
- Produce fermented dough products

Who can apply

Apprenticeships are available to all.

Candidates will be assessed for suitability using a range of diagnostic tests.

If you have not achieved maths or English at D/3/Level 1, you will study these subjects to support progression and achievement of your chosen apprenticeship. Failure to complete maths and English will prevent progression between apprenticeship levels or achieving your overall apprenticeship.

Assessment method

You will be assessed throughout the duration of the apprenticeship through a portfolio of evidence that will include practical observations, short answer question tests and written assignments.

The onward journey

After successfully completing the Level 2 Culinary Skills apprenticeship, you can continue onto the Level 3 Professional Cookery apprenticeship. Here you will further develop the skills required for career progression in the catering and hospitality sector.

Additional learning support

The College's Learner Support Services are available to provide support and help to make a success of your apprenticeship journey.

The College also works in partnership with Careers Guernsey whose advisors can support you in helping to choose the right next step for you and your future plans. They can support you in preparing for apprenticeship job interviews and any applications you may make.

Please visit their website for more information at careers.gg.



For more details or how to apply, please contact
E: apprenticeships@gcfe.net

Course information correct at time of publication. Courses offered may be subject to change.

E apprenticeships@gcfe.net

W college.tgi.ac.gg



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