



LEITHS CERTIFICATE IN FOOD AND WINE

What can I expect from this subject?

In this 5-term course, you can expect to be introduced to a wealth of ingredients and given the confidence and knowledge to use them with care to create great food, whether working independently or collaboratively. You will cook a wide variety of dishes, learning and practising a wide range of skills. You will get very good at organising your time, planning ahead, multi-tasking and prioritising. You will be expected to meet high professional standards in the finish, taste and presentation of your food. You will have a full set of chef's kit and your own set of professional knives. You will also complete written assignments, tests and coursework to underpin your practical skills. You can expect to achieve your Leiths certificate and earn up to 36 UCAS points with a Confederation of Tourism and Hospitality Level 3 Extended Certificate in Professional Cookery.

What can I do to prepare for this course?

So long as you cook, I don't really mind what you cook. Cook what you like to eat – take photographs of what you cook and assess your dishes; the failures are almost more important than the successes. Try to make more than I thing at a time – try to organise your order so they are ready to serve together. Try new foods and new recipes; be aware of what foods are in season and think about where foods come from. Think of your 'food-miles' and start with what is produced closest to home. Care about food.

What will my next steps be?

If you can cook, you can earn money! With your Leiths certificate, you can access the 'Leiths List' which is a job agency solely for those who hold Leiths qualifications and posts job opportunities both short and long-term, in the UK and abroad. It is a great way to earn money during university holidays or your gap year. Or you may decide to take it further. You could go on to Leiths in London and study for 2 further terms (full-time) to complete the full Leiths Diploma. Whatever else you do in your life, you need to know how to cook!