

Hospitality & Catering Courses



THE
GUERNSEY
INSTITUTE



Hospitality & Catering Courses

Apprenticeships

Chef pathway

Level 2 Culinary Skills - 1 year

The culinary skills qualifications can help you become a chef or progress to a more senior chef's role. You'll gain a high standard of cookery skills and have the option to learn other workplace essentials like health and safety in a kitchen. These qualifications are for anyone who works or wants to work as a chef in the catering and hospitality sector. It is ideal for learners coming straight from school who wish to seek a career in this industry. It is also ideal for those chefs in industry who would like to continue or refresh their knowledge by undertaking topics within the qualification.

Level 3 Professional Cookery - 2 years

Become a professional chef by completing this industry standard qualification. You'll gain a high standard of cookery skills from processes, such as roasting and frying, to commodities, whilst also learning other workplace essentials like menu design.

Hospitality pathway

Level 2 Professional Food and Beverage Service - 1 year

Gain the skills you need to deliver a great dining experience. You'll learn essential skills in areas like food service, food safety, handling payments, bookings, serving hot and cold beverages, bar service and menu design. Level 2 is ideal if you work in the food and beverage service industry in front of house, or you want to move into that role and you'd like to fill in any gaps in your front of house skills, perhaps to advance to a more senior position.

Part-time Professional Courses

Level 2 Award in Professional Food and Beverage Service skills

The qualification requires six credits from a series of units. You can tailor this qualification to your own needs. You will be guided through how to build your qualification.

Level 2 Certificate in Professional Food and Beverage Service skills

The qualification requires 15 credits and covers all aspects of food and beverage service, delivering the key skills required by the learner to ensure they will have a thorough understanding of the role and expectations that any future employer will have.



Part-time Professional Courses cont...

RSPH Level 2 Food Hygiene - 1-day course

Students will gain knowledge and understanding of the importance of food hygiene, associated food hazards, good hygiene practice and controls based on awareness of food safety management systems.

RSPH Level 2 Food Allergens - 1-day course

The objective of this qualification is to provide learners with an understanding of why food allergens need to be controlled and strategies for control, such as keeping and making available information about allergen ingredients, reducing cross contamination, improving communication and providing advice to consumers.

RSPH Level 3 Food Hygiene - 2-day course

The qualification will provide learners with a knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to implement food safety management procedures.

RSPH Level 2 HACCP - 1 day course

This qualification introduces the concept of HACCP and enables you to develop an understanding of all control, monitoring and corrective action procedures in order to ensure effective food safety.

Level 1 Award in Culinary Skills - 1 day per week for 5 weeks

This course is designed to introduce learners to they key concepts of health and safety in a commercial kitchen setting. This includes an introduction to the safe use of commercial kitchen equipment, knife skills and food health, safety and hygiene.

Level 1 Certificate in Culinary Skills 1 day per week for 10 weeks

The culinary skills qualifications are for anyone who works or wants to work as a chef. The certificate will give you a high standard of cookery skills with an understanding of how to apply it to your own role in the kitchen.

Level 2 Barista skills

Learners are taught the fundamentals of grinding, brewing and serving coffee and other beverages in a professional environment, how to manage a variety of ingredients and equipment in order to execute the art of coffee making at a commercial standard. A key component of the course is customer service skills.






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*NB: Course information correct at time of print.
Courses offered may be subject to change and will run subject to minimum numbers.
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