

Culinary Arts Foundation Degree (full time)

UCAS: Course code D640; Institution code W52

Start date: September 2018

End date: June 2020

Duration: 2 years

Location: [Victoria Centre](#)

Study mode: Full time (taught over 2-3 days per week)

Fees: To be confirmed (additional costs also to be confirmed, e.g. chef's uniform, knife set, molecular gelling kit)

Course level: 5

Why this course?

The Culinary Arts Foundation Degree is for people who wish to develop their creative culinary skills and expertise to reflect contemporary trends and innovative culinary techniques. This two-year programme enables students to meet the demands of employers in the Culinary Arts and Food Science and Development sectors. You will explore potential career opportunities in menu development, product design and gastronomy.

The programme's emphasis is on equipping students with the ability, skills and knowledge to successfully expand their creativity and develop careers in food science research and product development and with hospitality companies or to start their own businesses.

The Foundation Degree is designed to enable students to progress to a BSc Food Science, BSc Food and Nutrition or to the BA (Hons) Culinary Arts and Business Management Top Up at Westminster Kingsway College. The complementary nature of these programmes reflects the changes in the food industry where food technologists and chefs frequently work together in the development of new products and the design of food processes to achieve 'catering' on an industrial scale.

Course content:

Students are required to study six mandatory 20-credit modules in Year 1 and six 20-credit modules in Year 2 (4 mandatory modules and 2 modules chosen from a range of options) - totalling 240 credits. Students are required to pass all Year 1 modules before progressing to Year 2. All Year 2 modules must be achieved to pass the qualification.

Year 1 (Level 4) compulsory modules:

- Study Skills & Personal Development
- Introduction to Culinary Science
- Practical Culinary Skills Techniques
- Marketing and Food Product Design
- Resources Management
- Gastronomy

Year 2 (Level 5) compulsory modules:

- Practical Scientific Techniques in Culinary Arts
- Food Product Development
- Developing Professional Practice
- Modernist Cuisine and Innovation (tbc)

Year 2 (Level 5) optional modules of which 2 will be chosen:

- Food Science and Nutrition
- Small Business Management
- Advanced Culinary Skills (tbc)

In Year 2, students have a tailor-made field trip to a European destination, which exposes them to a practical food development environment and raises awareness of food innovation and developments. This is heavily subsidised by the College and adds considerable value to the learning experience.

Students are also encouraged to enter national and international competitions and guest speakers are regularly invited to share industry best practice as part of individual modules.

Module availability may be subject to change. The timetable will be available in August 2018.

Assessment:

Assessment methods may include:

- Written reports/essays
- Practical demonstrations
- Creation of financial documents
- Work-based projects
- Academic posters, displays, leaflets
- Presentations
- Working logbooks, reflective journals
- Presentations with assessor questioning
- Time-constrained assessments

Entry requirements:

Applicants who are under 21 at the start of the course must have:

- An appropriate full Level 3 qualification in professional cookery (such as Advanced GNVQ/ AVCE, NVQ, National Diplomas), or
- At least one GCE A Level pass, Baccalaureate or Irish Leaving Certificate with passes in five subjects at higher level, passes in Open University courses or a Merit profile for a recognised Access course*
- Supporting passes at GCSE including English and Maths at Grade C (or Grade 4 equivalent)
- IELTS score of 6.0 with no skill below 5.5, or equivalent English qualification for International students

Mature applicants (21 years old and over at the start of the course) do not have to satisfy the same certificated qualifications entry criteria as College and school leavers. They will be able to discuss their application during an interview and will normally be expected to have:

- At least 2 years' industry experience in a professional kitchen
- IELTS score of 6.0 with no skill below 5.5, or equivalent English qualification for International students
- Equivalent GCSEs in English and Maths at Grade C (or Grade 4 equivalent)
- Completed a diagnostic assessment at point of interview

If applicants have significant professional or other qualifications and appropriate work experience they may be considered and are encouraged to apply, as will those wishing to formalise their experience or to update skills, knowledge and understanding. In addition, evidence of personal skills and qualities through their personal statement and references will be considered.

*Applicants who do not meet the Level 3 professional cookery entry requirement may be required to attend an intensive two-week bridging course during August to build knife skills. Price and dates tbc

What can I do after the course?

- Develop a career in food science research and product development, and with hospitality companies
- Start your own business
- Successful students are able to progress onto Westminster Kingsway College's BA (Hons) Top Up degree in Culinary Arts and Business Management. Alternatively, students can progress to study BSc Food Science or BSc Food and Nutrition, for example, at other HE institutions subject to their entry requirements.

How to apply:

[Complete this application form](#) or [Apply through UCAS](#) for this course. Contact us on 020 7963 4181 or courseinfo@westking.ac.uk to find out more.

Subject to validation, this programme is quality assured by Middlesex University and you will receive a Middlesex award on successful completion.



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