

Culinary Arts Foundation Degree (day release)

Start dates: February 2019 and September 2019

Duration: 2 years

Location: [Victoria Centre](#)

Study mode: Day release – Intensive (taught 1 day per week)

Fees: £4,690 per year

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
- Evaluating Professional Practice
- Practical Contemporary Cuisine and Restaurant Design Conceptualisation

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

- Food Science and Nutrition
- Small Business Management
- Advanced Culinary Skills

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.

Due to the intensive nature of the day release study mode, work-based learning is a key component. Applicants will be expected to continue to be employed in an appropriate work setting for the duration of the Foundation Degree.

Module availability may be subject to change. The timetable will be available in August 2019.

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. Dates and price to be confirmed at interview.

Additional costs:

In addition to the annual tuition fees, all FdSc Culinary Arts students have a tailor-made European field trip to Koppertcross. This exposes students to a practical food development environment and raises students' awareness of food innovation and development. This is subsidised by the college and adds considerable value to the students' learning experience.

In addition, other trips include:

- A subsidised European field trip (3 days/2 nights) in years 1 and 2 at approximately £50 per student. Students will be liable for their own daily living expenses including food and beverages, and travel expenses to and from the departure and arrival point.
- Ad hoc day trips/excursions e.g. visits to employers or exhibitions. Students may incur additional travel costs and on some occasions, entrance fees.

FdSc Culinary Arts Level 5 students are encouraged to enter international competitions such as the Saviva Food and Beverage Challenge. The European competition is heavily subsidised and students are liable for travel expenses to and from the departure and arrival point, as well as their own daily living expenses including food and beverages.

Students are expected to purchase the required uniform and equipment for their programme. Uniform and equipment requirements reflect both industry norms and safety requirements. These should specifically conform to Westminster Kingsway College standards and include:

- Westminster Kingsway College tailored Chef Whites Uniform (order form and specific details will be provided at enrolment. Approximate cost: £115)
- Knives set and equipment. Approximate cost: £80

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:

To start in February 2019: Apply directly to Westminster Kingsway College by completing this [online application form](#) (printed submissions will not be accepted)

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Contact us on **020 7963 4181** or courseinfo@westking.ac.uk to find out more.

