



Westminster Kingsway College

Craft Guild of Chefs Programmes



Culinary & Patisserie Courses

The UK's leading School of Hospitality & Culinary Arts



Westminster Kingsway
central London's **College**

Westminster Kingsway College

Craft Guild of Chefs Programmes



Westminster Kingsway College Craft Guild of Chefs programmes are for students from all over the world who want to learn at the UK's leading School of Hospitality and Culinary Arts in central London.

Whether studying for 12, 18 or 30 weeks, these industry endorsed programmes will give you the foundations and skills to be a confident and elite chef in the hospitality industry.

100 years of excellence

With our extensive gastronomic practice and proven excellence, Westminster Kingsway College is committed to innovation and high performance in Culinary Arts. Building on over 100 years of excellence, we have enviable links and collaboration with the hospitality industry, leading chefs associations and principal figures from the world of gastronomy devoted to high quality training and development.

Our graduates become members of the College's prestigious alumni, which includes chefs such as Sophie Wright, Ben Murphy, Ainsley Harriott and Jamie Oliver.

At Westminster Kingsway College, our Chef Lecturers are recruited from Michelin- starred restaurants, five star hotels and private executive houses. Their vocation is to pass on their contemporary knowledge and experience to their students so they are continually inspired. Westminster Kingsway College forms a connection with its graduates which lasts throughout their career; offering continual advice, support and mentorship.

World class

At Westminster Kingsway College, we recognise the importance of traditional, classical craft skills as well as a contemporary ground-breaking research. Theoretical classes are integrated with hands-on practical experience and chef-directed master classes ensure the best possible training is achieved whilst you forge your place in the industry across the world.



Christopher Basten
Chef Lecturer, Westminster Kingsway College

Christopher started his career with a foundation of classical training with both John Burton-Race and Raymond Blanc, where he gained valuable Michelin star experience.

He became Executive Chef at the five star Marriott County Hall before becoming chef lecturer at Westminster Kingsway College.

Joining the Craft Guild of Chefs in 1999, he has been a member of the team that competed in the Culinary World Cups and the Culinary Olympics in Erfurt and is currently National Chairman.

Christopher has an active chef mentor role for Springboard and holds judging roles within the competition calendar, including Hotelympia, Wessex salon and ScotHot.



A professional career

Whether you want to become a Michelin starred chef, open your own business or become a chef consultant we can help you achieve your goals. Each graduate leaves Westminster Kingsway College with a matching skills set that will enable them to progress in their preferred direction.

Each programme is intended for students studying towards the Westminster Kingsway College Culinary Arts Certificate and Professional Cookery and Patisserie qualifications. It is a programme that teaches you classical, basic, intermediate and advanced techniques in professional cuisine alongside the modern trends and contemporary skills expected in the industry.

These courses will provide you with a comprehensive understanding of Culinary Arts and the classical skills required to work in the top professional kitchens of the world.

Each class size is limited to maximise the training for each student and you will be continually assessed to guide you as you develop your culinary expertise. You will also study specialist techniques that are essential in today's modern professional kitchen.

You will receive:

- Bespoke teaching resource packs for your course
- Access to specialist teaching kitchens for cuisine, butchery, fishmongery, patisserie, chocolate work and confectionery
- Regular practical kitchen sessions and demonstrations with the top Chef Lecturers and experts in Culinary Arts
- Access to the College's Virtual Kitchen and Resources website
- Enhanced catering theory classes to complement the practical kitchen gastronomy programme
- Expert seminars and master classes
- Industry visits to employers, catering suppliers and food producers as well as to some of London's top kitchens and markets
- Membership of the Westminster Kingsway College Gastronomic Society and the Craft Guild of Chefs
- The opportunity to become a member of Westminster Kingsway College's International award-winning Culinary Arts Competition Team
- Practical skills tests
- Exam preparation advice and support
- Plate and presentation techniques





Professional Culinary Arts (Cuisine)

The skills below are based on the appropriate levels which will be determined at interview.

You will learn practical skills in:

- Food Safety and Sanitation
- Food Technology, Commodities and Basic Skills
- Stocks, sauces and soups
- Fish and shellfish
- Vegetable and potato dishes
- Eggs, pasta and rice
- Butchery including poultry, meat, offal and game including whole carcasses
- Sous vide modern cookery techniques
- Curing, smoking and other preserves
- Contemporary presentations

Professional cookery culinary award

Level 1

12 weeks, £800

September

Professional cookery intermediate

Level 2

18 weeks, £1370

January

Professional cookery advanced diploma

Level 3

30 weeks, £2170

September

Patisserie & Confectionery

The skills below are based on the appropriate levels which will be determined at interview.

You will learn practical skills in:

- Food Safety and Sanitation
- Food Technology, Commodities and Basic Skills
- Artisan Breads and Breakfast Pastries
- Entremets and Gateaux's
- Afternoon tea pasties
- Chocolate Confectionery
- Sugar and Pastillage
- Frozen Desserts and Ice Cream
- Plated Hot and Cold Desserts
- European tarts
- Petit Fours and pre desserts

Professional patisserie culinary award

Level 1

12 weeks, £800

September, November, January, March & April

Professional patisserie intermediate

Level 2

18 weeks, £1370

September & February

Professional patisserie advanced diploma

Level 3

30 weeks, £2170

September



New: Advanced seminars

All students will have the opportunity to attend join a three day seminar in cuisine or patisserie courtesy of the Craft Guild of Chefs

Final module selection subject to change at the start of the course.

All food produced is mindful of seasonality, sustainability and ethical sourcing.



Apply today

Westminster Kingsway College
Victoria Centre
76 Vincent Square
London SW1P 2PD
United Kingdom

0044 (0) 870 060 9800
courseinfo@westking.ac.uk
www.westking.ac.uk/craftguild



Entry Requirements

All applicants will be interviewed. A place will be offered once a deposit of £100 has been made with the admissions team (non-refundable) and subject to availability and eligibility criteria.

Course Fee

Contact us or visit www.westking.ac.uk/craftguild for the latest course fees. Course fees are inclusive of all College tuition and Craft Guild endorsements.

On occasion it is necessary to withdraw or move courses owing to a unforeseen circumstances. Fees payable are those in force at the time of enrolment which may supersede any that may previously have been advertised.



“
**The best catering
college in England**”


Jamie Oliver
Former Westminster Kingsway College student



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Westminster Kingsway College
Victoria Centre
76 Vincent Square
London SW1P 2PD
United Kingdom

 0044 (0)870 060 9800

 courseinfo@westking.ac.uk

 www.westking.ac.uk

 WestminsterKingsway

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Westminster Kingsway College is proud to be members of the following organisations who support chef students and alumni:



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central London's College