

LEITHS

A bitesize overview of the curriculum.

YEAR 1

- Enjoy a three hour cookery session each week.
- Learn key cookery skills.
- Master a range of recipes from breakfasts to afternoon tea, to sharing plates and celebratory dinners.
- Complete a Level 2 Food Hygiene and Allergens Assessment.
- Master the art of writing time plans.

YEAR 2

Hone cookery skills to confidently produce recipes which include more complex dishes.

Produce specified dishes to the required Leiths standards.

Design menus to satisfy different requirements.

Produce menus within budget specifications.

Undertake a practical assessment by a visiting Leiths teacher.



WHAT SUBJECTS COULD I STUDY AT UNIVERSITY?

- Leiths Diploma in Food and Wine
- Nutrition and Food Management
- Hospitality and Events Management

WHAT CAREERS COULD THIS LEAD TO?

- Nutrition Journalism
- Hospitality and Hotel / Hospitality Management
- Chef / Restaurateur