



This course is ideal if you wish to develop your food skills and understanding of the food and hospitality sector to enable you to progress to an apprenticeship or further learning.

What will I learn on the course?

You will learn practical food skills and knowledge in areas such as mixing, shaping, heating, cooling, finishing and presenting food products. In addition the course will cover other topics including hygiene, safety and quality. You will also learn about the food industry and gain employability skills, giving you the best possible preparation for a job working in this industry.

What does a typical week look like?

You will be spending three days in college and your timetable will include English, maths, digital skills, green skills and academic tutorials.

How will I be assessed?

We will test your understanding and skill level through a series of course work pieces and practical assessments.

Where can it lead to?

Upon successful completion of this course you could progress to an apprenticeship programme, the Supported Internship programme at Moulton College or Level 2 Bakery.

What are the entry requirements for this course?

To qualify for entry onto this programme you will need to have Entry Level 3 qualifications.



Good to know

If you have an EHCP you will be supported in small groups and your study programme will take into account EHCP outcomes as well as the course criteria.

Visit this course on our website: https://www.moulton.ac.uk/courses/pidhc/certificate-in-hospitality-and-catering-certificate-level-1

For further information please contact the college: $\underline{\textit{https://www.moulton.ac.uk/contact}}$