

The Larder Food Academy

Course Fact Sheet

The Larder Food Academy has several exciting courses available to support you into employment or further education.

As well as having the support of a job coach you will gain an industry qualification and several transferable employability skills to enhance your CV.

With all qualifications you will be working with industry experienced tutors and get the opportunity to work on real life projects within the Larder's café and catering business.

The Larder Café is in the heart of Preston, offering learners a more relaxed and informal environment to gain new skills and qualifications. The Larder is the ideal learning environment with a fully-equipped commercial kitchen, front-of-house café and community space, and a dedicated learning and study room.

Depending on your personal circumstances you may be eligible to complete courses fully or part funded.

National College for Further Education: Level 1 Award in Employability Skills

This qualification will be delivered with 36 guided learning hours and an additional 24 hours self-study with a total qualification time of 60 hours.

The objectives of this qualification are to help learners to:

- Understanding mindset
- Understanding motivation
- Setting yourself targets
- Managing your time
- How to keep improving
- Developing assertiveness

National College for Further Education: Level 1 Certificate in Occupational Studies for the Workplace

This qualification will be delivered with 88 guided learning hours and an additional 42 hours self-study with a total qualification time of 130 hours.

This qualification covers the following:

- Basic Food Preparation and Cooking
- Customer Service in the Hospitality Industry
- Introduction to the Catering & Hospitality Industry
- Maintenance of a safe, hygienic and secure working environment
- Improving own Learning and Performance

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National College for Further Education: Level 2 Certificate in Hospitality and Catering Principles – Food Production and Cooking

This qualification will be delivered with 98 guided learning hours and an additional 62 hours self-study with a total qualification time of 160 hours.

The qualification covers the following:

- Safe, Hygienic and Secure working environment in Hospitality
- Effective Teamwork
- Food Safety in Catering
- Principles of producing vegetable dishes.
- Principles of producing poultry dishes.
- Principles of producing bread.
- Principles of producing cakes.
- Principles of completing kitchen documentation.
- Principles of the use & maintenance of kitchen resources
- Principles of preparing meals for distribution.
- Principles of providing a counter and takeaway service.

For more information please email: giulia@larder.org.uk

The Larder
Lancashire and Region Dietary Education Resource
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