

**BCS**

Blackpool Catering Services

**BCS**

**Chefs  
Academy**

PREPARING THE FUTURE



**KEY INFORMATION FOR STUDENTS**

*Serving Our Community and Preparing the Future*

[catering@blackpool.gov.uk](mailto:catering@blackpool.gov.uk)  
[www.blackpool.gov.uk](http://www.blackpool.gov.uk)



## About Us

Blackpool Catering Services is passionate about food and serving our community. We recognise as a team that partnership is the key to the future of a sustainable service, working with our children, schools, families, and the local community.

Food plays a significant part in every young person's development and we understand that to have a meaningful impact in our community, we need to diversify, not only to provide an excellent quality Catering Service, but to use our skills and experience to contribute to improving health, nutrition, education, and employment.

## Blackpool Catering Service Chefs Academy

Your career as a chef starts here! With us, you will learn all the skills that you will need to secure your first job in the catering industry.

You'll be working in our professional kitchens from the start, learning the skills that all chefs need, whilst having the opportunity to use state of the art equipment. As part of this program you will join an amazing team and undertake work placements to boost your confidence and get you ready for your first job.



## When will I start the course and how long will it take?

Our Chefs Academy is a unique learning pathway open to students from the beginning of Year 10 through to the end of Year 11. Dedicated to studying as a Chef, this will be the best opportunity to start your career whilst also giving you relevant insight into today's industry.

## What will I study?

During this course, you will be working to achieve a Level 2 Certificate in Hospitality & Catering covering the following units:

- Introduction to the catering and hospitality industry
- Food safety in catering
- Health and safety awareness for catering and hospitality

## Principles of Producing -

- Meat Dishes
- Pasta Dishes
- Vegetable Dishes
- Hot Sauces
- Cakes, Sponges and Scones
- Bread and Dough
- Basic Pastry
- Hot and Cold Desserts



## How is it assessed?

You will be assessed in a real working environment, mostly through observations of you preparing, cooking and serving food, a few short tests, and by building your Portfolio of Evidence.

## Do I need any previous qualifications to start this course?

You do not need any formal qualifications, just passion and a commitment to your studies and learning new skills in a real work environment.

Achieving a good standard of English and Maths is a key requirement for many jobs, as well as for courses you may wish to progress on to. As a Chef, English, Maths and Science are key to your success - it is also a requirement that you continue to study hard at school.

## What can I go on to do once I have completed this course?

After studying this course, experiencing the buzz in the kitchens and realising how rewarding it is to cook amazing food, the team will support you to secure a full time Further Education Course with Blackpool & The Fylde College or an Apprenticeship.

If you have any further questions in relation to this course and wish to receive further information, please submit your enquiry here.



Blackpool Catering Services

[catering@blackpool.gov.uk](mailto:catering@blackpool.gov.uk)  
[www.blackpool.gov.uk](http://www.blackpool.gov.uk)

**Blackpool**Council