

cookery school

SUSTAINABLE LEARNING

at Little Portland Street, London

Cook's Certificate in Food & Wine



Cook's Certificate in Food & Wine

Our Cook's Certificate in Food & Wine is a six week intensive 'fast track' course, accredited by OCN London, for anyone looking to confidently cater at home, undertake seasonal work or enter a professional kitchen. The course takes place twice a year, in April and September.

Through our sustainable, principle-led teaching approach, our students gain the skills required to become confident and knowledgeable general cooks. Cookery School cooks leave us feeling proficient and well equipped with the ability to plan and execute menus to suit the occasion and to go on to fulfil the ambitions that brought them to the course in the first place.

Our food is based on classic, simple cooking. Avoiding jargon, we focus on the importance of fantastic ingredients and understanding principles. An experience at Cookery School is learning that lasts – you cannot unlearn how to chop an onion or crush a clove of garlic.

The school's Principal, Rosalind Rathouse, is a professional cook and tutor who's been teaching cookery to people of all ages and abilities for over 40 years. Rosalind has always been committed to sustainability and this is evident throughout Cookery School, from the ingredients used, which are organic and local where possible, to the energy that powers the kitchen to the eco-friendly habits of all staff.



Cookery School at Little Portland Street
15B Little Portland Street, London W1W 8BW
Call: 020 7631 4590 | www.cookeryschool.co.uk

Why a cook's certificate and not a chef's one?

Cookery School was founded on teaching people how to cook good food with confidence. We believe that to be a good cook, you need to master the fundamentals of cooking before taking them to the next level and this is what our Cook's Certificate aims to achieve.

Who the course is suitable for

The course is suitable for all ages, for people who have an interest in cooking and want to develop their existing skills and repertoire. The intensive structure will equip pupils with knowledge, skills and confidence to cater for large groups at home, undertake seasonal work, go into professional kitchens and to go on and study further.

The course aims

- To make students into competent cooks so that they can undertake cooking for decent sized groups
- To make students understand the principles behind cooking so that this learning can be extended to other recipes, cuisines and environments
- To allow students to feel relaxed about producing food that may currently seem overwhelmingly difficult. By the end of six weeks they will be able to approach major cooking tasks with confidence
- To teach students to plan, budget and think ahead. If they have done this correctly, shopped and have good recipes, the rest will follow

What students do after the course

The intensive structure will equip pupils with the knowledge, skills and confidence to go into a career in food, be it small-scale catering, yacht or chalet cooking or work in professional kitchens.

We will help students further their careers in the kitchen as far as we can and offer career advice throughout the course. Students will have the opportunity to take up a week's work placement in a professional kitchen at the end of the six weeks.

Qualifications you will receive

- Cookery School Certificate in Food & Wine
- Level 3 Certificate from OCN London
- Regulated Wine Certificate (WSET Level 2)
- Level 2 Award in Food Safety in Catering

Course topics

- Fish & Shellfish
- Meat & poultry
- Salads, dressings and vegetables
- Soups
- Stews
- Roasts & Yorkshire pudding
- Pasta, risotto, gnocchi
- Indian food
- Middle Eastern food
- Thai food
- Other cuisines
- Savoury and sweet sauces
- Pastry: puff, shortcrust, sweet shortcrust & choux
- Bread
- Sourdough making
- Cake making
- Biscuits, macarons, scones, muffins & pancakes
- Gelatine, custards, mousses
- Eggs
- Ice cream & sorbet
- Chocolate
- Knife skills
- Preserves and pickles
- Weights & measures
- Food and wine pairing
- Developing catering planning skills
- Recipe sourcing
- Budgeting
- Sustainable & seasonal sourcing

Design of the course

The course is based on the premise that everyone has holes in their culinary knowledge so nothing is taken for granted. All relevant topics – theoretical and practical – are covered, giving students a good grasp of the cooking skills that they will require in the future. Students will build up the requisite skills needed to become confident using techniques that are considered tricky but are an essential part of a cook's arsenal.

Our teaching

Learning how to cook good food with confidence is the happy result of our sustainable, principle-led teaching approach. We work within a clearly structured framework with recipes that have been honed and tested over the years and used by thousands of students.

Alongside our Principal, Rosalind Rathouse, the Cook's Certificate will be taught by our in-house chefs, with certain classes taught by chefs who are specialists in their respective fields.

Our teaching is straightforward: Rosalind, the Principal and Master Cook, insists that all teaching principles are consistent whomever the teacher. Avoiding jargon, we focus on the importance of fantastic ingredients and understanding principles. Students are encouraged to ask questions to ensure a full understanding.

Assessments take place throughout the duration of the course so that students can witness their growing competency and Cookery School can ensure that what has been taught has been assimilated and is being appropriately used.

The course structure

The course will run daily from 8.45am – 4.30pm with extended classes on certain days. Each day students will take it in turns to make breakfast for the whole class.

The classes are totally hands-on so you will be doing all of the cooking. Sometimes you will work on a single dish, with everyone doing a variation on the same theme and at other times you will do everything when the task is perhaps trickier and students all need to practice to gain skills and competency. In general, the morning session will be quite long with a late lunch, during which homework is set and principles learnt that day are discussed, before a shorter afternoon session and finally, completing the short daily OCN London assessments.

During the final week time will be given over to career advice and where to look for jobs.

Sample Sessions

Savoury sauces

Mayonnaise & aioli
Hollandaise & Bearnaise
Bechamel
Red wine reduction
Tomato
Pesto
Puttanesca
Salsa verde
Souffle

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Advanced pastry

Understanding puff pastry
Provençal tomato tart
Parmesan cheese straws
Sausage rolls
Palmiers
Apple tarte tatin
Beef Wellington
Croissants

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Chocolate Masterclass

Tasting & tempering
Chocolate discs
Ganache
Dark, milk, white truffles
French rochers
Chocolate brownies
Honeycomb
Hot chocolate

Our ethos

We try our utmost to be as sustainable as possible – no mean feat when you are based in central London! We are the first cookery school in London to receive 3 Stars from the Sustainable Restaurant Association (SRA) and we have partnered with the SRA to develop an OCN accredited sustainability training module, covering foodservice sustainability, event management and menu planning.

Part of our commitment to sustainability is seasonality and using local, primarily organic ingredients so that our carbon footprint is as small as it can be. This will be discussed throughout the course.

Cookery School's custom designed kitchens offer students the opportunity to learn and use a range of appliances. Even the appliances we use have the highest possible sustainability rating.

Class size

The class size is limited to 12 participants. As well as having a high teacher/pupil ratio we provide a high helper/pupil ratio to allow as much time as possible to be devoted to valuable learning rather than tasks like washing up.

What to wear

In the kitchen students will be required to wear chef trousers and jackets, aprons and flat, comfortable shoes. You will need to purchase chef's whites and Cookery School will provide aprons and the use of all knives and equipment.

Attendance

Students are required to attend a minimum of 90% of the sessions in order to qualify at the end of the course. This gives students 3 days' worth of flexibility should anything urgent occur.

Students will be continuously assessed and teachers will give feedback throughout. Practical assessments will take place throughout the course.

Cost

The cost of the course is £7,500 which includes all necessary ingredients and use of Cookery School equipment as well as a daily fresh apron. Once enrolled on the course you must pay a 50% deposit which is non-refundable. The outstanding cost will be due four weeks before the course start date.

We are happy to take payment in instalments, with the final payment being made at least four weeks before the start of the course. Depending on your circumstances, you may be eligible to apply for a professional development loan from the government. Find out more [here](#).

Enrolment

Complete the [enrolment form](#) and email this back to us at info@cookeryschool.co.uk. We will then arrange a time for Rosalind to give you a call or to meet with you to discuss the course and ensure that you gain what you are hoping to from it.

Student visa information for non-EU students

If you wish to enrol and come to Cookery School from outside of the EU please check information on student visas is available on the UK Border Agency's website for students: <https://www.gov.uk/browse/visas-immigration/student-visas>

Foreign language information

The course is taught in English and we require students to have a good understanding of spoken and written English. If you are uncertain about your level of English, please call us to discuss.



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