

SIXTH FORM CURRICULUM



LEITH'S CERTIFICATE IN FOOD AND WINE

Mrs C H Clark

This is a superb opportunity for students entering the Sixth Form: a course of 120 hours (completed in 4 terms) of practical high class Cordon Bleu-style cookery.

The course is validated by Leith's School of Food and Wine, London. During the course there will be eight visits from Leith's lecturers to teach, monitor and finally examine the students.

Teaching will be through demonstration and practical application. Each student will be timetabled for a three hour session per week. Group size ensures individual attention is available for all students throughout this socially stimulating and enjoyable course. During the course each student will take the Environmental Health Department's Basic Food Hygiene certificate.

The course does not require any prior qualifications but an interest in food and enjoyment in handling, presentation and eating food is essential.

The certificate is a qualification recognised outside the field of education, and so would be of great value to those students looking for employment before university, for example in a gap year, or moving straight into the world of work. The skills learnt and developed throughout the course will also enable all students to entertain friends, colleagues and business associates with flair.

The Leith's Certificate in Food and Wine can be studied alongside 3, 4 or 5 AS Levels and so would add breadth to the curriculum. The course will last 4 terms and so the sessions will end well before the A level examinations begin.

At present, the cost of the course is a one-off payment of £300.

A Student's Perspective

'Very worthwhile, life skills learnt, and found out about a colander!'

'It took my skills to another level.'

'Loved every minute, I'll really miss it.'

'It improved my organization.'

'Confidence building, fantastic, highly recommended.'

'Good break from work, improved practical skills.'

'Very useful.'