

Leiths Certificate *in Food & Wine*



Leiths is one of the world's most prestigious cookery schools. The course at Malvern St James is designed for the interested amateur and the potential professional.

You become proficient in family and party cooking; you will learn to understand recipes, plan time efficiently and cook with relaxed confidence.



WHAT DOES THE COURSE INVOLVE?

Sample recipes include: tortellini of ricotta and lemon with sage butter, garlic foam and parsley oil; salmon noisette with crushed new potatoes, balsamic roasted beetroot with garlic and thyme and desserts such as lemon syllabub with orange tuilles; genoise sponge and citrus fruits with a spiced caramel sauce.

Students attain the Level Two Food Hygiene Certificate as part of the course. You are provided with a Leiths Cookery Book, a set of high-quality professional engraved knives and your very own chef's white jacket with checked trousers. Some sessions are delivered by visiting Leiths specialists.

An initial deposit is required to reserve your place on this course and there are two further termly charges. This is far more cost effective however, than obtaining the qualification at Leiths in London.

WHAT ARE THE POSSIBLE CAREER PATHWAYS?

If you are thinking of taking a gap year, then this is certainly the course for you. It is invaluable if you are planning any of the following: a ski season as a chalet host, a summer job working in a villa as an amateur cook; taking an 'au pair' role or working for a catering company. Even if you are not thinking of any of the above, it is useful to improve your cookery skills, in preparation for life after school. You will certainly be popular at university if you can offer a roast lunch on Sundays!

Please note The Leith's School of Food and Wine will only run if there is sufficient interest.

HEAD OF SUBJECT

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HOW IS IT ASSESSED?

Continuous Assessment	45 lessons over 5 terms in the Sixth Form. Weekly practical lessons, time plans, menu planning, and coursework cooking. Three formal examinations in the Spring Term of Year 13. In order to be eligible for the final certificate, you must achieve a practical mark in excess of 60%, a theory mark in excess of 60%, a continual assessment mark in excess of 60%, a good attendance record and a Food Hygiene Certificate.
2 x Practical Exams Each 3 hrs in length	You are marked on both the method of preparation and the eventual taste and presentation of the dishes.
Theory Examination	1 and ½ hours multiple choice questions to show sound basic knowledge and understanding of cooking methods and terminology.

The Leiths course is accredited by The Confederation of Tourism and Hospitality (CTH) to carry UCAS points. This accredited course will count towards your UCAS total to the same value as an AS qualification, so although it is an extracurricular option, it can support your university entrance. Distinction 36, Merit 24, Pass 12 UCAS Points.