

Food & Culinary Arts FdA (Sept '12)

This course information relates to courses starting in September 2012.

Course code: B04921 (UCAS: D600)

Course category: Higher Education

End Qualification: Foundation Degree (FdA_

Duration: 2 Years

Hours: Year 1 – 20 week teaching & 20 weeks work placement. Year 2 – 30 weeks teaching 9am – 5pm

Course duration: 2 years

Course aims:

This course is aimed at students wishing to follow a career in food production, retail or service businesses. They may be new to the business or already working with food in some capacity. Students develop their culinary skills, including food product and dish development, and relate their newfound knowledge to a business activity and to the role of an entrepreneur.

Remember applications for Higher Education courses must be made through UCAS, not directly to City College. See the how to apply section for more details.

Course content:

Students develop a range of practical, business and personal development skills.

The course is delivered through a variety of study methods - classroom and workshop sessions, independent study and via the student intranet, studentcentral.

Full and part-time modes are available giving students a range of study options that suit their work and domestic needs.

Year 1

Applied Learning Practices

Learning from Work - Food and Culinary Skills Development

Food and Food Service Environments

Food, Diet and Nutrition

Enterprise at Work

Year 2

Learning from Work - Food and Culinary Skills Development

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Principles and Practices of Research
Contemporary Gastronomy
Food, Science and Technology
Enterprise Project Planning

Facilities for students:

- Up-to-date kitchen facilities.
- Extensive library facilities
- Computer pool rooms

Tutors:

The HE Service & Business Management team is staffed by experienced tutors who have extensive teaching and contemporary vocational experience. They have excellent links with food providers in the Brighton area.

Assessment: Assessment will be varied and provide opportunities for development of analytical and presentation skills via essays, presentations, role-plays and debates. Individual and group projects provide graduated developmental opportunities for independent study. In some subjects examinations will be used to assess the acquisition of knowledge and to ensure a full range of assessment methods are experienced by students to prepare them for further study and life long learning.

Entry Requirements:

Individual offers may vary

UCAS tariff:

120 points from a minimum of one six-point qualification. Level 3 Key Skills and General Studies will count towards the tariff score.

International Baccalaureate:

24 points.

QAA-approved access course:

Pass.

GCSE (minimum grade C):

at least 3 subjects including English language and mathematics or a science.

For non-native speakers of English:

IELTS 6.0 overall with 6.0 in writing.

Degree and/or experience:

Work-based applicants currently employed in a suitable position. Apply direct to the college. Must meet the entry requirements and sign a learning contract. Mature applicants with relevant industrial experience may be considered, subject to interview. Min three years relevant work experience.

Pre-entry preparation:

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Any up to date material relating to cookery and the food industry in general.

There will be an opportunity to work on some special events held in the Gallery Restaurant alongside students from the FDA Hospitality and Event Management course.

Chef's whites, safety shoes and knives (can be purchased at a discount through the college. Approximate cost - £120.)

Progression and links:

Graduates will be prepared to start a career in a food and culinary arts-related business. They will have the skills and knowledge to set up and manage their own food-related business. Graduates already working in food production, retail or service operational management will have gained valuable personal development, enabling them to progress their career further.

Successful graduates may be able to progress to a top-up honours degree at the university.

Tuition fees for 2012/13:

The tuition fee for this course will be £7,500 for 2012 entry. Most students will be eligible for a loan from Student Finance England to cover the cost of fees, so most students are not expected to pay this amount upfront. For further information about fees please visit:<http://www.brighton.ac.uk/studentlife/money/2012entry>

Disclaimer:

Although the information given is believed to be correct at the time of publication, it does not form any part of a contract between City College Brighton and Hove and the student. Courses may be subject to change.

Timetables are subject to change and you should check with your tutor prior to enrolment for the details of your timetable.