



Grand Escoffier  
Diploma



Westminster  
Kingsway College



# GRAND ESCOFFIER DIPLOMA

*Over 100 years of  
culinary excellence*

part of  
Capital City  
College Group

## Do you want to advance your culinary career?

To thrive in today's rapidly developing catering and hospitality industry you need to have the right skills, knowledge and experience to succeed.

Studying with one of the most renowned hospitality training providers in the UK will transform the way you perceive food and develop the way you think about the concepts of agriculture, your understanding and appreciation of ethical sourcing, sustainability, provenance and seasonality.

You will not only benefit from an outstanding placement rate, thanks to the college's industry-wide reputation for excellence, but will gain broad and valuable insights into culinary education, supporting your future training and progression in a highly competitive industry.

You will study in the heart of one of the world's most dynamic cities with access to some of the industry's top employers who look to Westminster Kingsway College graduates first to hire as their chefs of the future.

We are proud to be members of the following organizations who help support, nurture and develop our past, present and future chef students.

The **Grand Escoffier Diploma** has been designed to provide you with some of the most sought after and contemporary skills for industry. Our programme is delivered by expert chef lecturers at a maximum ratio of 12:1.

### Notable Alumni

Studying at Westminster Kingsway College's School of Hospitality and Culinary Arts is your passport to success in the culinary world. Our former students include household names Jamie Oliver and Ainsley Harriott; head chefs with Michelin stars to their names, including Andrew Wong and Jeff Galvin; and rising stars like Ruth Hansom and Selin Kiazim.

### Employers

We have unique contacts in the industry from top restaurants and hotels to bodies like the Craft Guild of Chefs and the Royal Academy of Culinary Arts. This helps our students forge the contacts and connections they need to succeed.

### Queens Anniversary Prize

The Queen's Anniversary Prizes for Higher and Further Education were presented by HRH Prince Charles and The Duchess of Cornwall on behalf of Her Majesty The Queen at a ceremony held at Buckingham Palace.

The list included Westminster Kingsway College, which was awarded for its work in hospitality and culinary arts.

Westminster Kingsway College has established a network of close working collaborations with a large number of leading employers in the hospitality and catering industry, from Michelin-starred establishments and smaller operations representing a wide range of cultural contexts, to major outside catering operations. In doing so, it has built on its long history of involvement in education for the culinary arts and confirmed its reputation as a leading source of highly-trained and talented young chefs.



PATRON: HIS ROYAL HIGHNESS THE PRINCE OF WALES





## The Grand Escoffier Diploma

### Overview

The course runs twice in any one academic year. You have the choice of starting in September or in February. Each course starts with The Royal Society of Public Health Level 2 Food Safety Certificate. This is then followed by the kitchen-based modules.

The course is an extremely practical one, with around 24 hours per week spent in the training kitchen. Classes will have a maximum of 12 students. Students will benefit from relevant talks from reputable industry figures as well as unique field trips to renowned London food markets, breeders and a foraging trip.

### Module schedules

1. RSPH Level 2 Award in Food Safety in Catering	1 week
2. Pasta, Rice and Seasonal Vegetables	4 weeks
3. Nose to Tail, Meat, Game and Poultry	6 weeks
4. Fish, Shellfish & Sustainability	4 weeks
5. Hot & Cold Traditional British Puddings, Desserts & Bakery Products	4 weeks





## The Grand Escoffier Diploma - Modules

### RSPH Level 2 Award in Food Safety in Catering

Everyone who works with food has a responsibility for safeguarding the health of consumers and ensuring that the food they serve or sell is safe to eat.

The objective of the Level 2 Award in Food Safety in Catering is to cover the principles of food hygiene. This two-day module will give you a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved, as well as controlling food safety risks.

### Module 1: Pasta, Rice and Seasonal Vegetables

The aim of the module is to enable the students to develop skills to extract maximum flavours from different sources and create exceptional taste when producing each dish. In this module, you will be cooking with seasonal ingredients, including local, global, wild and foraged foods from land and coast.

Included in this module are the following:

- Wild foods – exploring seasonal foraged ingredients, tasting and uses
- Grains – rice, barley, buckwheat, corn, oats, quinoa, rye, semolina, bulgur and couscous
- A selection of classic and contemporary vegetable and potato dishes
- Pasta – fresh and dried pasta dishes
- Rice – exploring different varieties of rice dishes.
- Trip to New Covent Garden fruit & vegetable market
- Foraging trip.

### Module 2: Nose to Tail, Meat, Game and Poultry

The aim of the module is to enable students to develop skills to extract maximum flavour from different sources and create exceptional taste when producing each dish. In this module, you will learn how to look for quality points when selecting meat, poultry and game. You will learn butchery techniques and modern and classical cookery techniques that minimise waste by using every possible part of the animal (known as 'Nose to Tail'). Included in this module are the following:

- Poultry preparation and cookery including guinea fowl, chicken, duck and pigeon
- Beef and veal including, fillet, loin, feather blade, mince, offal, short rib, chuck, silverside and cushion
- Game (venison, feathered game, small furred game)
- Pork: sausages, bacon, curing, brining and smoking lamb and mutton whole carcass utilisation
- Trip to butchery with workshop
- Expert Game Seminar with lunch
- Trip to Red Oak Genetics, breeders of pure English bloodlines in red deer.



## The Grand Escoffier Diploma - Modules

### Module 3: Fish, Shellfish & Sustainability

The aim of the module is to enable the students to develop skills to extract maximum flavours from different sources and create exceptional taste when producing each dish. In this module, you will learn how to select quality fish and shellfish. You will also will learn filleting techniques and cook a selection of sustainably sourced modern and classic fish dishes. Included in this module are the following on availability:

- Oily fish including mackerel, salmon, sardines, tuna and trout
- Flat fish including sole, turbot, brill and halibut
- Round fish including cod, haddock, seabass and pollock
- Exotic and fresh water fish: mullet, bream, gurnard
- Crustaceans including lobster, crab and langoustine
- Molluscs including oysters, mussels, clams and scallops
- Cephalopods including squid, cuttlefish and octopus
- Trip to Billingsgate Fish Market with breakfast.



### Module 4: Hot & Cold Traditional British Puddings, Desserts & Bakery Products

The aim of the module is to introduce students to classic British desserts, hot and cold plated desserts, as well as bakery products; ice creams and sorbets as well as sauces to compliment and finish dishes. You will become familiar with the flavours and texture elements in successful desserts, learning how to use all five senses to develop, create and evaluate your work. Included in this module are the following:

- Creams and sauces
- Ice creams
- Hot and iced soufflés
- Sponges and cakes
- Yeast based products and sour doughs
- Biscuits and pastry goods.





## Entry Requirements

### International Students

All international applicants will be assessed on application and invited for an interview. We will take into consideration your education achievements and any work experience that you have completed. The Grand Escoffier Diploma requires the following:

- Completion of secondary school education
- IELTS overall score of 4.5 or equivalent English qualifications
- Appropriate 'leave to remain permission' (e.g Tier 5 Youth Mobility Scheme Visa, Short Term Study Visa).

### Applicants to submit the following:

- Westminster Kingsway College course application form
- Educational achievements with evidence
- Further qualifications with evidence
- Passport (photo page only)

### Graduation

Westminster Kingsway College's Professional Chef and Hospitality faculty will celebrate your graduation with you, your family and your friends following the end of your course.

### Work placement add on

For those with the right to work in the UK (e.g British Citizens, those with a visa which permits work such as Tier 5 Youth Mobility Scheme) we are able to arrange a work placement with a reputable London restaurant. Please ask for further information.

### Contact:

Telephone: +44(0)207 963 4181

Email: [international@westking.ac.uk](mailto:international@westking.ac.uk)

[westking.ac.uk/grand-escoffier-diploma](http://westking.ac.uk/grand-escoffier-diploma)



### Fees

One full payment of £9,500

### Teaching hours

GLH (guided learning hours) 24 hours per week

### Qualifications

- The Grand Escoffier Diploma Certificate
- The Royal Society of Public Health (RSPH) Level 2 Food Safety in Catering Certificate

### Grading Criteria

Pass, Merit or Distinction



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