



Leiths Certificate in Food and Wine

Mrs S Laing

A skill for life; what more could you want?

The Leiths Introductory Certificate in Food and Wine is a professional qualification, designed to teach the cooking skills and knowledge necessary to become a confident, capable and efficient cook. It will give students a skill for life, but could open up possible areas of employment too, either as a full time career, part time job or gap year placement. Students will gain the confidence to cook by making judgements on the ingredients they buy, the dishes they put together in menus, and the methods they use to cook and serve the food to achieve the best results.

“..before I learnt to cook I opened the cupboard and saw meaningless ingredients, now I see food.....”

The teaching focusses on practical skills. A knowledge and understanding of ingredients, and how dishes work, is gained from a weekly 3 hour practical session. Students do need to do some preparation for that, in the form of a time plan to work from, but they are not expected to devote hours of study outside of the classroom. Work is continually assessed, with a practical test and short answer exam at the end of the course.

The course includes a two hour talk and wine tasting session with a Master of Wine; a great experience for the students. They also complete the Basic Food Hygiene Certificate.

On successful completion of the course students are awarded the Leiths Introductory Certificate in Food and Wine. This has worldwide recognition as a qualification within the catering industry. Leiths operates an employment agency, the Leiths List, which can provide a wide range of employment opportunities, if they wish to use it.

The Leiths course is offered to Sixth Form students as an additional timetabled subject, running alongside their AS and A2 subject options. There is no prior qualification needed to join the course which runs for 4 terms, finishing at the end of the Autumn term in the U6. This gives students time to focus on their A2 subjects as their final exams loom.

This course is run in partnership with The Leiths School of Food & Wine based in London. There is a charge for the course (at present £260 per term), plus ingredients charged at cost.

Students' Perspectives

“The Leiths course was a fantastic experience and has given me such confidence in the kitchen”

“It took my skills to another level”

“Confidence building, fantastic, highly recommended”

“I loved every minute – I’ll really miss it”