

Leiths Confident Cookery

LEITHS EDUCATION PARTNER SCHOOL



at RHB Sixth Form

We are really excited to introduce a brand new course to Royal High through Leiths Academy and in doing so, becoming a Leiths Partnership School. The course is Leiths Confident Cookery. It is a course that provides a Leiths Accredited Qualification and a health and hygiene certification at the end of Year 12; leading to potential gap year and further private chef opportunities.

This 30 week course is designed for pupils who want to learn key cookery skills through a broad range of recipes, with a view to cooking for travel or independent life. It is an entirely practical course of study; the curriculum is global, modern and delicious, instilling a lifelong love of cooking whilst providing a broad range of skills.

Students master recipes from the everyday to occasions, from breakfasts and casual brunches to afternoon tea, sharing plates and celebratory dinners. Example dishes include: Duck breasts with teriyaki and plum sauce, Pulled chicken and red pepper fajitas and Prosecco peaches with honey mascarpone.

Being a practical-led course of study, it includes demonstrations, practical cooking, independent study, revision and assessments. It is a bespoke Leiths course, and the curriculum has been designed to be menu rather than skills-based, including a wide range of recipes and dishes from around the world. The lessons are designed to build confidence in preparing and cooking a wide range of menus for different customers and occasions. Since this qualification is being offered in conjunction with Leiths there is an additional charge of £300 per term to complete the course, this figure includes equipment needed to complete the course.

SUBJECT LEAD

Mrs Emily Goy



**ROYAL HIGH
BATH**

GDST
GIRLS' DAY SCHOOL TRUST

For Girls. For Life.

