



QUEEN'S  
COLLEGE  
TAUNTON

# Leiths Extended Certificate In Professional Cookery Level 3

## Overview

- Level 3 Extended Certificate in Professional Cookery
- 12 – 36 UCAS points
- Accredited by the Confederation of Tourism and Hospitality (CTH) QAN: 603/1929/X
- 30 credits; 235 GLH; 300 TQT.
- Pass and 12 UCAS points: 50–69% Merit and 24 UCAS points: 70–84%; Distinction and 36 UCAS points: 85+%

Leiths has been teaching cookery at their London school since 1975 and teaching cookery at school level since the mid-90s. All the recipes are modern and delicious, instilling a lifelong love of cooking with a broad range of practical skills, from brunch to street food style and sharing platters to more formal dining.

## Why Study?

This is a NEW professional practical cookery qualification at Queen's College from the UK's most prestigious cookery school all served up in our very own NEW bespoke professional practical state-of-the-art cookery school facilities at Queen's College. This Sixth form course, written and run by Leiths and accredited by the CTH, is an A-level style course with up to 36 UCAS points which will develop a wide range of culinary skills and is recognised by both Oxford and Cambridge Universities and the Royal College of Surgeons.

## Course Overview

Continual practical assessment is accumulated via weekly

tasting and marking of all dishes and an evaluated online recipe log aids students to track progress throughout the course. The final grade is awarded based on two final practical cooking assessments, online food hygiene tests and a menu planning project task. Leiths teachers from London visit in person to support students and teachers and assess the final practical examinations. All coursework is submitted via a secure on-line portal then marked and internally verified by the Leiths Academy team.

Example dishes include Roasted squash and fennel risotto with endive, pear and pecan salad; Tandoori prawns with flat breads and coriander chutney; gourmet venison burgers with brioche and pickled cucumber; vanilla pannacotta with roasted rhubarb and shortbread crumb.

Places are limited and the course will incur an additional cost.

## Progression

This qualification not only enhances a personal statement and UCAS application but also plays a pivotal role in opening the door to careers in the food and drink industry including cheffing, cookery writing, food photography, product development and marketing. Furthermore, Leiths employment agency, "Leiths List", will help graduates to secure opportunities for short or longer term employment.



Head of Faculty: Joe Mann  
Email: [jom@queenscollege.org.uk](mailto:jom@queenscollege.org.uk)