

➤ **Entry requirements:**

Access to the BTEC level 1, follows the Key Stage 4 (year 11) of secondary education or vocational education.
Your abilities and level of education will allow you to join the BTEC level 1.

➤ **Length of the training course :**

3 years with 22 weeks of internships in different restaurants/ catering companies.

➤ **Objectives of the training course :**

The BTEC Hospitality and Catering (food production and cooking) aims to put highly qualified young graduates on the job market, ready to work and carry out their duties in culinary production.

They will be able, in the long term, to motivate and manage a team, in all sectors and forms of catering.
They will take on quality control respecting the environment, sustainable development, and health and safety regulations.

The diploma lets students directly begin their career. The graduate of this French BTEC Hospitality and Catering (food production and cooking) can also carry on with their studies.

To succeed in this training course, the student must :

- be in excellent physical shape (periods of time standing up, demanding schedules, team work)
- accept rigorous team work, be organized, have basic health and hygiene standards and communicate effectively. These are other qualities necessary for this challenging job.
- be tenacious, persevere, and above all be organized. (The personal development needed for this job is very significant and requires constant work and effort.)

➤ **After the diploma :**

The graduate student of this highly reputed French BTEC will be capable of becoming, according to the type of restaurant or catering firm, a first commis chef, then with experience a line cook with several assistants, then assistant head chef, or executive chef in commercial catering.

They can even carry on with their studies:

- First year of a HND Hospitality Management or a Technology degree.
- 1 year diploma (French pastries, ice-cream, chocolate, sweet making and dessert chef)
- Other links are also possible between the NVQ level and the BTEC level, from general education to vocational education and from ordinary schooling to apprenticeships.

➤ **What next ? :**

There are several career prospects for the young student wishing to gain experience. The job market is very dynamic in France and abroad (the hotel industry, tourism, traditional and mass catering, and management restaurants)

This diploma also offers career prospects in the food processing industry (chef responsible for French culinary creations and demonstrations)

At the end of this diploma, the student has an expert knowledge of French culinary art and can integrate prestigious restaurants with Michelin stars and make progress with famous French top chefs. Food production and cooking, a passion, can lead to excellent careers in France and abroad.

Food production and cooking is a meticulous and demanding subject. It is essential to the French cultural heritage. It is also a sector which recruits, with various career prospects.



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