Professional courses
For the aspiring Chef, Food Writer, Restaurateur, Caterer, Food Stylist or anyone who wants to work in the food industry.
LEITHS SCHOOL of FOOD & WINE
When Prue Leith and Caroline Waldegrave set up Leiths School of Food and Wine, they had a clear mission.

They wanted to improve the food we ate by training a new generation of chefs, giving them a comprehensive education in new and classical cookery techniques, with less faff and more flavour.

Today, Leiths School of Food and Wine is known as one of the very best cookery schools in the world.

Our alumni go on to set up gastro pubs, pop-ups and wineries; they style food for the national press and become Michelin-starred chefs. They run booked-out catering companies, become influential food writers and they are the movers and shakers of the food world today.

We’re enormously proud of what our students have achieved, and continue to achieve each year.

I believe our timeless appeal lies in our dedication to providing a rigorous, comprehensive culinary education. We equip students with a toolbox of skills while encouraging them to develop into individual, confident and creative cooks.

We care about our students and find it immensely fulfilling and exciting to train new talent. So if you love food and cooking, and wish to learn a skill for life, call us to book a tour and an informal interview.

Very best wishes,
Camilla

Camilla Schneideman
Managing Director
Leiths School of Food and Wine
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View all our courses and classes online at leiths.com
A busy and inviting learning environment

Our school is custom-built for training chefs.

Spread across three floors of a light and airy building located in West London, the school has four teaching kitchens and a demonstration kitchen seating 48.

All are equipped with professional ovens and hobs along with top-of-the-range equipment such as Thermomix and sous-vide machines.

The demonstration kitchen on the ground floor is fitted with LCD screens and cameras, allowing students to see close-up details during each stage of a dish’s preparation.

You can also access a useful library of cookery books and magazines, chat to classmates in the student dining room, or enjoy the restaurants and parks in the local area.

We can accommodate 96 Diploma students each year; taught in groups of 16, with one teacher for every eight students.

The small group sizes create a warm, supportive team environment. It’s a fast-paced course, yet our pass rate is extremely high, in part due to the individual care and attention given to each student.

We are committed to Equal Opportunities and we’re happy to say that people of all ages and backgrounds feel included at Leiths; the main thing we have in common is our love of food!

“There’s just a good feeling about this school; it’s friendly and welcoming and there’s such a supportive atmosphere.”

Nick, 2016 Diploma student

“Leiths’ purpose-built West London premises are the ideal environment for learning everything from knife skills or basic baking tips to discovering the flavours of the Pacific Rim, or working with wild yeasts.”

Felicity Cloake, The Telegraph

“Students are taught in very well equipped, modern kitchens, which provide a professional environment fitted with high quality, specialist cooking equipment.”

The Independent Schools Inspectorate, 2016
Our teachers

Leiths teachers are friendly, enthusiastic and inspiring.

They also have valuable knowledge to impart, as they are all experienced chefs from different areas of the food industry.

While some of our teachers have progressed through the ranks at Michelin starred restaurants such as La Trompette, Chez Bruce and L’Enclume, others have worked in styling and testing for magazine publishing houses, run their own event catering companies, and even cooked for royalty!

Besides their credentials, our teachers are quite simply very passionate, intelligent, caring people who know the art of cooking inside out.

They teach the individual, allowing you to develop your personal cooking style whilst growing in confidence.

Leiths is overseen by a Management Board, chaired by Jennie Bland, who also have wide ranging experience in the industry.

“Teachers have excellent industry and subject specific knowledge. They have a passion for cooking and are highly effective at using this experience and interest to engage students, building their confidence and enthusiasm.”

Independent Schools Inspectorate, 2016

“All the teachers are incredibly informative, patient and generous, which creates a really focused atmosphere.”

Sophie, 2016 Diploma student

“The teachers dispense helpful tips at a rate of knots. Don’t let your sliced potatoes sit in water; essential starch will leach out. Overwhipped your cream? Add some milk to rescue it. One of my class favourites today is the palm test to tell if meat is done…”

Sarah Stephens, The Telegraph

“I love the small class sizes and amazingly passionate teachers and staff. It’s rewarding doing this course.”

Allie, 2016 Diploma student
The ingredients

Of course, the food is what it's all about!

From seasonal venison to armfuls of just-picked herbs, our ingredients are fresh, thoughtfully sourced and of the very best quality.

We’ll teach you to identify an encyclopaedic range of fruits, vegetables and herbs, to source the best meat and seafood, and most importantly, to get the very best flavours from everything nature has to offer.

Our buyer chooses ingredients from responsible suppliers, well-respected British and Welsh farmers, and specialist importers for everything from Italian pancetta through to Thai tamarind purée and Sicilian lemons.

We prioritise your learning, which means we do use imported ingredients; however we are often able to source seasonal British ingredients without disrupting the syllabus.

With visits to markets and producers, you’ll also learn how the best food is grown, transported and sourced by top restaurants.

“One of the best parts of the Diploma for me was the variety and quality of the ingredients we were lucky enough to cook with. It was always so exciting to arrive in the mornings and see the hallway lined with trolleys brimming full of the freshest and most seasonal ingredients possible. There’s no better way to start the day.”

Mary, 2016 Diploma Student
A choice of professional courses

We know everyone has different priorities and time pressures, so we offer a whole range of courses designed to fit your requirements and ambitions.

To achieve the Leiths Diploma in Food and Wine, most students will work through the Foundation Certificate (first term), the Intermediate Certificate (second term) and the Advanced Certificate (third term) over a nine month period.

Cooks with previous training and experience may be permitted to omit the Foundation Term and graduate in six months after taking the Intermediate and Advanced Certificates in our Two Term format. We also offer the Essential Certificate, which can be taken full time for a month, or as a ten week evening course.

Nutrition in Culinary Practice is another unique course which combines nutrition theory with practical cookery tuition. This is usually held for one day a week over ten weeks.

Our professional course programme is constantly evolving so it is always worth checking our website for new course formats.

Whichever course you pick, and whenever you study it, you will gain a qualification that is highly regarded and well recognised throughout the restaurant, catering, recipe development and food publishing industries.

Each course requires you to complete coursework and examinations and you must keep your attendance level high. Find out more at Leiths.com/professionalcourses.

Course fees and deposit:
Please find up-to-date information on our website.

The Foundation Certificate (first term) can also be taken as a standalone course.

“On the first day, I see a four-decade age range and as many career changers as starters.”

Lisa Markwell, covering the Diploma in The Sunday Times
The Leiths Diploma in Food and Wine

This is an intense, fast-paced course that will take you from home cook to professional chef in just nine months.

The Diploma offers comprehensive professional training, ensuring you have a rounded knowledge of food and wine, along with a clear sense of current industry trends and culinary styles. The style of food taught during the Diploma is a refreshing mix of classical techniques and international cuisines, reflecting the way we eat in Britain today.

A typical day is divided between practical demonstrations and hands-on cooking sessions. In the demonstrations, we cover theory as we cook, so there are no dry lectures, and you can see the theory in practice immediately.

You’ll master complex cooking techniques (explained in more detail in the following sections) which will give you the security of knowing that you can tackle anything that is asked of you.

You’ll also receive lectures and demonstrations from chefs invited from all over the country, as well as from caterers, food scientists and culinary experts in various fields, from baking with wild yeast to specialist wine buying.

Past guest chefs include Peter Gordon of Providores, Atul Kochhar of Benares, Bruce Pool, Tom Kerridge and Yotam Ottolenghi. We also welcome lecturers who specialise in cuisines such as Italian, Middle Eastern and Japanese.

And so that you have the industry qualifications a future employer might require, the course includes the following:

• Chartered Institute of Environmental Health Level Two Award in Food Safety in Catering
• Chartered Institute of Environmental Health and Safety in the Workplace certificate
• Control of Substances Hazardous to Health (no exam)
• First Aid (training course)
• Wine and Spirit Education Trust Level One Intermediate Certificate in Wines and Spirits (during the Foundation term)
• Wine and Spirit Education Trust Level Two Intermediate Certificate in Wines and Spirits (during the Intermediate and Advanced terms)

Diploma students also have the opportunity to gain a Level 4 Diploma in Culinary Arts alongside their Leiths Diploma for no additional fee.
Our Leiths intern really impressed, not only through the skills she’d built up in just one term, but through her positive and adaptable mindset.

Martin Sweeney, Head Chef, The Tramshed
The Foundation Certificate in Food and Wine

A standalone certificate course and the first term of the Leiths Diploma.

During this 11 week full-time course, you’ll go back to basics, learning the science behind well-known cooking techniques and building a solid understanding of fundamental cookery skills. At Leiths we believe that in order to master a skill, you need to repeat it several times. The repetition of skills in a variety of recipes is therefore an integral part of your course. You’ll learn to produce food that looks and tastes amazing, with the confidence of an experienced cook.

Your days are split between demonstration sessions with the Leiths teachers and hands-on cooking. There are also demonstrations from visiting specialist chefs covering subjects such as Middle Eastern and Spanish cuisine, and healthy eating.

You will be introduced to Leiths List, an invaluable source of support when looking for work experience, and a route to finding work.

Your training will help you to:
• Become a confident and proficient cook
• Develop good kitchen practice
• Understand recipes
• Plan menus
• Create professional time plans
• Become more organised and efficient in the kitchen
• Cook for large numbers

Students who take this as a standalone course often become successful private chefs, working in private homes and catered accommodation in the UK and abroad.

During this term, you will achieve the Wine and Spirit Education Trust Level 1 Certificate in Wine.

“I’ve absorbed so much knowledge and made so many friends.”
Ella, 2016 Foundation student

“Ok, I know it’s where I trained, but Leiths really does run the best cookery courses, including evening courses and diploma or foundations courses. So if you want to take your cooking more seriously, I recommend it.”
Gizzi Erskine
Leiths School of Food and Wine has seen oodles of students start up their own business or work in Michelin-starred restaurants.
Kate Hilpern, The Independent
Sample Recipes and Skills

TYPICAL SKILLS AND SUBJECTS COVERED
Preparing pork, beef, chicken and lamb
Roasting and carving
Jointing
Stewing
Frying
Cooking steak
Game
White sauce
Combination, liaison and pan sauces
Fish and shellfish preparation
Flat fish preparation
Meringues
Gelatine
Ice creams
Choux, shortcrust and rough puff pastry
Baking bread
Cooking for buffets
Dinner party cooking
Menu writing
Basic costing
Matching food with wine
Wine and Spirit Education Trust Level 1 Certificate in Wine

TYPICAL RECIPES
Lemon sole meunière
Chicken with saffron and lemon
Lamb with prunes, chilli, coriander and spices
Roast pheasant and accompaniments
Venison and cranberry casserole
Pork loin chops with fresh bay salt
Rump steak with chimichurri sauce
Carbonnade of beef
Soy glazed salmon with hot and crunchy salad
Pan fried hake, clams, sweet paprika and beer
Za’atar crusted prawns with a bulghar wheat and herb salad
Fish pie
Orange and passion fruit jelly
Chocolate profiteroles, Gougère, Éclairs
Leek and Gruyere tart, Treacle tart
French apple flan with Calvados Crème Anglaise
Meringue roulade with mango and papaya
Rosemary focaccia
Scones, brownies and celebration cakes
The Intermediate Certificate in Food and Wine

This is the second term of the Three Term Diploma. Students with enough previous professional cooking experience may be eligible to join us at this point, omitting the Foundation Certificate, if there is space.

In the second term of the Leiths Diploma, you’ll build on your foundation skills. In this term, you’ll learn the value of real attention to detail and tackle more challenging dishes.

You’ll explore trickier techniques and master flaky pastry, emulsion sauces and soufflés.

You’ll watch demonstrations from experts in various fields, from chefs specialising in specific world cuisines to passionate food producers.

We start to develop your creativity this term; you might create your own recipes, or design dishes to accompany a set main course. You will also start to spend some full days in the kitchen, handling a longer prep list, and working to service times.

Towards the end of the term, you can put your new skills into action, catering for a canapé party for 200 people. You’ll also work in groups of four to plan, shop and cook a lunch for 50 fellow students, and you’ll start to put together a portfolio of recipes to present to future employers.

During this term, you’ll start working towards the Wine and Spirit Education Trust Level 2 Certificate in Wine and Spirits.

A trip to Billingsgate Market will show you how to source great fish and shellfish, and a two day butchery demonstration course will train you to select and prepare different cuts of meat.

“It’s really well organised, the teachers are friendly and the days are well structured. My advice? Do it!”

Willa, 2016 Diploma student

“Make the most of it – it goes very quickly!”

Tara, 2016 Diploma student
Sample Recipes and Skills

TYPICAL SKILLS AND SUBJECTS COVERED

Butchery
Boning a chicken
Boning and butterflying lamb
Emulsion sauces
Pan sauces
Fish and shellfish preparation
Gelatine and Mousses
Pate Sucrée
Flaky pastry
Hot watercrust pastry
Strudel pastry
Enriched bread doughs
Menu writing
Matching food with wine

Costing – How to organise an event for 200+ people, including ordering, staffing and hire

TYPICAL RECIPES

Butterflied leg of lamb
Pot roast chicken with rosemary and walnuts
Salt and spice roasted pork belly with caramelized peanut and chilli dressing
Wood pigeon and morcilla salad
Partridge with Jerusalem artichokes
Monkfish with herby hollandaise
Steak with béarnaise sauce
Hallibut with brown butter and capers
Veal steaks with Madeira sauce
Mackerel with soba noodles
Braised octopus with caramelised onions and aioli
Sea bream with a seafood vierge
Deep fried squid in herbed salt and pepper batter
Spaghetti con le vongole
Salted Szechwan pepper prawns
Tarte au citron
Aubergine and prosciutto gougère
Steak and kidney pie
Cinnamon palmiers
Walnut raisin bread
Hot cross buns
Gateau Opera
“Careers advice is excellent and students speak very positively of the quality of advice and guidance they receive from staff and previous Leiths students who give their time to attend and support the school career sessions.”
The Independent Schools Inspectorate, 2016

“Leiths has a great reputation in the industry and plenty of contacts for when you leave.”
Diploma Student, 2016
The Advanced Certificate in Food and Wine

This is the third term of the Three Term Diploma. In special cases, students with sufficient professional cooking experience may be eligible to take this as a standalone certificate course.

This course will provide you with the refined skills required to enter a top level professional kitchen.

We’ll inspire you with a syllabus that is constantly updated to reflect current food trends, and we’ll teach you how to cook dishes that are both sophisticated and challenging.

You’ll be introduced to professionals from all areas of the food industry, as well as graduates of the school who have followed a variety of career paths. You’ll receive practical advice on starting a food business, take a day trip to a vineyard and complete an extensive menu portfolio to present to future employers.

Working in groups, you’ll throw a dinner party for fellow students, showcasing the techniques you’ve learnt and putting your creativity to the test.

As a Diploma student, you will also undertake work experience. Drawing on the extensive list of Leiths contacts, and with some input of your own, it will not be difficult to secure placements ranging from a day to a week in the top restaurants, catering companies and food businesses in the country. Ask us to see a list of where our students were placed last year.

During this term, you’ll complete the Wine and Spirit Education Trust Level 2 Certificate in Wines and Spirits.

You will create your own personalised profile of recipes with the professional help of our teaching chefs.

“When I hear they’ve been trained at Leiths, I want them.”

Rick Stein
“I joined La Trompette a few weeks after graduating. The Diploma allowed me to go into the kitchen at Chef de Partie level, skipping years of menial jobs.”

Rupert Holden
Sample Recipes and Skills

TYPICAL SKILLS AND SUBJECTS COVERED
Lobster, crab and langoustine preparation
Beurre blanc
Jus
Bisque
Sabayon
Smoking and curing
Preparing sweetbreads and black pudding
Making pasta
Sorbets and parfaits
Puff pastry
Sablés
Wild yeast sour doughs, ciabatta, fougasse
Croissants
Brioche
Tempering chocolate
Preserving
Sugar work
Clearing
Foams, gels and powders used as garnishes
How to start a business – law, health and safety, ordering, laid down procedures, environmental health, staffing

TYPICAL RECIPES
Bonied quail, chorizo, polenta
Lamb sweetbreads with Madeira jus
Ballotine of chicken, thyme jus
Assiette of rabbit
Sous-vide lamb rump, spiced couscous, smoked aubergine
Tea smoked mackerel with horseradish potatoes and chive oil
Honey roast sea bass with pickled ginger
Grilled sardines, salsa verde, Jersey Royals
Scallops, lime, radish and coriander
Langoustine bisque with Pernod and tarragon cream
Razor clams Rockefeller
Crispy oysters, pickled vegetables, citrus mayonnaise
Hand rolled garganelli with new season’s morels and spring truffle pesto
Chicken and wild mushroom ravioli with morels
Almond panna cotta and apricot sorbet, raspberries, hibiscus meringue
Artichoke and green olive pithivier
Sablée aux framboise
Handmade ganache filled chocolates
Sugar corkscrews and spun sugar
Sauternes jelly with foie gras terrine, clear lemon jelly
The course offered everything I wanted and it was clear lots of support would be available even after finishing the course.
Essential Certificate in Practical Cookery

(Daytime and evening courses)

This intensive, inspiring course will teach you the basics of cooking, providing the fundamental skills you need to become a confident, efficient and resourceful cook. It can be taken full time over four weeks, or part time over ten weeks in the evenings and on some Saturdays.

The Essential Certificate is a great option if you wish to:
- Dip your toe into the world of professional cooking
- Plan your own food business or pop up restaurant
- Run a bed and breakfast, deli or cake shop
- Cook in a chalet, private villa or safari lodge
- Or simply cook at home with greater confidence and skill

By the end of the course, you will have an impressive repertoire and new recipes will no longer seem daunting. You will learn to plan your time in the kitchen, developing the skills of kitchen management, menu planning, presentation and budgeting. We’ll share tips on buying produce, eating healthily, cooking on a budget and matching food and wine.

You will also take the Chartered Institute of Environmental Health Level Two Award in Food Safety and Catering, which most employers require, as well as Allergen Awareness training.

“This course really turned around my attitude towards cooking. I grew up on convenience food and have always avoided cooking and have found it very stressful. I love it now and can’t wait to practice more and feed my growing family really well! Thank you so much.”

Jenna, 2016 Evening Essential student

“Before I started at Leiths, my understanding of cooking was excellent… or so I thought. The Evening Essential opened my eyes to the scope of techniques and flavours to use in both day-to-day cooking and on special occasions. It built up my skillset and allowed me to refine my style whilst building a strong foundation of food and cooking knowledge.

“My fellow students were a mixture of enthusiastic home cooks, total beginners and professionals looking to refine their style. And the teachers were great at adapting their approach to everyone’s individual needs.”

Sophie, 2016 Essential Certificate student
Sample Recipes and Skills

TYPICAL SKILLS AND SUBJECTS COVERED

- Knife skills and presentation
- Eggs: setting and thickening
- Pastry: shortcrust and choux
- Pan frying: meat and pan sauces
- Fish preparation and cooking
  - Shellfish
  - Stewing
  - Bread
- Cakes: creamed, melted, rubbed in and whisked
  - Gelatine
  - Puddings
- Jointing and butchery

TYPICAL RECIPES

- Perfectly cooked roast beef with all the trimmings
- Sumac chicken with fattoush salad
- Chicken and tarragon pie
- Thai beef salad
- Pan-fried duck with sour cherry sauce
- Lamb rump with braised spring vegetables, Madeira sauce
- Hoisin braised pig’s cheeks with steamed Chinese vegetables
- Lentil, chickpea and chorizo soup with cavolo nero
- Fish pie
- Lamb cutlets with braised beans and tomato
- Cinnamon pecan toffee buns
- Walnut and raisin bread
- Pan fried sea bream with fennel and orange salad
- Keralan seafood curry
- Soda bread
- Plum and pecan crumble
- Pistachio cake with rosewater cream
- Raspberry soufflé
- Praline parfait, hot chocolate sauce
“A high quality course.”
The Nutritional Therapy Education Commission
Nutrition in Culinary Practice: The Accreditation

Part time and short courses

This course is accredited by the Nutritional Therapy Education Commission. The format of this course varies.

If you’ve ever dreamt of launching a bespoke catering service, working as a specialist private chef, starting a healthy café or simply providing your family with the very best nutrition, this unique and academically rigorous course is for you.

We’ve joined forces with The Pure Package, a leading healthy meal delivery service with a loyal celebrity customer base, to launch Nutrition in Culinary Practice: The Accreditation.

Each week, an experienced, qualified Nutritionist will give you a comprehensive understanding of the nutritional composition and effect of different foods, debunking myths and explaining the science behind the ‘superfood’ headlines. The other half of your day will be spent in the Leiths kitchens, putting your knowledge into practice as you learn to prepare creative and sometimes surprisingly healthy dishes where flavour comes first.

During the course you will learn to analyse the nutritional makeup of foods, and you will spend time at home putting together a five day menu plan which brings together your learning in a format that is ideal for showcasing what you have learned to future employers, or as an aide memoire for home menu planning.

You’ll focus on a wide range of topics including:

- Portion control
- Managing food allergies and intolerances
- Creative long-term menu-planning for dietary needs
- The importance of blood sugar regulation in weight management
- Current nutrition trends

You’ll also put these concepts into practice, experimenting with ingredients such as alternative grains and seaweed spaghetti, exploring techniques such as fermenting and sprouting, and testing equipment such as the Thermomix, dehydrator and sous-vide.

“There’s a growing demand for chefs who are able to create menus to meet specific dietary requirements. This course offers invaluable training to help you get ahead of the game.”

Jennifer Irvine, The Pure Package
Over the years, Leiths has trained over 4,000 creative, individual, passionate food professionals. We've seen them progress from their first, nail-biting day on the Diploma to confidently presenting television shows and managing restaurant chains.

Some inspiration

**Some inspiration**
Your career path

A professional qualification from Leiths opens up a wealth of opportunities within the food industry.

The ideal job is different for everyone, so choosing your next step will require careful consideration. That’s why Leiths organises seminars with a range of industry professionals, from magazine editors to head chefs and restaurant consultants, giving you vital insight and a head start on other professionals.

We’ll offer you one-on-one chats with our career advisors at Leiths List, our agency for cooks, who will help you organise work experience placements at top restaurants, magazines and other food companies.

Recent placements have included:
- Waitrose Magazine
- The Ember Yard
- Claridge’s
- Chalet Emeraude, Switzerland
- Saturday Kitchen, Cactus TV

And while you’d probably rather focus on the food, we won’t let you leave us until you understand how to protect yourself in the industry, with sessions covering the following subjects:
- Insuring yourself
- VAT
- Business planning
- Health and safety legislation
- Taxation

Once you’ve graduated, the support continues, with the help of Leiths List. The Leiths List team have been working in the food industry for 40 years, and their industry contacts are second to none.

Each year they connect our students with a huge range of employment opportunities, from domestic and holiday family cooking, to private and corporate event catering, to food styling, recipe development and restaurant positions. In fact, when we surveyed students who’d taken the Diploma between 2010 and 2015, 71% of respondents said they’d used Leiths List to find work.

“I feel like the contacts and experience I am gaining will be a huge help in building my career.”
Diploma Student, 2016

View all our courses and classes online at leiths.com
Further courses at Leiths

Take your skills to another level...
...to help you find your perfect path in the food world, we offer an array of specialist courses run by top industry professionals.

To learn more, visit www.leiths.com/courses
Where to live and how to pay for your course

Leiths School of Food and Wine is located in a leafy residential area in West London, near Chiswick, Shepherd’s Bush and Hammersmith.

Students love the fact that the rent is a little more reasonable in this area than in central London, yet many restaurants and food markets are just a few tube stops away.

The School is also ideally located for commuters, with good links to Victoria and Charing Cross stations.

Although we don’t provide student accommodation, we do keep a list of local rental properties and rooms – just ask us if you’d like a copy. There are also two purpose built student accommodation blocks a short walk from the School.

We are a Professional and Career Development Loans Registered Learning Provider, registration number 1996.

A Professional and Career Development Loan is a commercial bank loan that you can use to help pay for work-related learning.

For further information on financial assistance to support your learning, please visit the GOV.UK website or contact the National Careers Service on 0800 100 900.
How to join us

Whichever professional course you’re interested in, the first thing you need to do is to call us to book an informal interview. These take place throughout the year.

On the day of your interview, you’ll be met by our Managing Director, our Deputy Managing Director, or a Senior Teacher. You’ll then have a tour of the school, followed by a thorough chat about your previous experience and what you hope to achieve on the course. Please call the school to arrange this.

Interviews and tours are also conducted at our Open Evenings, details of which can be found at www.leiths.com/openevenings. These fun and informative sessions allow you to meet current students, see the teachers in action and try your hand at some cookery skills.

Once we’ve offered you a place and you’ve decided to join us, you’ll need to send us the deposit and signed enrolment form to secure your place on the course.

After you’ve paid the deposit, the remaining fees will be due at least four weeks before the course starts. We’ll send you an invoice, along with an order form for the equipment you’ll need, in plenty of time.

Things you need to check in advance

You must ensure that you have been vaccinated for tetanus. It is important that you inform us if you have any relevant medical conditions such as allergies, diabetes, epilepsy, eating disorders, mental health issues, poor vision or partial hearing. Please also tell us if you have any specific learning difficulties, such as dyslexia. This is so that we can ensure that the course is suitable for you.

If English is your second language you should have proof that you’ve attained an IELTS (International English Language Testing System) band score of 6 for the Essential or Foundation Certificate or 6.5 for longer courses. A band score of 6.5 on the IELTS system equates to C1 on the CEFR (Council of Europe’s Common European Framework).

If you are a Non-EU prospective student requiring a Study Visa or Tier 4 Study Visa please inform us before your interview.

See you soon!

For behind the scenes snapshots of life at Leiths, search #LeithsDiplomaLife on Instagram, or read blogs written by our students at www.leiths.com/blog/student-stories.

Whether you are here for a day or for a year, you are always part of Leiths.
How to find us

Online
leiths.com

By Telephone
020 8749 6400
Mon – Fri 9.00 – 17.00
Sat – 10.30 – 13.00

In Person
Leiths Reception, 16-20 Wendell Road, London W12 9RT
Mon – Fri 9.00 – 17.00
Sat – 10.30 – 13.00

By Email
Booking Enquiries: bookings@leiths.com
General Enquiries: info@leiths.com

Looking for amateur enthusiast courses?
Visit leiths.com/newsletter to order your free copy of our magazine.

Organising a corporate event?
Visit leiths.com/corporate.

Did you know we run culinary academies in more than 40 schools?
Find out how these could benefit your students at Leithsacademy.com.

Find our much-loved cookery books at all good bookshops and on Amazon.