

# Online Professional Courses at Leiths

Using your phone, tablet or PC, progress through weekly sessions in the comfort of your own kitchen

## International Diploma in Food and Wine

<https://www.leiths.com/professional-courses/leiths-international-diploma-in-food-and-wine>

**£19,690 (for students living outside the UK)**

- Foundation Term online (10 weeks) completed from the comfort of your home.
- Two Term Diploma completed in person, at Leiths.

The first part of your course (the foundation skills) are taught remotely via a 24-part course. You will cook alongside video content, submit images of your food and then be given detailed feedback on your progress by your dedicated Leiths tutor. You will be part of a cohort of students which enables you to learn from one another and interact before joining us in the Intermediate Term.

You will join us in person for an induction week Tuesday 5th – 8th January before the first day of the intermediate term starts on Monday 11th January. The Advanced Term finishes on Friday 2nd July 2021.

## Essential Certificate

**Online £1,495**

- [View a full list of dates and times online](#)

<https://www.leiths.com/online-courses/essential-online-course>

Course duration 6 months.

Cooking time per week approximately 3 hours on average.

At the start of each week, you'll be prompted to schedule 2-4 practical sessions and to gather all the kit you'll need to start cooking.

In every session, you'll follow a Leiths teacher through a series of step-by-step videos in your own kitchen. After each session, you will upload pictures of your creations for discussion and feedback from your classmates and teachers. At the end of the course, you'll receive a certificate of completion and can earn full accreditation by taking an assessment in London for an additional fee (£600).

## Nutrition in Culinary Practice

**Online £1,798**

- [View a full list of dates and times online](#)

<https://www.leiths.com/online-courses/nutrition-in-culinary-practice-online-course>

Course duration 5 months.

Each week, unlock a new batch of video-based sessions that take you step-by-step through the theory of nutrition and the practical application of healthy cooking in your own kitchen.

With 1-5 practical and/or theory-based sessions to complete each week, you can typically expect to be cooking and studying for a combined total of about 3-4 hours a week.

At the end of the course, if you successfully complete all units, you will be invited to attend a two-day assessment at Leiths' London kitchens for an additional fee (£695), where you will have the opportunity to earn your NTEC-accredited certification.

## LEITHS

SCHOOL OF FOOD AND WINE

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