

ASHBURTON
CHEFS
ACADEMY
★ ★ ★

Diploma in Culinary Arts

Elite Chef Training



2025/26



Darrian Hosegrove
Chef Director

Welcome

to the Ashburton Chefs Academy

The Ashburton Cookery School is one of the leading private culinary schools in the UK. We have been delivering inspirational cookery courses to enthusiastic cooks from around the world since 1992.

Our **Chefs Academy** was launched in 2011 to offer accredited training programmes aimed at aspiring chefs. We offer a range of chef qualifications from chef foundation courses, to diplomas in cuisine and patisserie.

At our world-class training centre in Devon, our highly experienced tutors will teach you to master the fundamental culinary skills and techniques expected of a contemporary chef.

Our courses are intensive, highly practical, and designed to maximise your culinary potential giving you the best possible start to your culinary career. Ashburton graduates can expect to fast track their careers and are highly valued by employers.

If you are passionate about food and would like to train to cook to a professional standard, the Ashburton Chefs Academy has an inspirational course for you.

To check course availability or to enrol, visit our website at www.AshburtonChefsAcademy.co.uk or phone us on (01364) 652784.



World-Class Facilities

In 2009 our new Chefs Academy Campus was purpose built to provide a world-class culinary training environment for our students.

The air-conditioned kitchens have high ceilings with plenty of natural light, and spacious classrooms provide a comfortable space for non-practical learning.

Wifi is available to students as are computer and printing facilities. A student welfare officer is always on-hand to provide assistance as needed.

In fine weather, students can often be found enjoying their breaks on the deck.

Free car parking is available and free minibus transport between Finlake accommodation and the Academy.

Quality training

The Ashburton Chefs Academy is one of a select group of culinary school's accredited by the British Accreditation Council, who annually inspect the quality of our training, facilities and student welfare.

"Institutions that carry the BAC endorsement represent some of the leading and most reliable private colleges and training providers in the UK."



The Course



Diploma in Culinary Arts

An inspirational chef training programme

At the Ashburton Chefs Academy our mission is to launch the careers of the future stars of the culinary world.

The **Diploma in Culinary Arts** is a prestigious training programme designed to launch your career as a professional chef of the highest calibre, ready to meet the demands of today's employers.

Becoming a top chef takes ambition, dedication, passion and skill. Today's employers are demanding qualified, skilled and creative chefs. Despite this demand there is currently a huge skills shortage within the industry for qualified chefs.

We extend our training to develop the full range of skills and qualities needed to be a modern head chef from core cooking skills to management to leadership skills and beyond.

Over the course of this programme we will:

- Develop your culinary skills to a professional level.
- Prepare you for a career as a head chef.
- Inspire you to become the best cook you can be.

Graduating from the **Diploma in Culinary Arts** sets you out as a committed professional, ahead of the competition, possessing not only excellent cooking skills, but also the managerial skills that employers are crying out for.

Training:	Full-time
Days:	Mon to Fri, 9am to 6pm
Hours:	45 Hours/Week
Duration:	16 weeks
Residential:	Available

Certificates & Qualifications:

- Ashburton Chefs Academy
Diploma in Culinary Arts
- CTH Level 4 Diploma in Professional
Culinary Arts
- HABC Level 3 Award in Food Safety

Included:

- Course Notes & Equipment
- Lunch
- Chef Uniforms
- Exam Fees
- Field trips and masterclasses
- Graduation Lunch

Who is this course for?

Typical ambitions of those that join the **Diploma in Culinary Arts** include:

- launching a career as a professional chef;
- opening a bistro or restaurant;
- launching a catering business;
- personal development, gap year;

Whilst our students come from a variety of backgrounds, ages and life experiences, they all share a passion for cooking.

Many younger students are choosing this course over a university degree knowing that qualified chefs are in-demand and that they will acquire a valuable life skill in a fraction of the time and expense of a degree course. Mature students have often had successful careers in the past and are retraining to follow a dream or start a new career.

Not all students who take this course intend to work as a chef in a commercial catering environment. Many have ambitions of working for themselves in their own businesses, or using their chef skills to open the door to working in chalets or on boats.

Whatever your reason for taking the course, you can be assured that you will receive an excellent standard of training and an internationally recognised qualification.

The Diploma incorporates accredited, industry-valued culinary qualifications



Inspirational teaching

Our team of professional chef tutors are amongst the best in the world. Not only have they achieved commercial success as head chefs in acclaimed restaurants and hotels, but they are inspirational lecturers with years of experience teaching to the highest levels.



The Course

Course Structure

Students will receive a comprehensive training programme that will develop the qualities and skills required to become a successful chef. We take a modern approach to chef development working to build the full range of skills and qualities required by today's chefs.

A typical day at the Chefs Academy begins with a brief morning meeting over tea and coffee where the learning objectives for the day are explored and any theory sessions are presented. Practical training will begin at around 10am. Daily lunch will often feature the wonderful dishes you will create.

All of our cookery courses incorporate expert demonstration from our Chef Tutors coupled with hands-on cookery training and each student is assigned their own workstation with stove and sink access, apron, knives, cutting boards, pots and pans, as well as all the ingredients you will require for the day.

You will also be provided with a course folder with daily course notes and recipes during the course.

A kitchen assistant works throughout each course day to assist the Chef and wash-up as the course progresses, allowing you to fully focus on your cookery.

Our 'Total Chef' training delivers a modern approach to chef development and is unique to the Ashburton Chefs Academy focusing on three areas of development which we call Hands, Heart, Head.



Total Chef Training

Hands

A chef is nothing without a mastery of the practical skills to create great food. We will teach you all of the core cookery skills required to enter a professional kitchen with confidence, ready to deal with any challenge.

Around 70 days of your course content will be dedicated to developing your core cooking skills and a complete understanding of essential cookery concepts and classic skills.

This will include theory sessions and chef demonstrations, but predominantly this will be hands on cookery training in the kitchen.

Towards the end of your course, you will also experience the pressure and excitement of cooking for paying customers as you prepare and deliver a 5-course tasting menu to guests at a charity fine-dining event.



Heart

Great cooking comes from the heart! We will help drive and focus your passion to enrich and inspire your cooking.

Inspiring Guest Lectures

You will meet some of the most inspirational chefs in the region who have earned a reputation for excellence in their chosen area, along with artisans such as master butchers and fishmongers to give you greater depth to your knowledge.

Field Trips & Visits

You will meet some of the local food producers behind the exceptional ingredients you will be working with and we will help foster an interest and understanding of the importance of the path from land and sea to plate.

Ethics & Issues

We will also explore some of the ethical choices to be made in catering today and some of the wider environmental issues that affect us all.

Culinary skills

This is a highly practical course and you will spend most of your time in the kitchen, learning skills and techniques from our experienced chef tutors.

You will learn a wealth of recipes throughout the course reinforcing these skills through repetition.

You will leave the course with good organisational skills, an understanding of best kitchen practices and terminology, and core culinary skills that will act as a solid foundation for your future career.

Knife Skills

Professional Kitchen Skills

Hors d'oeuvres, Cocktails & Canapés

Meat, Poultry & Game

Fish & Shellfish

Yeast Products, Bakery & Pastry

Pastries, Desserts & Confectionery

Farinaceous Dishes

Terrine Dishes

Stocks, Sauces, Soups & Dressings

Sous Vide

Vegetables & Salads

Presentation Skills

Wine & Food Matching

Menu Planning

Food Costing

and more



Head

A successful chef is a thinking chef, and we will expose you to concepts and ideas from the outset that will build your confidence as a chef.

Food Hygiene

Critical to your success as a chef is good food hygiene and food handling skills. You will take a level 3 qualification that is the standard amongst head chefs.

Kitchen Management

It's one thing to cook a dish, but managing a professional kitchen requires specific organisational skills. We will prepare you for that role.

Managing the supply chain

To find the best flavours, you need to source great ingredients. We will show you how to develop a portfolio of food producers and nurture these relationships to give you the best results.

Menu Planning

You will learn to develop menus taking into consideration event themes, styles of service, seasonality, budgets, and special diets.

Palette Development

The development of a sophisticated palette to aid in the identification and pairing of a full spectrum of flavours is a lifetime journey that starts in your first week.

Wine & Food Matching

You will learn to appreciate and identify wine with a contemporary food and wine matching course.

Food Allergies, Special Diets and Nutrition

A customer with a food intolerance or dietary requirement is just as important as any other. We teach you what you need to know to be prepared for and accommodate a range of dietary requirements.

Stamina & Productivity

A career in catering can be a demanding one, requiring long hours and dedication. We will prepare you for the road ahead and give you the tools to maintain focus to achieve your goals.

The Course

TERM 1 (8 Weeks)

Practical Skills

- Level 3 HABC food hygiene
- Knife skills, chopping and cutting at speed
- Basic soup preparation, cooking and finishing
- Breads and laminated doughs
- Stocks, sauces & basic dressings
- Pasta-making & cooking
- Poultry & Duck butchery
- Preparing and cooking shellfish
- Fish filleting and preparation
- Terrines
- Basic pastries and ice creams
- Cakes & Biscuits
- 4 days Practical Assessments
- Individual tutorial session

Fieldtrips & Masterclass

- **Masterclass:** 1 Day with Master Butcher
- **Field trip:** Brixham Fish Market

Culinary Theory

- Poultry & Duck
- Lamb
- Pork
- Beef
- Stocks, soups & sauces
- Introduction to seafood
- Managing a supply chain
- COSSH
- Risk Assessment & Planning



Darrin, Chef Director

Our wonderful location in Devon means we use the best seasonal, locally sourced ingredients on our courses. In fact all of our meat, poultry, fish and dairy is produced within 25 miles of the Chefs Academy.

TERM 2 (8 Weeks)

Practical Skills

- Food and Wine Matching Day
- Laminated and enriched doughs
- Complex de-boning
- Feathered & furred game
- Complex butchery skills
- Complex offal cookery
- Complex canapés and Petit Fours
- Complex fish filleting and cooking skills
- Complex pastries
- Chocolate tempering and moulding
- Advanced sauce making techniques
- European & Asian cuisines
- Molecular cookery
- Vegetarian food
- 5 days of themed practical assessment
- Individual tutorial session

Fieldtrips, Events & Masterclasses

- **Field trip:** Game at Devon Clinton Estates
- **Masterclass:** Chocolate
- **Masterclass:** Smoking and curing meats.
- **Event:** Dining Club week with students cooking for the public in small teams.
- **Masterclass:** Foraging and wild food
- **Masterclass:** Advanced gluten free recipes
- **Masterclass:** Butchery
- **Event:** Graduation lunch at fine-dining restaurant

Culinary Theory

- Offal
- Seasonality of food
- Science of Molecular Cookery
- Sugar
- Veal & Venison
- Shellfish
- Assignment planning
- Pros & cons of fish farming

*"Local, Seasonal, Ethically
Produced Ingredients"*



Qualifications

Qualifications

The Diploma in Culinary Arts incorporates several qualifications to enhance your career prospects. Upon successful graduation you will be presented with the following certificates.



Diploma in Culinary Arts

The Ashburton Chefs Academy's Diploma in Culinary Arts records your study and graduation from this prestigious course, reflecting a pass, merit or distinction.



HABC Level 3 Award in Food Safety

The Level 3 Award in Food Safety is an essential qualification aimed at those working in a supervisory position in the food business who are not only responsible but also accountable for food safety.



CTH Level 4 Diploma in Professional Culinary Arts

The Level 4 **Diploma in Professional Culinary Arts** is one of the highest rated practical cookery qualifications in the UK. This accredited qualification is regulated by Ofqual and externally accredited by the **Confederation of Tourism and Hospitality**.

The qualification is divided between practical and theoretical sessions but with a strong emphasis on the practical element.

The qualification will develop culinary skills by working in a kitchen environment which will be enhanced through demonstrations, appropriate theory sessions and visits.

This course is worth 84 credits within the government's Qualifications Credit Framework which can be counted towards future qualifications.

Course Dates

We run three Diploma in Culinary Arts courses per year in January, May and September.

This full-time, intensive training programme runs for 14 weeks consecutively from 9.30am to 5.30pm, Monday to Friday including public holidays.

Course Name	Dates
2025 Diploma in Culinary Arts 1	Tue 07 Jan to Fri 25 Apr, 2025
2025 Diploma in Culinary Arts 2	Tue 06 May to Fri 22 Aug, 2025
2025 Diploma in Culinary Arts 3	Tue 02 Sep to Fri 19 Dec, 2025
2026 Diploma in Culinary Arts 1	Tue 06 Jan to Fri 24 Apr, 2026
2026 Diploma in Culinary Arts 2	Tue 05 May to Fri 21 Aug, 2026
2026 Diploma in Culinary Arts 3	Tue 01 Sep to Fri 18 Dec, 2026

Course Fees

Duration	Days	Hours	Course Fee	Residential Option
16 Weeks	Mon to Fri	Full-time: 9.30am to 5.30pm	Course Fee: £17,995	110 Nights: £4,950 (optional)

Course fees include all training, 2 x chef uniforms, field trips, exam fees and graduation lunch.

A £1,000 non-refundable deposit is required to secure your place on this course.

To secure a room at Finlake a non-refundable deposit of £250 will be required.

Balances are due 6 weeks prior to start of the course.

Please visit www.ashburtonchefsacademy.co.uk/terms for our full terms and conditions of booking.

Financing Your Course

- Finance your Diploma.
- Monthly repayments over 3 years.
- Parents/family can pay for your course with finance.
- Easy application. Instant decision.
- Available to UK residents only. Subject to status.

To find out more about finance or to apply, simply contact us on (01364) 652784 to discuss with our student advisors.

FINANCE PLAN	
36 Months	
Payments	£529 ^{.03} PER/MONTH
Duration	36 Months
Interest Rate	15.9% APR
Course Cost	£17,995
Voucher Discount	-£1000
Deposit 10%	£1,699 ^{.50}
Balance to Finance	£15,295 ^{.50}
Total Cost of Credit	£3,749 ^{.58}

Accommodation

Residential Option

Our residential package for Chefs Academy students offers a fantastic experience that you won't find anywhere else. Set in 130 acres of magnificent Devon countryside, Finlake is one of the country's most sought after holiday destinations just 15 minutes from Ashburton.

Academy students share a luxury, 3-bedroomed woodland lodge which is fitted to the highest standards. Featuring a spacious shared lounge and dining area, tv, fitted kitchen & bathrooms, as well as outdoor deck and bbq areas.

Finlake offers a wealth of activities to help you relax after your training in the kitchen. Start the day with an early morning swim in the heated indoor pool, keep fit in the extensive fitness room, or enjoy one of the many woodland walks. Enjoy a fresh coffee in the park cafe, or unwind with a drink in the bar and restaurant with friends.

Accommodation includes access to all leisure facilities and free minibus transport between Finlake and the Ashburton Cookery School. Finlake is truly an inspirational setting from which to complete your studies at the Chefs Academy.



Residential Fees

110 Nights Shared Finlake Accommodation....£4,950 inc VAT
Refundable Damage Deposit...£250

Other options

We also maintain a list of alternative local accommodation at affordable prices. Contact us to discuss your requirements.





Student Life

Be inspired

Outside of the kitchen, you will find plenty to keep you occupied in the region.

Devon is one of Europe's finest food regions, and you will be spoilt for choice when it comes to food producers, farmer's markets, fine restaurants and some of the UK's best pubs.

Students are perfectly positioned to take advantage of all that Devon has to offer, with Dartmoor National Park on your doorstep and the South Devon coast just 15 minutes away.

Exeter is just 20 minutes by car which provides plenty in the way of shopping, services and entertainment. And of course, the Cornish border is only half an hour away by car.

However you choose to spend your free time, you are sure to have a memorable time and make some great friends.



International Students

We welcome many international students to the Chefs Academy. Our residential option gives students a secure and enjoyable environment from which to make the most of their time spent in our beautiful area of England.

English Language Requirement

Our courses are taught in English, so if that is not your first-language you will need to show you have good English prior to enrolling on the course with an IELTS Level 5 being the required standard.

Visa's

We are accredited by the British Accreditation Council to accept overseas students for short courses. This means that most overseas students will not need a visa.

Once you have been accepted onto a Chefs Academy course and paid your course deposit we will send you an acceptance letter you can show when arriving in the UK.



Check whether if you need a Visa here:

<https://www.gov.uk/check-uk-visa>

The conditions for studying in the UK are:-

- You must leave the UK at the end of your visit (up to 6 months).
- You must be able to support yourself financially during your trip.
- You need to show you have the funds to pay for a return or onward journey.
- You will not be able to work in the UK whilst here.

Contact us on +44 1364 652784 with any questions.



Easy to find, but a world away...

The picturesque town of Ashburton is easy to find and well serviced by road, rail and air. Located between Exeter and Plymouth the cookery school is less than 2 hours drive from Bristol and under 3 hours by train from London. Exeter Airport is less than 30 minutes by car.

By Train

The nearest train station is Newton Abbot which on all main train services. From London Paddington you can be at our doorstep in under 3 hours. Taxis are available outside the train station and it is a 15 minute taxi ride to our front door.

By Car

Ashburton lies between Plymouth and Exeter just off the A38.

From the South / Plymouth

Take the 2nd turn off to Ashburton sign-posted LinHay Turn-off.

From the North / Exeter / M5

Take the first exit to Ashburton sign-posted LinHay Turn-off.

To the Chefs Academy (TQ13 7LG)

From the A38 slip road, you will turn right towards Ashburton. Take your first right, sign-posted Newton Abbot (A38) / Linhay Business Park. You will see the Ashburton Cookery School 150 yards on your right. Park in the cookery school car-park.

To Finlake (TQ13 0EJ)

From the Ashburton Cookery School head north towards Exeter along the A38, taking the 4th exit to Chudleigh. Turn left at the end of the slip road and after 400 meters take the road sign-posted to Finlake.



Frequently Asked Questions

How old do I need to be to take this course?

The minimum age to join this course is 18 years old.

Do I need to have any cookery experience to take this course?

Whilst you do not need any professional cookery experience we would expect you to be familiar with common kitchen equipment, and basic cookery concepts, such as frying, grilling, baking etc as well as the ability to follow a recipe.

Do I need to bring any equipment?

Everything you need to complete the course is provided for you, including chef uniforms, course notes, access to kitchen equipment and ingredients.

What should I wear?

We provide you with a chef uniform to wear and keep after the course.

You will need to wear suitable footwear for a kitchen environment such as trainers that have a flat non-slip sole. Toes must be covered. We cannot let you into the kitchen without suitable footwear for safety reasons.

Long hair should be tied back, and jewellery and watches removed.

I'm not from Devon, where would I stay?

You can choose to stay in our accommodation option at Finlake which offers a quality, affordable environment for our students.

We can also provide a list of alternative accommodation providers.

I have a special learning need / disability

If you require additional support with learning or a disability or need specific facilities, please contact us to discuss your requirements so we can work with you to ensure you receive the best learning experience.

I have a food allergy / religious requirement

Please contact to discuss any specific issues surrounding your handling or working with specific foods or ingredients. It is essential that we know of any issues prior to arrival for the course.

Do I have to take an exam?

There is a Food Hygiene Certificate training on day one of the course with a multiple choice exam.

During each term of the course there will be a practical kitchen assessment that is marked to check you have reached the skill level required to pass the course.

How good a cook will I be at the end of the course?

You will have learned the fundamentals of cooking to a professional standard and be able to work in an organised and methodical way. You will have developed a comprehensive range of culinary skills and will be able to work confidently in a professional kitchen at a commis chef level, with good prospects of progressing to more senior chef positions with further experience in a professional kitchen.

What are the career prospects with this course?

You will have demonstrated a commitment and dedication to cookery and will have the skills to be taken seriously for junior chef positions by head chefs and can expect to gain access to work in quality restaurants or kitchens. Graduates have secured positions in some of the top restaurants in the UK. Our chef tutors will also provide job references and support where needed.

How hard is it to pass?

This is an intensive course that requires dedication and study. There will be a written project that will need to be completed as part of the course. Over 90% of students that have a full attendance record pass this course. The main reason for failure is non-attendance. Due to the strict requirement for minimum guided learning hours on this course, non-attendance for much of the 16 week program means that a student would be unable to pass.

I'm a mature student, will I feel out of place?

Not at all. This is a common question we get from mature students who are considering retraining in a new career and are concerned that they are going to feel like they are going back to school. Our courses are not like those offered by a traditional catering college - both in the style of training we offer and the environment you will learn in. The broad range of ages and backgrounds of students at the Ashburton Chefs Academy will mean you feel very much at home.



What is your cancellation policy?

Ashburton Chefs Academy courses are secured with a non-refundable deposit, with the outstanding balance being due 8 weeks prior to the start of the course.

Cancellations made more than 6 weeks from the start of the course are entitled to a full refund less the deposit.

Cancellations made within 6 weeks of the start of the course are not entitled to a refund unless we are able to resell your place.

Full details of our cancellation policy are available on our website.

What happens if I don't complete the course?

It is important that students take out a suitable travel insurance policy prior to arrival on the course to cover a range of issues such as illness or bereavement and could allow you to recover your costs should you be unable to start or complete your studies.

If you are prevented from completing your studies due to an unavoidable reason such as illness, you would be required to

claim on your travel insurance policy to recover your course fees. You would be able to complete your studies at a future date by arrangement.

Issues such as change of mind or poor attendance are not entitled to a refund of fees or resits.

Do you have any rules?

This is a professional course and adult learning environment so we aim to provide a safe and proactive experience for all students and staff.

Therefore all Chefs Academy students are required to adhere to a Code of Conduct during their studies that covers areas such as attendance, behaviour, language and appropriate use of social media.

I have further questions.

You can contact our Student Advisors 7 days a week to discuss any questions you may have about our courses or to enrol on (01364) 652784.



Join the New Generation of Chefs

To join this course simply contact us by phone or email and a student advisor will answer any questions you may have and take your booking for your chosen course date.

You are welcome to visit the cookery school at any time with prior booking, or join us on a Chefs Academy Open Day. We are open 7 Days a week.

Ashburton Chefs Academy
Old Exeter Road
Ashburton
Devon
TQ13 7LG

Tel: (01364) 652784
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www.AshburtonChefsAcademy.co.uk
support@ashburtoncookeryschool.co.uk





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