

Cook, Vocational Qualification in Restaurant and Catering Services, day-time teaching

Study restaurant and catering in a practical way. The employment situation in the industry is good. A cook who has completed the competence area of food services works at restaurants or in the catering sector, staff canteens, cafés, catering companies, freight and passenger ships as well as institutional kitchens.

Contents

Completion of the programme leads to a complete vocational qualification in Restaurant and Catering, Food Services competence area (cook). Learn more about qualification requirements in [ePerusteet](#). The scope of the Vocational Qualification in Restaurant and Catering Services is 180 competence points.

Duration and implementation

Programme duration is approximately 1,5-2 years or according to personal plan. Studies include contact teaching, distance learning and on-the-job learning.

Admission criteria

The education is targeted at Finns, citizens of the EU and applicants possessing a residence permit in the EU/Schengen countries. If you have a residence permit in the EU, please attach it to the application.

- Suitability for the field: Good health and flexibility regarding working times are necessary for working in this field.
- Motivation
- Need for education
- Prerequisites for studying: Appropriate study skills and commitment to studies and degree completion.

Price

The programme is free of charge for the student. Acquisition of working clothes, working footwear and textbook incur expenses. You will study full-time. This means that you can apply for support.

Place

Turku Vocational Institute, Lemminkäisenkatu 18, Turku

Apply online

Application period ends on the 11th of August 2024. To apply fill the [online admissions form here](#) and participate in the compulsory admissions info, interview and practical exam.

More information

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