

Professional Cookery - Part Time

This course is a part-time one day a week programme which normally takes a year to complete. It is suitable for all those who work in the kitchens but have yet to gain formal chef qualifications. It may also be suitable for those who are considering a change of career.

You will study: 4 core units which comprise of:

- Maintain a safe hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Maintain handle and clean knives

Plus a choice of additional units covering the following areas:

- Fish and Shellfish
- Meat, Poultry and Game
- Hot sauces and Soups
- Rice and Pasta
- Bread, Dough and Pastry
- Healthier options
- Hot and Cold desserts
- Cold food presentation

The course includes master classes from some of Gloucestershire's finest chefs, trips to suppliers, producers and manufacturers, and attendance at Chef Forum events.

The qualifications you will study are the City and Guilds Level 2 NVQ Diploma in Food Preparation and Cooking (General), and the Level 2 Award in Food Safety.

The assessment on this course will be through a mixture of practical tasks and short answer tests. During the programme you will complete a logbook showing what you have produced and you'll have practical assessments. Your theory knowledge will normally be tested using an on-line assessment system with multi-choice questions, but you can also be tested using short answer written questions.

You will be part of the expanding hospitality industry and this course will provide you with the core skills to work as a professional chef or to improve the skills you already have as a professional chef. Whilst you will be working within a group you will also be given individual targets and support tailored to your needs and the needs of your workplace. You will be able to train on the latest equipment using new techniques and ingredients. You will require a uniform and knives for kitchen work.

For information on uniform [Click Here](#)

Entry Requirements

A minimum of three GCSEs at grade D or 3 and above

What's Next

When you have completed your level 2 you can progress onto the Professional Cookery NVQ Level 3, which will normally take you one more year part-time study at Gloucestershire College.

Your Options

	Start Date	End Date	Course Level
Professional Cookery - Part Time (Part Time)			
Cheltenham	20/09/22	20/06/23	2