

Professional Cookery - Full Time

The Level 2 Technical Certificate in Professional Cookery is aimed at learners who are looking to start a career in the hospitality and catering industry. Learners could progress into employment, onto an Apprenticeship, or further their studies by taking other qualifications at Level 3.

On this course you will study theoretical aspects of the subject and apply them to practical tasks. Techniques covered include: • boiling, poaching and steaming • stewing and braising • baking, roasting and grilling • deep frying and shallow frying • cold food preparation. Learners will also cover: • the structure of professional kitchens and the principles of working as a professional chef • how knives, tools and equipment are used in professional kitchens • how to work safely and hygienically.

You are also required to work in the college training restaurant serving food and drink

This one year course is full time and involves a combination of practical and theory classes. Students will further develop their skills by cooking and serving customers in the college training restaurants.

Assessments of both theory and practical skills take place over the year of the course with an end of year final synoptic skills assessment examination for you to show your ability to integrate and apply your skills, knowledge and understanding across the programme.

Entry Requirements

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

What's Next

There are opportunities to progress onto a Level 3 in Professional Cookery, or Hospitality Supervision or undertake an apprenticeship programme

Your Options

	Start Date	End Date	Course Level
Professional Cookery (Full Time)			

Cheltenham	08/09/21	01/07/22	2
Professional Cookery (Full Time)			
Forest of Dean	08/09/21	01/07/22	2