

Professional Cookery Advanced Diploma - Part Time

Are you wanting to take your chef skills to the next level? The Level 3 Professional Cookery qualification is ideally suited to those wanting a career change, to improve their current skills and have less time to commit to training?

The Level 3 takes place 1 day per week over a 1 year period and suits people with either lots of experience in the professional kitchen or those who have achieved a level 2 course in Professional Cookery.

The following topics are covered within this qualification through a variety of practical skills sessions and theory based topics:

- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Prepare game for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry dishes
- Maintain food safety when preparing, storing and cooking food
- Produce healthier dishes
- Develop productive working relationships with colleagues
- Contribute to the control of resources
- Prepare, cook and present complex cold products
- Prepare, finish and present canapés and cocktail products

This qualification could lead to jobs such as:

- Commis chef
- Chef de partie
- Sous chef

For information on uniform [Click Here](#)

Entry Requirements

To enrol on this course you must already have a level 2 qualification in Professional Cookery or equivalent

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industry experience.

What's Next

You could progress into employment, where you could undertake an apprenticeship at level 4 in hospitality & catering.

- Level 4 Diploma in Hospitality Management Skills

Your Options

	Start Date	End Date	Course Level
Professional Cookery Advanced Diploma - Part Time (Part Time)			
Cheltenham	20/09/22	20/06/23	3