



Diploma in Professional Cookery Level 3 PT

Inspiring Lives, Discovering Futures

The Course

In brief...

This is a **FAST-TRACK**, one year intensive programme, designed to develop advanced culinary skills & knowledge, as well as fundamental supervisory techniques, and is fully endorsed by the Craft Guild of Chefs.

Who is it for?

This qualification will help learners undertake advanced skills and techniques in producing dishes, and will provide them with the skills needed to work in a kitchen in a variety of roles, within Kitchen & Larder sections.

What the Course Leads to

What courses can I do after this?

On successful completion of this course you could progress onto Higher Education or full-time employment.

What do I need to apply

To do this course you should have...

You will require a minimum of 5 GCSEs at grades 9-4 (A*-C) including English and maths grades, or have achieved a Level 2 Functional Skill in English and maths. Additionally the successful completion of a relevant Level 2 industry related qualification in Food Preparation & Cooking.

Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
HGL3FD003D	06/09/2021	N/A	£200.00	£1425.00

[There is an Advanced Learner Loan available for this course.](#)

* Please note fees are subject to change.

Costs

NB - If you leave after the first four weeks, you will be liable to pay the full fees for the remainder of the academic year. You are also liable to repay any assisted funding you have received (This includes any uniform/travel assistance)

Associated Costs

Click [here](#) to download the current expected uniform list. If you already have a kit, the minimum requirement is a College logo jacket, and the small blue-checked trousers.

For progressing students there is a [Top Up](#) Uniform list for replacement/additional items

Course Content

Key Information

Duration

1 Year

Attendance

Part-time

Level

Level 3

Qualification Name

Level 3 Diploma

Awarding Body

City & Guilds

Curriculum Area

Service Industries and Humanities - Hospitality and Catering

Course Content

Units you will study include:

- The principles of food safety supervision for Catering
- Supervision skills in the professional kitchen
- Cook & finish complex vegetable and vegetarian dishes
- Prep, Cook & finish complex meat dishes
- Prep, Cook & finish complex poultry dishes
- Prep, Cook & finish complex fish & shellfish dishes

(Units are subject to change)

Next Steps ...

Email: enquiries@thecollege.co.uk

Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

