



# Professional Cookery



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Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 2
Delivery Mode	Full-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2026
Course Code	PA000125

**This course is delivered in partnership with**



## Course Summary

### Your Catering & Hospitality journey starts now!

This course is your gateway into the exciting world of hospitality! You'll gain hands-on skills in cooking, baking, front-of-house service, and even food writing. From crafting delicious dishes to mastering customer service, you'll explore the industry with expert guidance, real-world experience, and exciting masterclasses.

### Why choose this course?

- Hands-on Learning – Get stuck in with practical sessions in professional kitchens and a working college restaurant.
- Masterclasses – Learn from top chefs, nutritionists, and employers like Regal Foods.

Take part in unique experiences, including an Army & Navy cooking challenge.

- Career Opportunities – Whether you dream of being a chef, barista or restaurant manager—this course opens doors.
- Extra Qualifications – Gain a City & Guilds Barista Level 2 VRQ (Vocational Related Qualification).

### **This course is perfect for you if:**

- You're passionate about food and hospitality.
- You want real industry experience and exciting opportunities.
- You love hands-on learning and working as part of a team.

Start your journey today! Apply now and take the first step toward an exciting career in hospitality.

## **What You Will Learn**

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### **Skills you'll develop:**

- Communication & Confidence – Learn how to talk to different people and build your confidence in a work setting.
- Teamwork – Work with others to prepare food and give great customer service.
- Health & Safety – Understand the importance of food hygiene and safety in a kitchen.
- Cooking Skills – Try out different cooking techniques to make a variety of dishes.
- Food Service – Get experience in serving food and looking after customers.
- Using Kitchen Equipment – Learn how to use different tools and machines in a real kitchen.

## **Modules**

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### **Core modules:**

- Maintain a safe, hygienic and secure working environment
- Maintain, handle and clean knives
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Prepare fish, meat and poultry for basic dishes
- Prepare vegetables for basic dishes
- Cook and finish basic fish
- Prepare, cook and finish basic poultry, meat and fish for basic dishes

- Prepare, cook and finish basic vegetable dishes
- Prepare, cook and finish basic soups
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic dough products
- Prepare, cook and finish basic meat dishes
- Prepare cook and Finish Basic Pastry Products
- Prepare, cook and finish basic bread and dough products

### **Extra modules:**

- Prepare, cook and finish basic cakes, scones pastry and sponges
- Prepare, cook finish hot and cold desserts

## **Entry Requirements**

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Entry requirements are a minimum of a grade 3 in GCSE English Language and grade 2 in GCSE Maths.

English and/or Maths will be included in your timetable if you have not achieved a GCSE at grade 3 or above in these subjects when you start your course.

## **Work Experience**

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### **Gain hands-on experience in real-life industry settings!**

For this course will complete compulsory work experience, where you'll dive into the world of work and gain the skills employers are looking for. You will:

- Train in our College restaurant, The Grove, and put your skills into practice, gaining valuable front-of-house experience.
- Learn from top chefs, nutritionists, and employers like Regal Foods. Take part in unique experiences, including an NHS nutrition masterclass.
- Work with real employers, gain valuable experience, and even get paid opportunities at major events like the Farnborough and Paris international air shows.
- Boost your confidence and learn how to plan tasks, meet deadlines, and make smart decisions.
- Understand how to maintain a safe and productive work environment.
- Be part of a workplace that values diversity and promotes equality.

With this, you'll have hands-on experience to showcase on your CV, demonstrating your

industry skills to employers.

## Progression

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After completing this course, you'll be ready to:

- Progress on to our Level 3 Professional Cookery course.
- Apprenticeships in top restaurants, hotels, catering companies, or food manufacturing.

**Disclaimer:** Our prospectus, college documents and website are simply here to offer a guide. We accept no liability for any inaccurate statements and are not responsible for any negative outcomes if you rely on an inaccurate statement.

We reserve the right to withdraw any programmes or service at any time.