



# Professional Cookery (Adults)



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Subject Area	Catering & Hospitality
Course Type	Adult
Study Level	Level 2
Delivery Mode	Part-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2026
Course Code	PA000127

This course is delivered in partnership with



## Course Summary

Become a professional chef by completing these industry standard qualifications. This course is ideal for those chefs in industry who would like to continue or refresh their knowledge by undertaking topics within the qualification.

This course is provided in partnership with MyLahore Academy.

## What You Will Learn

You'll gain a high standard of cookery skills from processes, such as roasting and frying to

commodities, whilst also learning other workplace essentials like menu design.

## Modules

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- 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 for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare vegetables for basic dishes
- Cook and finish basic fish
- Cook and finish basic poultry dishes
- 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
- Cook and finish basic meat dishes
- Prepare, cook and finish basic bread and dough products

## Entry Requirements

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No formal qualifications are required but a grasp of the English language is necessary and will be assessed at expression of interest.

Please note that you will be required to purchase and wear a uniform and buy some equipment such as knives. All the necessary uniform can be purchased from the Department throughout July, August and September.

## Work Experience

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Learners will have the fantastic opportunity to carry out exciting work placements at MyLahores kitchens, who we work closely with on this programme.

## Progression

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Successful completion of this course can lead to progression to further study or

employment within the Catering and Hospitality industry. You will be able to apply for Professional Cookery Level 3 with no additional equipment requirements.

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