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Professional Cookery



Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 2
Delivery Mode	Full-time
Duration	1 Academic Year
Start Date	September 2027
Course Code	PA000125

View on **bradfordcollege.ac.uk**

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 restuarant 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

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

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

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

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

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.

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