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Professional Cookery



Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 3
Delivery Mode	Full-time
Duration	1 Academic Year
Start Date	September 2027
Course Code	PA000128

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Course Summary

Become a professional chef by completing these industry standard qualifications.

Progressing to Level 3 is an exciting opportunity to develop further your culinary adventure. You will work with the Level 3 tutor who will guide you through a range of topics already visited at level 2 into complex dishes and menus. Special focus on improving practical skills and techniques

You will deliver a fine dining menu on a Thursday evening closely mirroring current industry standards.

During the year you will have the opportunity to work with industry chefs who will deliver Masterclasses each term.

Along side these masterclasses you will be able to take part in vocational trips within the food industry discovering industry trends and new ideas.

Potential candidates should already have a Level 2
Professional cookery qualification or relevant industry experience. This will be discussed at the interview process.

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.

Entry Requirements

Entry to this course requires GCSE English and Maths at grade 4 or above and a Level 2 Qualification in Professional Cookery.

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