

Professional Cookery - Level 2

09 Sep 2024 (Hammersmith)

Study Mode: Full Time / Location: Hammersmith

A full time level 2 course for professional chefs in which students will build on their basic skills gained on a previous level 1 course or during employment to reach the next level of competence which can enhance their job prospects with current employers or make them more attractive for future employers.

The course is held over 2-3 days per week, for both practical and theory lessons, you will receive tuition through a realistic practical environment, in the college's very own Taste Restaurant which has a lunch time service 3 times a week. You will plan, create and cost menus for special theme days. Theory will be conducted in a dedicated computer room using the college system, where you will also update your portfolio on a regular basis.

ENTRY REQUIREMENTS

- Two to four GCSEs grade 3 (D) and above, including English and maths, or functional skills at Level 1 or above, in English and maths,
- a Level 1 Professional Cookery qualification
- The Culinary Skills Certificate

ASSESSMENT METHOD

For this course you will be assessed by continual practical assessment, and completing multiple choice questions for each of the 10-15 units selected by the assessor.

You will be required to put together and build a portfolio based on gathering evidence of your learning from assessments with pictures .

This can be carried out whilst working in TASTE production kitchen, which is the Colleges own restaurant, where you will take part in preparing and cooking food for paying guests.

Course Description:

Unit 101 - Maintain a safe, hygienic and secure working environment

Unit 102 - Maintain, handle and clean knives

Unit 104 - Work effectively as part of a hospitality team

Unit 203 - Maintain food safety when preparing, storing and cooking food

Unit 222 - Prepare and cook meat for basic dishes

Unit 223 - Prepare and cook poultry for basic dishes

Unit 226 - Prepare and cook vegetable for basic dishes

Unit 236 - Prepare, cook and finish basic hot sauces

Unit 237 - Prepare, cook and finish basic soups

Unit 239 - Prepare, cook and finish basic rice dishes

Unit 240 - Prepare, cook and finish basic pasta dishes

PROGRESSION OPPORTUNITIES

Possible promotion at your place of work Apply for a more rewarding, challenging employment as you have gained more experience and confidence in the kitchen Progress onto the Level 3 Professional Chefs qualification Work as a Chef de partie earning in the region of £12,000-£16,000 with a progression to a Sous Chef or Head Chef earning £25,000-£30,000pa. Employment as a trainee commis chef Advanced Apprenticeship

STUDY METHODS

The course study programme falls in two parts; Theory and Practical. In practical sessions you will be working in the Colleges own Taste production kitchen making your work available to Taste Restaurants guests dining in the evening on specially arranged evenings. When not taking part with these nights you will be completing workshops in which you will practice and develop your skills. You will be able to take pictures of your dishes as evidence for your portfolio.

Theory, falls into three parts:

Firstly, while you will be located in a well maintained computer room you will receive information via the college system on which we will discuss, analyze, and question methods and procedures used on your course to help you assimilate the idea behind such procedures and methods used on the course.

Secondly, you will be required to complete online multiple choice questions for each unit, gaining 100% completion, following tuition. Thirdly, you will update your portfolio and evidence logbook with your evidence of work based on your pictures.