

Professional Cookery - Level 3

09 Sep 2024 (Hammersmith)

Study Mode: Full Time / Location: Hammersmith

The level 3 professional cookery course is ideal for those chefs who already have a level 2 qualification or already work in the hospitality industry. They can then choose to continue the development of their skills and knowledge to enable them to progress in their career. This course will give you the skills to achieve your potential within the hospitality industry.

Supervising skills will play a large role in this course as you will be required to complete duties in the kitchen that demonstrate your team leadership. You will prepare more complex dishes using a wide range of skills.

Students joining this programme are required to purchase a uniform and basic set of equipment. To help keep costs to a minimum, these items are available to buy through the Catering Department. If you have any concerns regarding the cost of the uniform, please discuss this at your interview as we may be able to help meet some of the expense.

ENTRY REQUIREMENTS

- Two to four GCSEs grade 4 or above, including English and maths, or functional skills at Level 2 in English and maths,
- A Level 2 Professional Cookery qualification
- reference from your previous tutor
- at least 85% attendance on your previous course

Learners without the above minimum qualifications in English and Maths will be required to take an assessment prior to enrolment.

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.

PROGRESSION OPPORTUNITIES

A Foundation Degree in Culinary Arts

Work full time in the industry as a Sous Chef, Senior Chef de Partie or as a Head Chef

STUDY METHODS

You will work in dedicated kitchens (pastry and production) developing your skills for both kitchen and pastry sections, you will practical assessments and short answer papers to test your understanding of the different preparation and cooking methods for both kitchen and pastry sections.

Units

- Maintain food safety when storing, preparing and cooking food
- Develop productive working relationships with colleagues
- Maintain a safe, hygienic and secure working environment
- Prepare shellfish, meat and poultry for complex dishes
- Cook and finish basic complex meat, shellfish, poultry and vegetable dishes
- Prepare, cook and finish complex hot sauces, soup and fresh pasta dishes