

Professional Cookery - Full Time

Ideal if: you would like to pursue a career in the catering and hospitality industry.

You'll learn: food safety, food and beverage service, health and safety, knife skills and how to prepare and cook a range of dishes.

Expect: a practical and demanding course in which you will produce high quality food to tight deadlines with skill, care and attention to detail.

You'll love: working with highly regarded chefs and gaining industry experience throughout your course.

The Level 2 Diploma in Professional Cookery is aimed at learners who are looking to start a career in the hospitality and catering industry. Learners could progress into employment, onto an Apprenticeship, or further their studies by taking other qualifications at Level 3.

On this course the following modules:

- Maintain a safe hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Maintain handle and clean knives
- Meat and Poultry
- Hot sauces and Soups
- Vegetable dishes
- Bread, Dough and Pastry
- Hot and Cold desserts

This one year course is full time and involves a combination of practical and theory classes. Students will further develop their skills by cooking and serving customers in the college training restaurants.

The course includes masterclasses from some of Gloucestershire's finest chefs, trips to hospitality businesses and taking part in exciting enrichment activities

The qualification you will study is the City and Guilds Level 2 NVQ Diploma in Professional Cookery

The assessment on this course will be through a mixture of practical tasks and short answer tests. During the programme you will complete a logbook showing what you have produced and you'll have practical assessments.

There are currently a variety of employment opportunities in the hospitality industry and achievement of this qualification will help to kick-start your career. Many learners progress onto the Level 3 Diploma in Professional Cookery which takes your skills to a higher level.

Entry Requirements

Typical Entry Criteria Three GCSE subjects at Grade 3 and above: Gloucestershire College welcome any other/combinations of relevant qualifications that are comparable and/or equivalent to the typical course entry requirements.

For 19+ applicants that do not have recognised qualifications may still meet course entry requirements through alternative methods of assessment at the College's discretion.

All queries regarding course entry criteria including the equivalency of qualifications and exceptional extenuating circumstances should be directed by email to the Admissions Department through applications@gloscol.ac.uk.

What's Next

The general progression route for our Professional Cookery Level 2 programme is:

Professional Cookery (Level 3) NVQ

Your Options

	Start Date	End Date	Course Level
Professional Cookery (Full Time)			
Cheltenham	06/09/24	30/06/25	2
Professional Cookery (Full Time)			
Forest of Dean	06/09/24	30/06/25	2

Apply now at www.gloscol.ac.uk or call 0345 155 2020