

## Professional Cookery C&G Level 3 Diploma

Study Mode: Full Time Programme | Course Level: 3

### Is this course right for me?

If you already have a Level 2 professional cookery qualification and are looking to progress your career further, the Level 3 diploma will take your cooking skills to the next level.

You will build on your existing skills and the course is ideal if you have experience of working in a professional kitchen and want to develop your skills further to become a specialist chef or move into a management role.

### Entry Requirements

To access this course you are required to have:

- NVQ Professional Cookery Level 2 qualification
- GCSE at Grade C/4 or above in English and Maths

### What will I learn?

During this course you will study the following modules:

- Food hygiene Health and safety
- Effective professional communication
- Prepare cook and finish complex meat dishes
- Prepare cook and finish complex poultry dishes
- Prepare cook and finish complex fish dishes
- Prepare cook and finish complex hot sauces
- Prepare cold sauces and complex dressings
- Cook and finish Shellfish
- Prepare cook and finish complex cold desserts

### What skills will I gain?

By studying this course you will:

- Develop vital skills in food safety and hygiene
- Choose from a range of practical options in anything from cooking shellfish dishes to developing menus
- Develop your understanding of preparing dishes and how to present to restaurant standard
- Learn how work as part of a team and supervise others
- Develop an appreciation for tastes and textures and how to adjust dishes to bring out the flavour
- Develop your confidence identifying the quality points to look for in all produce

- Understand how the skills you are learning and how they are applied in the catering industry
- Improve your teamwork and presentation skills

## How will I be assessed?

This is an assessment based course with no formal exams. You will be continually assessed throughout the programme.

## What can I do next?

The skills you will learn on the course will enable you to:

- Pursue a career in the catering industry working in a range of venues including hotels, restaurants, public houses, bistros, hospitals or industrial kitchens

## Delivery

**Location:** Wellington Road Campus

**Start Date:** 01/09/2025

**Day:**

**Time:**

**Course Fee:**

**Course Code:** CP0145

**Study Mode:** Full Time Programme

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