



Advanced Professional Cookery Level 3 (Full-Time)

The Level 3 in Advanced Professional Cookery course is designed for students with an interest in becoming a cook, learning about cooking, catering and hospitality. You will be given the opportunity to build on your current skills and develop a wider repertoire of skills including butchery & chocolate work. In addition to your technical skills, in our professional kitchens and Blasus training restaurant, you will develop your supervisory skills as you begin to explore the entrepreneurial aspects of a culinary arts career. With the dedicated support of our highly experienced chef lecturing team, you will supervise our kitchens as well as create and develop new and exciting products. You will study gastronomy and develop the supervisory aspects of food safety. You will also be given the opportunity to participate in our educational visits abroad. This is located in the Catering, Hospitality and Agriculture (CHA) department.

Entry Requirements

Interview and a Level 2 qualification in Hospitality or relevant experience.

Career Prospects

HND or BA in Hospitality Management & the Culinary Arts. Employment in the hospitality and culinary arts industry.

STUDY MODE

FT

LOCATION

Newtown College - 01686 614200

Neath College - 01639 648000

COURSE LENGTH

1Y

Coleg Afan	01639 648200	Afan College
Coleg Bannau Brycheiniog	01686 614400	Brecon Beacons College
Coleg Castell-nedd	01639 648000	Neath College
Coleg Y Drenewydd	01686 614200	Newtown College