

Diploma in Professional Cookery Level 2 (Part-Time: Evening)

The part-time Diploma in Professional Cookery is suitable for anyone who works as a chef in the catering and hospitality sector.

This course enables you as a learner to become a professional chef by completing industry standard qualifications; gaining knowledge of a wide variety of cookery skills and processes. This level is ideal if you've worked as a chef for some time .

This is a 33 week course, to be run on Mondays or Tuesday, 3:30pm-7:30pm.

Entry Requirements

Candidates would be working within the hospitality industry. Applicants who do not necessarily have formal qualifications, but can demonstrate relevant experience and/or achievement of professional qualifications within the industry, will be considered.

Career Prospects

Upon successful completion of this gualification and recommendation you could progress to an Advanced Qualification at Level 3 such as Kitchen and Larder or VRQ Patisserie & Confectionery.

These NVQs are applicable for people working, or wishing to work, in a wide range of hospitality and catering businesses, for example:

- Fine dining restaurants
- Quick service restaurants
- Hotels
- Bed and breakfasts
- Youth hostels
- Holiday parks
- Contract caterers
- Armed Forces
- Schools
- Care homes



📞 0330 818 8100



Assessment

Each candidate will be issued a e-portfolio; it is their responsibility to keep all evidence required to pass the course within the log book and also ensure that it is continuously updated.

Each unit is assessed under both taught practical, and under pinning knowledge environments, by the assessor. All unit criteria must be obtained in order to achieve the full award.

Additional Costs

There will be a small additional cost to cover PPE

STUDY MODE PT

LOCATION COURSE LENGTH

