Professional Cookery NVQ Level 3 (Part-Time)

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 at an advanced level.
This level is ideal if you've worked as a chef for some time and already hold a level 2 qualification or have vast industry experience, and you may already supervise others or manage resources and want to develop your skills further, perhaps to work as a senior chef.

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

Entry Requirements

Level 2 NVQ or equivalent in Professional Cookery and working within the profession. Personal experiences will also be taken into consideration.

Career Prospects

Support progression to a supervisory role within the professional catering environment or progression to a more advanced skilled role.

Course Modules

A range of units that include preparing and cooking a range of complex meat, poultry and fish dishes, complex sauces and soups. Prepare and present hot and cold dessert. You will also cover kitchen safety and hygiene.

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 are some additional costs for uniforms and small equipment

STUDY MODE
PT

LOCATION
Neath College - 0330 818 8100

COURSE LENGTH
2Y