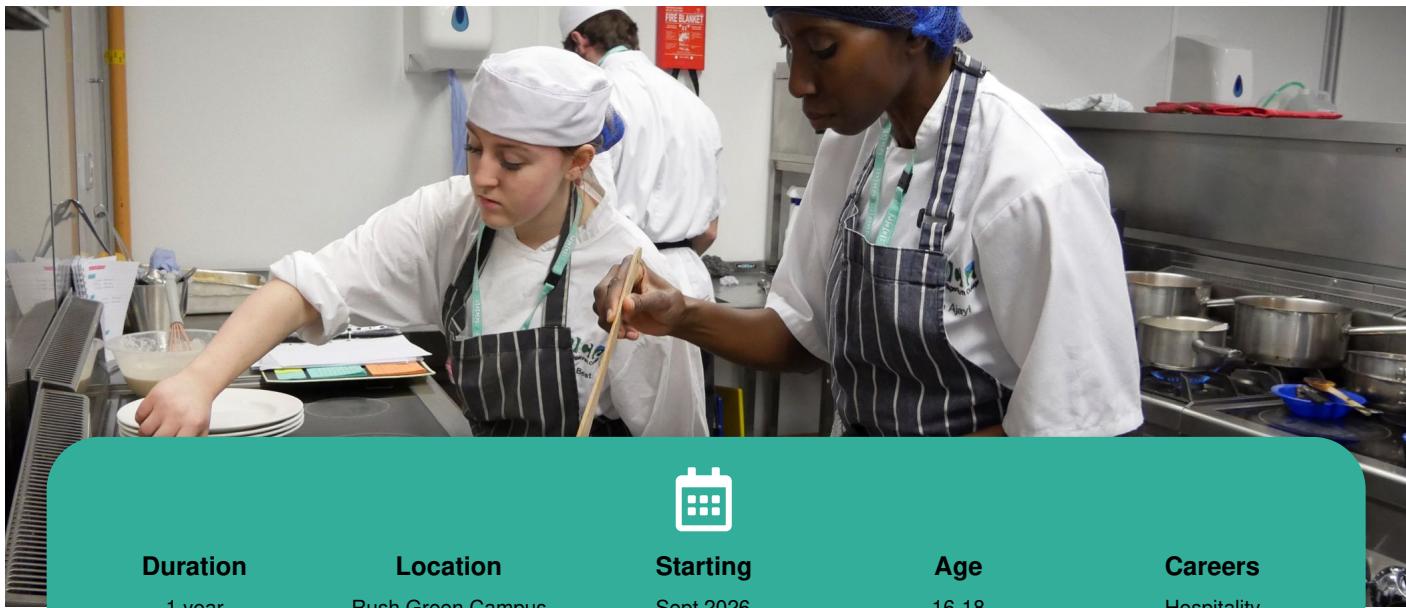


Level 2

Professional Cookery

City & Guilds NVQ Diploma



A photograph showing two students in a professional kitchen. One student, a woman, is in the foreground, focused on stirring a dish with chopsticks. Another student, a man, is visible in the background. They are both wearing white chef's coats and hats, and dark aprons. The kitchen is equipped with stainless steel surfaces, a stove, and various cooking utensils.

	Duration	Location	Starting	Age	Careers
	1 year	Rush Green Campus	Sept 2026	16-18	Hospitality

Course fees per year

AGE 16-18

FREE

Contact us to discuss what Financial support is available.

Overview

This course is a training ground for would-be chefs!

You'll work in our industry-standard kitchens and produce food that's served at Chef's Hat - our public-facing restaurant!

What you'll learn

The course covers a variety of subjects including:

- Costs & menu planning
- Preparing & cooking fish, shellfish & poultry
- Preparing & cooking hot & cold desserts
- Preparing & cooking rice & vegetables
- Preparing & cooking biscuits & other dough products
- Healthy foods & special diets
- Food safety

Assessments / Exams

There will be a series of tests of your knowledge throughout the year.

You'll also be assessed on practical cooking skills in our commercial and training restaurants.

And you'll need to build your portfolio to show evidence of your progress.

Entry requirements

You will need to have GCSE Maths, English Language and two additional subjects at grade 3 (D) or above.

As part of the application process you will also be asked to explain why you want to study this course, so that we can ensure any course offer made aligns to your career goals.

Links with employers

You'll be learning in our industry-standard working kitchens which serve The Chef's Hat, our on-campus restaurant.

As the restaurant's open to the public, this is a great way of getting real work experience and improving your job prospects.

What this course leads to

Having completed this course, you can move on to the City & Guilds Diploma in Professional Cookery at Level 3, which is offered at our Rush Green campus and also at The Technical Skills Academy.

Alternatively you can choose to use your skills to find work in the hospitality and catering industry.

Visit this course on our website: <https://barkingdagenhamcollege.ac.uk/find/courses/0000000026>

For further information please contact the college: <https://barkingdagenhamcollege.ac.uk/contact>