Level 3

Professional Cookery

City & Guilds Diploma



Duration	Location	Starting	Age	Careers
1 year	Rush Green Campus	Sept 2027	16-18	Hospitality

Course fees per year

AGE 16-18

FREE

Contact us to discuss what Financial support is available.

Overview

Continue and complete your training to be a chef!

What you'll learn

You'll prepare complex meat, fish (including shellfish), poultry and vegetable dishes, as well as desserts, cakes and biscuits - all using the highest quality ingredients.

You'll also cover the preparation of soups, hot and cold sauces and pasta dishes.

As part of the course, three mandatory awards: Health & Safety, Food Safety and Working Relationships will be completed.

Assessments / Exams

There are tests throughout the course to assess your theoretical knowledge.

You'll be assessed through real work experience in our commercial and training restaurant - The Chef's Hat.

And you'll produce a portfolio of evidence to show your progress.

You will also cover three mandatory awards: Health & Safety, Food Safety and Working Relationships.

Entry requirements

You will need to have GCSE Maths, English Language and two additional subjects at grade 4 (C) 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.

You'll need to have successfully completed a relevant NVQ Level 2 qualification AT MERIT. There will be an interview following your application and you'll need to supply references.

Links with employers

You'll study in our industry-standard training kitchens which serve our on-campus, public-facing restaurant, The Chef's Hat.

This will give you real work experience, increasing your opportunities for employment.

What this course leads to

There are a variety of career opportunities available to successful students. These include becoming a chef in a hotel, a cook in a hospital or a similar kitchen, a patissière or a cake decorator.

Other employment opportunities will also be open to you. These include jobs within research & development and the hygiene industry, and working as a food representative.

Visit this course on our website: *https://barkingdagenhamcollege.ac.uk/find/courses/0000000027*

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