

Professional Cookery Level 2

This course is designed for 16-19-year olds.

Our Professional Cookery Diploma Level 2 course enables learners to develop their passion and interest for hospitality and culinary arts and enables them to either progress to our Catering Level 3 course or be ready for a career in the Catering Industry.

Progression opportunities

This course will lead to:

- Hospitality and Culinary Arts Level 3
- Employment – This qualification will give you the skills required to gain employment in the hospitality and catering industry.

Entry Requirements

The entry requirements for this course are:

- 4 GCSEs at Grade 3 (D) or above including English and maths or Merit in relevant Level 1 course
- Interview and assessment

If required, you will have the opportunity to study GCSE maths and/or English alongside your course so you can progress onto the next level.

What will I study?

This course consists of the following modules:

- Food preparation and cooking skills including:
 - Poultry and meat
 - Shellfish and fish
 - Vegetables and fruits
 - Pasta products
 - Patisserie and bakery work

Disclaimer:

Every effort has been made to ensure the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstances dictate.

- Cold and hot deserts

How will I be assessed?

You will be assessed via:

- Observation and knowledge questions
- Practical assessments and written assignments

Disclaimer:

Every effort has been made to ensure the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstances dictate.