

## Professional Cookery Level 3

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

Our Professional Cookery Diploma Level 3 course enables learners to develop their passion and interest for hospitality and culinary arts and enables our learners to either progress to Catering Level 4 or 5 courses in further or higher education or be ready for a career in the Catering Industry.

### Progression opportunities

This course will lead to:

- Hospitality and Culinary Arts Level 4 and 5 with further education and university establishments.
- 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 4 (C) or above including English and maths and Home economics or
- Level 2 Professional Cookery Diploma course or equivalent qualification.  
Interview and assessment

### What will I study?

This course consists of the following modules:

- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex meat dishes
- Cook and finish complex vegetable dishes
- Prepare cook and finish complex hot sauces
- Prepare cook and finish complex soups

#### 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.

- Prepare and cook and finish complex bread and dough products
- Prepare and cook and finish complex cakes, sponges, biscuits and scones
- Prepare cook and finish complex pastry products
- Develop productive working relationships with colleagues
- Maintain the health hygiene safety and security of the working environment

## How will I be assessed?

You will be assessed via:

- Observation and knowledge questions
- Practical assessments and written assignments

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