

Professional Cookery (Adults)

Subject Area	Catering & Hospitality
Course Type	Adult
Study Level	Level 3
Delivery Mode	Part-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2024
Course Code	PA000128

Course Summary

Become a professional chef by completing these industry standard qualifications. This course is ideal for those chefs in industry who would like to continue or refresh their knowledge by undertaking topics within the qualification.

What You Will Learn

You'll gain a high standard of cookery skills from processes, such as roasting and frying to commodities, whilst also learning other workplace essentials like menu design.

Entry Requirements

Entry to this course requires GCSE English and Maths at grade 4 or above and a Level 2 Qualification in Professional Cookery.

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