

Professional Cookery

Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 2
Delivery Mode	Full-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2025
Course Code	PA000125

Course Summary

The Professional Cookery (Preparation and Cooking) City & Guilds Level 2 Diploma offers a great grounding for a variety of hospitality areas such as: Front Office, Housekeeping, Food and Beverage, Cookery and Hospitality Services all leading to employment opportunities. This course would be ideal if you are either in employment or progressing from a Level 1 qualification.

What You Will Learn

You will study a combination of mandatory and optional units.

Mandatory units are:

- Maintain a safe, hygienic and secure working environment
- Maintain, handle and clean knives
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food

You will also study optional units covering meat, fish, poultry and vegetable dishes, soups, sauces, bread and dough. The course will include compulsory trips that you will be required to attend.

Modules

- Maintain a safe, hygienic and secure working environment
- Maintain, handle and clean knives
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Prepare fish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare vegetables for basic dishes
- Cook and finish basic fish
- Cook and finish basic poultry dishes
- Cook and finish basic vegetable dishes
- Prepare, cook and finish basic soups
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic dough products
- Cook and finish basic meat dishes
- Prepare, cook and finish basic bread and dough products

Entry Requirements

Entry to this course requires 4 GCSEs that include English and Maths at grade 3 or above.

English and/or Maths will be included in your timetable if you have not achieved a GCSE at grade 3 or above in these subjects when you start your course.

Progression

Successful completion of this course can lead to progression onto a Level 3 Professional Cookery or Patisserie and Confectionery course or into employment.

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