

Professional Cookery (Adults)

Subject Area	Catering & Hospitality
Course Type	Adult
Study Level	Level 2
Delivery Mode	Part-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2024
Course Code	PA000127

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. **This course is provided in partnership with MyLahore Academy.**

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.

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

There are no formal entry requirements for this course. Please note that you will be required to purchase and wear a uniform and buy some equipment such as knives. All the necessary uniform can be purchased from the Department throughout July, August and September.

Work Experience

There is no work experience offered on this course, it is preferable the learner has part time work in the field of study applying.

Progression

Successful completion of this course can lead to progression to further study or employment within the Catering and Hospitality industry. You will be able to apply for Professional Cookery Level 3 with no additional equipment requirements.

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