

Professional Cookery



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Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 3
Delivery Mode	Full-time
Location	David Hockney Building
Duration	1 Academic Year
Start Date	September 2025
Course Code	PA000126

Course Summary

The Level 3 Diploma in Advanced Professional Cookery is ideal if you aspire to a career as a chef in a professional kitchen. Learn how to create complex dishes and all the elements required for you to work effectively as a professional chef. This course will equip you with the creativity and passion for all things food and catering. You will learn to prepare and cook culinary dishes to an excellent standard, preparing you for a rewarding career in the Catering industry.

Students on this course benefit from monthly masterclasses put on by our course partners, [The Chefs' Forum](#).

This course is part of our [Ambition Hub programme](#).

What You Will Learn

During your time on the course, you will have one masterclass and one practical session

per week. As a Level 3 student you will be required to work in the college restaurant preparing and cooking fine dining meals for the paying public. You will learn how to prioritise tasks and work independently, demonstrating your knowledge and understanding.

Modules

Units include:

- Prepare Complex Poultry
- Prepare Complex Meat
- Prepare Complex Fish
- Prepare Complex Vegetable Dishes
- Cook Complex Poultry Dishes
- Cook Complex Meat Dishes
- Cook Complex Fish Dishes
- Cook Complex Vegetable Dishes
- Prepare and Cook Complex Bread Products
- Prepare and Cook Complex Pasta Dishes

Entry Requirements

Entry to this course preferably GCSE English at a grade 4 or above and GCSE Maths at a grade 3 although individuals other academic performances and industry experience will also be considered.

You will also be required to have achieved the Level 2 Diploma in Professional Cookery prior to studying this programme.

Work Experience

Alongside regular working in Bradford Colleges training kitchen, that serves the Grove Restaurant, you will have the opportunity to carry out work placements on the programme, through the support of a work placement officer, who will aim to meet your future career interests.

Progression

Successful completion of this course can lead to progression to employment in the catering and hospitality industry. You could progress directly into employment in a variety of contexts including:

- Hotels
- Restaurants
- Pubs and Gastro pubs
- Visitor Attractions
- HM Prisons
- Hospitals and Care Homes
- Cruise Liners

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