

Professional Cookery



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

View on bradfordcollege.ac.uk



Course Summary

Take your catering & hospitality skills to the next level!

This course helps you master advanced culinary techniques, kitchen management, and creative presentation. You'll learn to prepare complex dishes, manage stock, plan menus, and develop leadership skills—everything you need to thrive as a professional chef. With expert-led masterclasses, industry experience, and exciting opportunities like the Farnborough and Paris air shows, this course sets you up for success in the catering and hospitality industry.

Why choose this course?

- Master Advanced Culinary Skills – Refine your cooking techniques, enhance your creativity, and perfect dish presentation.
- Develop Leadership & Management – Gain experience in supervising a team, managing stock, and planning menus in a professional kitchen.
- Exclusive Masterclasses – Train with top chefs from The Chefs' Forum and learn

specialist skills to set you apart.

- **Work Experience & Industry Connections** – Take part in exciting work placements, including opportunities at international events like the Farnborough and Paris air shows.
- **Compete on a National Stage** – Challenge yourself by taking part in competitions like WorldSkills and industry events.

This course is perfect for you if:

- You've completed Level 2 and want to refine your skills for a professional career.
- You're passionate about food, leadership, and working in a fast-paced environment.
- You're excited about hands-on experience, industry connections, and career opportunities.

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

Take the next step toward your future! Apply now!

What You Will Learn

Skills you'll develop:

- **Advanced Cooking Skills** – Learn to cook complex dishes to a high standard.
- **Creativity & Presentation** – Make your dishes look amazing and develop your own style.
- **Leadership & Teamwork** – Learn how to lead a team and work well with others in the kitchen.
- **Kitchen Management** – Understand how to manage stock, order ingredients, and plan menus.
- **Time Management** – Work under pressure and stay organised in a busy kitchen.
- **Communication Skills** – Improve how you talk to teammates, suppliers, and customers.
- **Problem-Solving** – Learn to handle challenges and stay calm in stressful situations.
- **Industry Experience** – Get hands-on experience through masterclasses, competitions, and real work placements.

Modules

Core modules:

- 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 requirements are a minimum of a grade 4 in GCSE English Language and grade 3 in GCSE Maths.

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

Work Experience

Gain hands-on experience in real-life industry settings!

For this course will complete compulsory work experience, where you'll dive into the world of work and gain the skills employers are looking for. You will:

- You will get to train in our College restaurant, The Grove, and put your skills into practice, gaining valuable front-of-house experience.
- Learn from top chefs, nutritionists, and employers like Regal Foods. Take part in unique experiences, including an NHS nutrition masterclass.
- Work with real employers, gain valuable experience, and even get paid opportunities at major events like the Farnborough and Paris international air shows.
- Boost your confidence and learn how to plan tasks, meet deadlines, and make smart decisions.
- Understand how to maintain a safe and productive work environment.
- Be part of a workplace that values diversity and promotes equality.

With this, you'll have hands-on experience to showcase on your CV, demonstrating your industry skills to employers.

Progression

After completing this course, you'll be ready to pursue:

- Apprenticeships in top restaurants, hotels, catering companies, or food manufacturing.
- Roles such as chef, pastry chef, front-of-house manager, barista, event caterer, or food service assistant.

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