CTH LEVEL 3 DIPLOMA IN PROFESSIONAL COOKERY

Advance your cookery skills and aim for a position of responsibility in the catering industry. The Level 3 in Advanced Professional Cookery offers a natural progression from Level 2. If you're already a chef, it's ideal for mastering advanced cookery skills.

Level 3 · Other · Truro College

TOP COURSE HIGHLIGHTS

GAIN CONFIDENCE | EXCELLENT FACILITIES | LEARN ADVANCED TECHNIQUES | DEVELOP CUSTOMER SERVICE SKILLS

LEARN FROM SECTOR EXPERTS

You will be taught by staff with extensive hospitality experience who will advance your knowledge and skills to meet the expectations of the industry.

DEVELOP WORK-RELATED SKILLS

Within the hospitality programme, you will develop personal and work-related skills which will help to prepare you for full-time work after you have completed your full-time training in College and through industry placement.

ENJOY PROFESSIONAL SURROUNDINGS

Our 50 cover restaurant, coffee shop/bar and Spires express will ensure all criteria can be met, allowing our learners to gain valuable experience within a real working environment.

WHY CHOOSE THIS COURSE?

Do you have a passion for food and hospitality? Do you want to learn advanced skills and techniques? The course is structured to support and develop your confidence and skills within a professional kitchen. Throughout this qualification, learners will develop their knowledge and understanding of relevant health and safety and how to plan for the preparation, cooking and finishing of a variety of dishes. Learners will develop the knowledge, understanding and advanced skills and techniques to prepare, cook and finish dishes which include meat and offal, poultry and game, fish, canapés and vegetables. You will develop supervisory, organisational, time management and people skills and you learn how to work under pressure.

In parallel, learners will develop their communication and customer service skills, their awareness of environmental sustainability and their commercial skills, all of which are highly valued by employers. Problem solving and research skills will also be developed. It will allow you to expand your managerial and time management skills as you mentor lower-level learners within Spires. You will be encouraged to enhance and evolve your creativity in food and presentation.

WHAT WILL I LEARN?

In addition to completing mandatory units, learners are required to complete two optional units. A variety of optional units are available which include (this list is not exhaustive): produce petits fours; produce hot cold and frozen desserts; practical gastronomy; produce biscuits, cakes and sponges and development of working relationships in hospitality. On this advanced-level practical course you will learn:

- Planning for preparing, cooking and finishing dishes
- Food safety for catering
- Meat and offal
- Poultry and game
- Fish
- Vegetable and vegetarian dishes
- Prepare, finish, and present canapés and cocktail products
- Hot, cold and frozen desserts
- Development of working relationships in hospitality
- Supervise a safe working environment in the hospitality industry

The majority of your time at College will be spent in the College's service kitchen and restaurant as well as the traditional training kitchen where you will develop essential skills. Theory work, which is related to the practical work, is taught in a classroom situation. In the theory units, you will cover topics such as advanced food hygiene, supervisory skills, health and safety, kitchen operations and kitchen management skills.

WHERE WILL IT TAKE ME?

Successful completion of this course puts you in a good position for catering positions which require individual responsibility and some supervisory experience. Past students have gained employment with companies such as St Austell Ales Brewery, Rick Steins Group and Paul Ainsworth Group and many other local Hospitality businesses.

ENTRY REQUIREMENTS

Applicants for a Level 3 programme will normally have a completed Level 2 qualification in Professional Cookery and a GCSE in Maths or English Language or Literature at Grade C (4) or above. If you are interested in a Level 3 programme and have alternative qualifications you would like us to consider, please contact us with your details. Applicants will be invited to attend an interview and complete an internal assessment. All students will have their literacy and numeracy needs supported within the programme.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

FOR THE LATEST COURSE INFORMATION

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.