CTH LEVEL 3 DIPLOMA IN PROFESSIONAL COOKERY

Advance your hospitality and professional cookery skills and aim for a position of responsibility in the industry. This advanced course offers a natural progression from Level 2, if you're already a chef or front of house team member, it's ideal for mastering advanced techniques and skills.

Level 3 · Other · Penwith College

TOP COURSE HIGHLIGHTS

EXCELLENT EMPLOYER LINKS | AWARD WINNING TRAINING RESTAURANT | MODERN EQUIPMENT | PROGRESSION OPPORTUNITIES

LEARN FROM SECTOR EXPERTS

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

DEVELOP WORK-RELATED SKILLS

During your tutorial programme, you will also develop personal and work-related skills which will help prepare you for full-time work or progression on to higher education after you have completed your full-time training in college.

ENJOY PROFESSIONAL SURROUNDINGS

Our restaurant and kitchens are filled with the latest industry standard equipment and resources. We enjoy partnerships with may large suppliers meaning students get to experience an authentic working environment while in education.

WHY CHOOSE THIS COURSE?

You will be taught by staff with extensive experience who will advance your knowledge and skills to meet the expectations of the Hospitality and Catering industry. Individual support, tuition and advice are available from our team of experienced and qualified tutors, assessors and advisors. The majority of your time at College will be spent in the service kitchen and restaurant as well as the traditional training kitchen where you will develop essential skills. In the theory units, taught in a classroom, you'll cover topics such as advanced food hygiene, supervisory skills, health and safety, kitchen operations and kitchen management skills.

If you are a full-time learner, you will follow a study programme which will consist of your main course plus English and Maths (where necessary). We have built up a wide and varied group of employers who support and help with the program of study, enabling an in-depth amount of employer engagement and enrichment. Such employers include Rick Stein, Paul Ainsworth (Paul Ainsworth academy) and Michael Cains as well as valuable support from local businesses.

WHAT WILL I LEARN?

Throughout this qualification, you will develop your knowledge and understanding of relevant advanced industry-standard proficiency. Including how to plan, prepare, cook and finish a variety of dishes. You will learn how to supervise, mentor and lead teams using a variety of management techniques and methods to enable a successful team environment and smooth running of services and day to day business operations. In parallel, learners will develop their communication and

customer service skills, their awareness of environmental sustainability, commercial skills, problem-solving, research skills, stock control, financial controls, menu designs and event planning. All of which are highly valued by employers.

WHERE WILL IT TAKE ME?

Successful completion of these courses puts you in a good position for catering positions that require individual responsibility and some supervisory experience. Past students have gained employment with companies such as Nathan Outlaws, Rick Steins, St Moritz Hotel and Tom Kerridge. An alternate route once completed is through Higher Education, specialized Apprenticeship, or university. Previous students have continued to complete foundation degrees, degrees and masters in hotel management, event management and culinary arts.

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.