

Level 2 Diploma in Professional Cookery

Develop your skills, knowledge and experience by doing the Level 2 TLQ Diploma in Professional Cookery. This qualification is based on the national occupational standards for professional cookery and includes all the required elements to work effectively as a junior or commis chef.

What will I learn?

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 knowledge of produce and ingredients as well as the skills and techniques used to prepare, cook and finish dishes. In parallel, learners will develop their communication and customer service skills, their awareness of environmental sustainability and their commercial skills, all of which are valued highly by employers.

The catering and hospitality industry
Food and safety hygiene in the kitchen
Planning and preparing for service
Menu planning and costing
Meat and offal
Poultry
Vegetables and vegetable dishes
Stocks and soups
Pastry and bakery products
Desserts
Farinaceous and egg dishes
Biscuits, cakes and sponges
Fish and shellfish

Assessment Arrangements

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 basic skills. Theory work, which is related to the practical work, is taught in a classroom situation. In the theory units, you cover topics such as health and safety, kitchen operations, and workplace skills. You will be required to undertake work placement in order to develop employability skills. In addition, you may be able to achieve A Level 2 Diploma in Food and Beverage service alongside this qualification.

You receive continuous, individual assessment of your practical skills and we will also test your theoretical knowledge. Your tutor monitors your progress and will guide you to ensure you achieve the most from your study.

Information & Support

All students will have their literacy and numeracy needs supported within the programme.

Cost

All students will need the equipment specified:

Chef and restaurant uniforms
Chef knives, including knife box
Safety footwear

These will be your personal property and will cost approximately £200.00. For the duration of your course, we will keep your knives locked safely away after each kitchen session.

Where will it take me?

A VTCT qualification will enable you to gain employment within many types of catering and hospitality establishments or progress here onto the VTCT Level 3 Diploma in Advanced Professional Cookery. Alternatively, you could enter the hospitality industry at a qualified operational level.

Past students have gained employment with companies such as Nathan Outlaws at St Enodoc, Rick Steins and the St Moritz Hotel. From year two, you may be given the opportunity to undertake the two week twice yearly work experience trip to Paris or Brittany which all students have found to be an incredible and valuable experience.

What will I need?

Applicants for A Level 2 programme will normally have:

Three GCSEs at grade D or above, plus either maths or English (language or literature) at grade 4 or above

If you are interested in A Level 2 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.

Additional Information

Awarding Body:

VTCT