

VTCT Level 3 Diploma in Advanced Professional Cookery

Advance your cookery skills and aim for a position of responsibility in the catering industry with this advanced-level catering qualification. 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. You develop supervisory, organisational, time-management and people skills and you learn how to work under pressure.

Why choose this course?

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 and shellfish and vegetables. 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.

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:

Advanced planning for preparing, cooking and finishing dishes

Advanced food safety for catering

Advanced meat and offal

Advanced poultry and game

Advanced fish and shellfish

Advanced vegetable and vegetarian dishes

Advanced hot sauces, cold sauces and dressings

Advanced hot, cold and frozen desserts

You also have the opportunity to study the CIEH Level 3 Award in Supervising Food Safety in Catering. This is a three-day intensive course for people working at supervisory level.

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 cover topics such as advance food hygiene, supervisory skills, health and safety, kitchen operations and kitchen management skills.

Assessment Arrangements

Assessment of your practical skills is continuous, and we test your theoretical knowledge too. Your tutor monitors your progress and offers advice and guidance so you achieve the most from your study. You learn primarily through practical sessions though there are theory sessions too.

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 Nathan Outlaws at St Enodoc, Rick Steins and St Moritz Hotel.

What will I need?

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.

Additional Information

Costs:

All students will need the College's specified Chef and Restaurant uniforms, Chef knives, including knife box, Safety footwear. These will be your personal property and will cost approximately £200. For the duration of your course, we will keep your knives locked safely away after each kitchen session.

Awarding Body:

VTCT