

Professional Advanced Technical Diploma in Professional Cookery Level 3

Course Overview

The course is designed for those who have a level 2 technical certificate in professional cookery or have relevant trade experience and want to develop their craft and supervisory skills. You will develop your practical skills in larder work, butchery, fishmongery, desserts and pastry as well as the presentation skills required to work withing a fine dining establishment. You will also gain an understanding of how to work as part of a professional team and to supervise staff in the hospitality industry. You will gain experience of working in our awarding winning Taste restaurant one evening a week, producing and designing dishes to the highest level all of which will provide you with an impressive portfolio of recipes, methods and techniques as you prepare for employment or further study at university. As part of the course requirements, you'll engage in a 30-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A professional cookery level 2 qualification and grade 4 or above in both GCSE English and maths is mandatory. However, applicants over the age of 19 without formal English and maths qualifications will be considered. Consideration will be given to all applicants over the age of 19 who do not hold formal English and maths qualifications or have at least 2 years' experience at chef de partie level or above.

Course Progression

Upon completing this course successfully, you have the option to advance to study at university. Below are just some of the courses available to you: - Bakery and Patisserie Technology BSc (Hons) / FdSc - Hospitality with Tourism Management MSc / PGDip - Culinary Arts Management BA (Hons) / FdA - Food and Nutrition BSc (Hons) / FdSc - Professional Chef FdA You may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.

Course Details

Course Code	P00116
Start Date	09/09/2024
Study Hours	Full Time
Duration	36
Campus	Freemen's Park Campus
Level	3

Apply Here