

## Professional Cookery Technical Certificate level 2

### Course Overview

Are you drawn to the excitement of crafting delicious meals in a bustling kitchen, getting them ready for service? Being a chef offers a dynamic, stimulating, and incredibly fulfilling career path. Throughout this course, you'll dive into creating fresh and delicious dishes, ranging from elegant fine dining cuisine in our college's taste restaurant to mastering both savory and pastry creations for assessment in our classroom kitchens. Plus, you'll get hands-on experience serving customers in the restaurant, honing not only your culinary skills but also your customer service expertise. If you thrive on teamwork, take pride in delivering top-notch dishes, and love the satisfaction of seeing happy customers enjoying your food, then a career as a chef could be your perfect fit. 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.

### What you will learn

This course equips you with the essential skills and knowledge to start your culinary journey or embark on a career as a professional chef. Throughout, you'll delve into the intricacies of professional cookery, learning techniques such as boiling, poaching, steaming, stewing, braising, baking, roasting, grilling, deep frying, shallow frying, and cold food preparation. What's more, you'll gain invaluable insights into the dynamics of professional kitchens and the fundamental principles of working as a chef. From the utilisation of knives, tools, and equipment to ensuring safety and hygiene protocols, you'll emerge well-prepared for the demands of the culinary world.

### Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A 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.

### How you will be assessed

Your performance will be continuously evaluated through periodic mini assessments over the course of the year, designed to ready you for a comprehensive external examination. This exam will cover various aspects including methods of cookery, commodities, food safety, and health and safety. In your final examination, your practical abilities will undergo scrutiny through a three-part synoptic evaluation. This will entail a planning session (part one), a practical assessment (part two), and an overarching summary of your performance (part three). These assessments will be externally graded by the accrediting body.

### Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £280.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

### Course Progression

Upon completing this course successfully, you have the option to advance to level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder). Alternatively, 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	P00360
Start Date	07/09/2026
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	2

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