Professional Cookery - Level 2

06 Sep 2027 (Hammersmith)

Study Mode: Full-Time / Location: Hammersmith

Are you ready to sharpen your culinary skills and progress in the professional kitchen? Our Level 2 Professional Cookery course is designed for students who have already gained basic skills in cookery (either from a Level 1 course or through work experience) and are eager to advance their expertise. Whether you're looking to enhance your job prospects with your current employer or increase your appeal to potential future employers, this course will elevate your culinary abilities and make you stand out in the competitive food industry.

This course will deepen your understanding of professional cookery, introducing you to a wide range of techniques and concepts, with an emphasis on both practical skills and theory. Key areas of study include:

- **Menu Planning and Design** – Learn how to plan, create, and cost menus, ensuring they are both creative and profitable.
- **Special Theme Days** – Get hands-on experience in designing menus for theme days, exploring new flavours and cooking techniques.
- **Food Safety and Hygiene** – Build on your existing knowledge of food safety to ensure you maintain the highest standards in the kitchen.
- **Cooking Techniques** – Master the advanced cooking methods required in a professional kitchen, from preparation to presentation.
- **Working in a Professional Kitchen** – Develop the skills needed to thrive in a busy, fast-paced kitchen environment.

You'll get hands-on experience working in the college's TASTE Restaurant, which is open to the public for lunchtime service and special theme night dinners throughout the year offers.

On successful completion of the course, you'll have a Level 2 qualification in Professional Cookery, preparing you for a career as a chef, sous chef, or other culinary roles in restaurants, hotels, or catering establishments. This qualification will increase your employability and open doors to further study or professional advancement.

ENTRY REQUIREMENTS

You should have:

- Four GCSEs at grade 3 or above, including English and maths at grade 3 or Functional Skills Level 1 qualifications

  or
- A relevant Level 1 course and Functional Skills Level 1 in English and maths.

At enrolment, you will have an interview with our course tutors to ensure the course is right for you. You may also need to complete an initial assessment in English and maths, depending on your grades.

ASSESSMENT METHOD

Your assessments are designed to match what you've learned. All your work will be marked by your tutors, giving you a chance to show off your skills in real-world situations.

You'll be graded on a scale of Distinction, Merit, Pass, or Unclassified. This grading system helps you see how well you're doing and where you can improve.

You'll build a portfolio of your coursework, showcasing your progress throughout the course. Plus, you'll get hands-on experience through practical assignments and receive feedback from your tutors. Some mandatory units may be assessed by external exams.

PROGRESSION OPPORTUNITIES

After completing this course, you'll be well-prepared for further study or employment in the industry, such as a Level 3 Extended Diploma, which can lead to university-level study.

STUDY METHODS

Units covered can include:

- Unit 101 - Maintain a safe, hygienic and secure working environment
- Unit 102 - Maintain, handle and clean knives
- Unit 104 - Work effectively as part of a hospitality team
- Unit 203 - Maintain food safety when preparing, storing and cooking food
- Unit 222 - Prepare and cook meat for basic dishes
- Unit 223 - Prepare and cook poultry for basic dishes
- Unit 226 - Prepare and cook vegetable for basic dishes
- Unit 236 - Prepare, cook and finish basic hot sauces
- Unit 237 - Prepare, cook and finish basic soups
- Unit 239 - Prepare, cook and finish basic rice dishes
- Unit 240 - Prepare, cook and finish basic pasta dishes