Professional Cookery - Level 3

06 Sep 2027 (Hammersmith)

Study Mode: Full-Time / Location: Hammersmith

Our Level 3 Professional Cookery course has been designed to build upon the skills gained at Level 2 or through experience working within the industry. Designed for those who are eager to enhance their culinary expertise, this course will help you develop a wide range of advanced cooking techniques and supervisory skills, preparing you for leadership roles in the kitchen.

By expanding your culinary repertoire and ability to perfect more complex dishes, the course will allow you to demonstrate a wider range of skills. You will be trained in creating intricate dishes that require attention to detail and technical precision. As you gain proficiency in these advanced cooking methods, you will also gain experience in kitchen management, learning how to coordinate and supervise others effectively.

You will be given the opportunity to lead a team within the kitchen, overseeing daily operations and ensuring that high standards of food preparation and hygiene are maintained. You will also be responsible for delegating tasks, managing kitchen resources, and ensuring that dishes are prepared and served on time, all of which are critical skills for progressing into senior roles in the hospitality industry.

Throughout the programme, you will work with an array of sophisticated cooking techniques, refining your expertise in both classic and modern methods. This course goes beyond the basics, introducing you to the more complex techniques that are essential for creating high-quality dishes in fine dining establishments, hotels, and other leading hospitality venues.

In addition to practical cooking skills, you will also gain insight into the business and operational side of the kitchen, including aspects like budgeting, stock management, and menu planning. These skills are invaluable for those who want to take on managerial roles or even run their own catering business.

Upon completion of this qualification, you will be well-equipped to take on senior positions within the hospitality industry, such as head chef, kitchen supervisor, or sous chef. 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. This course will give you the tools to reach your full potential in the culinary world, setting you up for career progression

and future success.

ENTRY REQUIREMENTS

You will need:

- Four GCSEs grade 4 or above, including English and maths (or Functional Skills at Level 2)
  and
- Professional Cookery - Level 2

You will also have an interview with our course tutors at enrolment, so we can ensure the course is right for you.

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.

PROGRESSION OPPORTUNITIES

After completing this course, you'll be well-prepared for further study or employment in the industry, such as university-level study.

STUDY METHODS

Units covered can include:

- Maintain food safety when storing, preparing and cooking food
- Develop productive working relationships with colleagues
- Maintain a safe, hygienic and secure working environment
- Prepare shellfish, meat and poultry for complex dishes
- Cook and finish basic complex meat, shellfish, poultry and vegetable dishes
- Prepare, cook and finish complex hot sauces, soup and fresh pasta dishes