APRENTICESHIPS

PROFESSIONAL COOKERY
Level 2 & 3

SKILLS THAT WILL LAST A LIFETIME, DELIVERED TO YOUR SPECIFICATION
Apprenticeships in Professional Cookery build on existing skills and hone talent in the workplace ensuring your kitchen succeeds.

This qualification is delivered over 15 months and will:

1. Support your employees to prepare, cook and finish a range of basic and complex dishes (depending on level) using fish, poultry, meat, game, shellfish and vegetables
2. Instill the importance of food safety when storing, preparing and cooking
3. Train your employees to safely use a range of kitchen equipment
4. Help your employees develop productive working relationships with colleagues

This Apprenticeship includes training in Maths & English

Almost 9 in 10 of every employer that takes on an apprentice report benefits to their business

Businesses report an average increase in productivity by £214 a week when they hire an apprentice

70% reported that Apprenticeships improved their productivity or the quality of their product or service

How can I find out more?
Call us on 020 7565 1333 or email us at apprenticeships@wlc.ac.uk We’ll walk you through the process and provide a solution tailored to your business.