

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 within 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.

What you will learn

This course covers advanced classical and modern skills in the preparation and cookery of meat, poultry, game, fish, vegetables and vegetarian dishes together with a range of hot and cold desserts, pastry items and chocolate work. You will also gain an essential knowledge and understanding of hygiene, health and safety and supervising staff.

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.

How you will be assessed

You will undertake a formal theory exam which will include methods of cookery, commodities, food safety and health and safety. This can be undertaken twice if necessary, dependant on the first sitting result. Your practical skills will be assessed with a three-part synoptic test. Part one will take the form of a planning session relating to all aspects of the practical assessment, part two will be a practical assessment over a timed period and part three will summarise your overall assessment performance. Assessments will be internally marked but externally graded by the awarding 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 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	08/09/2025
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	3

[Apply Here](#)