

Professional Cookery Diploma in Culinary Skills level 2

Course Overview

This course is suitable for students who intend to start a career as a professional chef. The course will allow for the development of basic culinary skills but will progress quickly into the more technical aspects of the hospitality trade. There will be a focus placed on developing an understanding of professional techniques to support progression onto a higher level course in college or into a professional kitchen at a junior level. As part of the course requirements, you'll engage in a 20-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

You will start with the basics, beginning with stocks, soups and sauces. This will progress onto meat, offal, poultry, fish and seafood. There will also be an introduction to biscuit, cake, sponge and fermented dough products. As a team, we will produce all dishes for Zest to the highest level in our busy café area, where you will be working in a real working environment to help prepare you for employment or further study. Support for this is available from our dedicated work placement team.

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 3 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. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

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 2026. 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 VRQ Diploma in Professional Cookery or Level 2 Certificate in Patisserie and Confectionery. 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	P00110
Start Date	07/09/2026
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	2

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