Leicester College

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Professional Cookery (Kitchen and Larder) VRQ Diploma Level 3

Course Overview

This course is designed for those who have successfully completed a professional chef qualification at level 2 or have relevant trade experience and want to develop their craft.

 There are a range of enrichment opportunities; including master classes from expert local chefs and exciting employment prospects within one of our careers fairs.

 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 develop your skills across a wide range of key areas within hospitality, including:

 1. The principles of food safety
 2. Supervisory skills in hospitality
 3. Exploring Gastronomy

 You will also investigate advanced practical techniques in producing vegetarian meals, Poultry and Game dishes, meat, fish and shellfish.

 Practical assessments will be carried out as B-Tasks within various time frames, dependent on the complexity of the assessment. You will also carry out a four dish synoptic practical assessment to showcase your skills towards the end of your course.

Entry Requirements

Direct entry requires a grade 4 or above in both GCSE English and maths.
 For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred.

 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 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 Progession

Upon completing this course successfully, you have the option to advance to study at university. Below are just some examples of courses you might consider:
 - 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 P00115

Start Date 06/09/2027

Study Hours Full Time

Duration 1 year

Campus Freemen's Park Campus

Level 3

Apply Here