

Advanced Diploma in Professional Cookery (Kitchen & Larder)

Ofsted Outstanding Provider

Course Level: Level 3 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

This full-time programme aims to further develop a chef's skills in Advanced Food Preparation & Cooking in order to open up career prospects in the kitchen as a sous or a head chef.
Dive into kitchen operations, mastering techniques in food preparation, cooking, and presentation. Explore the principles of kitchen management, gaining practical skills in menu planning, ingredient selection, and inventory control.

What's Covered:

You'll learn how to set objectives and provide important support for team members and build the supervisory and professional food preparation skills appropriate to industrial requirements.

You will be required to demonstrate your competence in a variety of different skills when preparing food including, advanced vegetable and vegetarian dishes, advanced meat dishes, advanced poultry and game dishes and advanced shellfish dishes.

Units you will cover span from health and safety, to principles of food safety supervision and practical gastronomy.

On completion of the course, you will be qualified and confident to kick start your career in the kitchen, alternatively, you can further your education with a higher level apprenticeship or higher education.

Throughout the course, you will further develop the skills required to be successful in the kitchen and gain vital work experience in our Riverbank restaurant. Service is offered to the general public on a Tuesday evening and Thursday and Friday lunch.

Top FE College

Expert Teaching

Entry Requirements:
You should be at least 16 years of age and be able to demonstrate reasonable literacy and numeracy skills. Level 2 Professional Chef Diploma would be required or suitable industry experience. We will also want to see evidence of a strong commitment to study.

Assessment Information:
Assessment will be a series of practical assessments with some theory based assignments.

Fees and Financial Support:

This course is free for anyone aged 16 – 18.

College Maintenance Allowance (CMA):
Anyone with a gross household income under £35,000 can receive financial support to cover college related costs such as transport, meals, course equipment and uniform. Bursary support is based on individual circumstances and will be allocated to best suit your individual needs. A range of other financial support is available depending on your personal circumstances. For more details visit nscg.ac.uk/finance

Progression:

On successful completion of the course you can progress onto university, an apprenticeship or full-time employment within the industry.

How do I find out more?

If you wish to find out more you can contact Tom Harrison by emailing: tom.harison@nscg.ac.uk