

## Professional Cookery NVQ C&G Level 2 Diploma

Study Mode: Full Time | Course Level: 2

### Is this course right for me?

Are you passionate about food or interested in preparing, cooking and presenting high quality dishes?

Do you want to learn more about food from around the world or the techniques and standards used in the industry?

Perhaps you're already working in another trade and would like to change direction and learn something new?

We want you to be as passionate about food as we are and our NVQ Diploma in Professional Cookery will give you the skills and knowledge you need to work in the industry.

Also, if you earn less than £30,000 per year and aged 19 or over, you could study this course for FREE!

### Entry Requirements

To access this course you are required to have:

- Four or more GCSEs at Grade D / 3 or above OR
- Successful completion of a full Level 1 study programme in any subject

### What will I learn?

During this course you will study the following modules:

- Knife skills
- Food hygiene
- Health and safety
- How to work as part of a team.

- Prepare, cook and finish:
- meat dishes
- poultry dishes
- fish dishes
- hot sauces
- cold sauces and dressings
- soups
- hot and cold desserts

## **What skills will I gain?**

By studying this course you will:

- Develop your understanding of preparing dishes and how to present them to restaurant standard
- Learn how work as part of a team and how to help each other
- Develop an appreciation for tastes and textures and how to adjust dishes to bring out the flavour
- Develop your confidence identifying the quality points to look for in all produce
- Understand how the skills you are learning and how they are applied in the catering industry
- Improve your knife and presentation skills

## **How will I be assessed?**

This is an assessment-based course with no formal exams. You will be continually assessed throughout the programme.

## What can I do next?

The skills you will learn on this course will enable you to:

- Pursue a career in the catering industry working in hotels, restaurants, public houses, bistros, hospitals or industrial kitchens.
- Progress to the Professional Cookery Level 3 qualification (subject to interview)

## Why study with us?

We have very high success rates on this course and excellent feedback from our past students, in fact, some have gone on to become head chefs in London or cook at major events like Wimbledon.

While you are on this course you will get to visit different types of restaurants in the local area, local hotels and markets, artisan businesses and industry-related exhibitions and will get the chance to hear from guest speakers with experience in the industry including chefs, local entrepreneurs, suppliers, environmental health officers, the Armed Forces, Chamber of Commerce and the Springboard and White Ribbon charities.

## Delivery

**Location:** Paget Road Campus

**Start Date:** 29/08/2023

**Day:**

**Time:**

**Course Fee:**

**Course Code:** CP0144

**Study Mode:** Full Time

Apply online: [www.wolvcoll.ac.uk/apply](http://www.wolvcoll.ac.uk/apply)