

Professional Cookery C&G Level 2 Diploma

Study Mode: Full Time

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.

Entry Requirements

For external applicants:

To access this course, you are required to:

- Four or more GCSEs at Grade D / 3 or above (including English and Maths) OR
- Successful completion of a full Level 1 study programme in any subject, and GCSEs in English and Maths at Grade D / 3 or above
- Demonstrate how you have previously had good attendance and punctuality and a good attitude to learning

For internal progression learners (already studying with us):

Learners must be able to demonstrate that they:

- Have successfully completed a relevant course that naturally progresses onto this programme, achieving a good standard
- Have improved their English and maths grades since enrolment
- Have maintained good attendance and punctuality
- Show a consistently positive attitude to learning

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
 - 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?

You will be assessed in the following ways:

- Assessments throughout the duration of the programme
- Exams

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)

Delivery

Location: City Learning Quarter

Start Date: 07/09/2026

Day:

Time:

Course Fee:

Course Code: CP0144

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Apply online: www.wolvcoll.ac.uk/apply