

Professional Cookery C&G Level 3 Diploma

Study Mode: Full Time

Is this course right for me?

If you already have a Level 2 professional cookery qualification and are looking to progress your career further, the Level 3 diploma will take your cooking skills to the next level.

You will build on your existing skills and the course is ideal if you have experience of working in a professional kitchen and want to develop your skills further to become a specialist chef or move into a management role.

Entry Requirements

To access this course you are required to have:

- NVQ Professional Cookery Level 2 qualification
- GCSE at Grade C/4 or above in English and Maths

What will I learn?

During this course you will study the following modules:

- Food hygiene Health and safety
- Effective professional communication
- Prepare cook and finish complex meat dishes
- Prepare cook and finish complex poultry dishes
- Prepare cook and finish complex fish dishes
- Prepare cook and finish complex hot sauces
- Prepare cold sauces and complex dressings
- Cook and finish Shellfish
- Prepare cook and finish complex cold desserts

What skills will I gain?

By studying this course you will:

- Develop vital skills in food safety and hygiene
- Choose from a range of practical options in anything from cooking shellfish dishes to developing menus
- Develop your understanding of preparing dishes and how to present to restaurant standard
- Learn how work as part of a team and supervise others
- 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 teamwork 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 the course will enable you to:

- Pursue a career in the catering industry working in a range of venues including hotels, restaurants, public houses, bistros, hospitals or industrial kitchens

Please note: City of Wolverhampton College reserves the right to close or not run courses if enrolment numbers are not educationally or economically viable. If this course is unable to run, you will be notified as soon as possible. We apologise for any inconvenience this may cause.

Delivery

Location: City Learning Quarter

Start Date: 07/09/2026

Day:

Time:

Course Fee:

Course Code: CP0145

Study Mode: Full Time

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