

Course Information

Level 3 Professional Cookery

LEVEL 3	COURSE AREA Full-Time	CAMPUS Nuneaton	COURSE CODE F0013
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ABOUT

This course is designed to provide the student with advanced methods, production and presentation of a variety of industry skills, including complex stove operations and kitchen/larder techniques. It also includes skills based on bakery, pastry and decorative items used on restaurant menus.

MODULES

- Level 3 NVQ Diploma in Professional cookery
- Functional Skills/GCSE'S at an appropriate level
- Other opportunities include competition work

ENTRY REQUIREMENTS

Entry requirements are a relevant Level 2 qualification or 2-3 years of recent industry experience with a reference and successful interview.

EQUIPMENT

A full Chefs Uniform set (a full list will be provided), a set of Chefs knives, a probe, and relevant text/study books. The uniform will need to be purchased by the student. If financial assistance is needed, please contact our bursary team.

NEXT STEPS

You will be able to follow a career in a professional kitchen in an industry that is still maintaining growth.

MODE OF STUDY

Full-Time

Contact our Admissions Team for more information on:

Email enquiries@nwslc.ac.uk Call **0330 058 3000** Visit www.nwslc.ac.uk