

## City & Guilds Diploma in Professional Cookery Level 2



### In a nutshell

Working in our college kitchens and restaurants, you'll be trained to industry standards, preparing meals and serving members of the public on a daily basis.

### This course is for you if...

- ... You want to further your professional cookery knowledge
- ... You want to work in a busy and challenging environment
- ... You want to embark on a career as a chef

### What will I be doing?

The hospitality and catering industry is a demanding yet extremely rewarding career choice, which is growing rapidly.



## COURSE INFORMATION LEAFLET

Working in our college kitchens and restaurants, you'll be trained to industry standards, preparing meals and serving members of the public on a daily basis. Our tutors are all highly qualified and experienced in their field and will provide you with the skills you need to progress to Level 3 Professional Cookery.

This course is ideal if you want to work as a professional chef. You'll develop a wide range of high-quality cooking and restaurant service skills.

You'll study:

Health and safety

Contemporary cooking techniques

Stocks, soups and sauces

Fruit and vegetables

Meat and offal

Poultry

Fish and shellfish

Rice, pasta, grains and egg dishes

Hot and cold deserts and puddings and bakery products

Restaurant service - food, beverage and bar service including cocktail making and flambé skills

Barista coffee skills

You'll learn through:

'Live' sessions in the college's restaurant and kitchen preparing, cooking and serving members of the public

Practical skill building sessions in both kitchen and restaurant

Theory-based work in a study room area

The Chefs Forum Academy Masterclasses (one per month)

Crosskeys Campus delivers the Certificate Level 1 in Professional Food and Beverage Service Skills as an additional qualification and you'll also experience a realistic working environment in the campus kitchen and restaurant, where you'll either be cooking for or serving the general public.

This course will build on your cooking and restaurant service skills from Level 1 and you'll have the opportunity to take part in a variety of activities such as:

Culinary arts and restaurant service competitions - Inspiring Skills Wales and UK/World Skills  
In house cooking competitions

Apply online at [www.colegwent.ac.uk](http://www.colegwent.ac.uk)

[studentrecruitment@colegwent.ac.uk](mailto:studentrecruitment@colegwent.ac.uk) | 01495 333777 (Croesawn alwadau yn Gymraeg)





# COURSE INFORMATION LEAFLET

Other national cooking competitions  
The Chefs Forum events  
Visits to local food producers  
Trips to food shows

You'll be assessed through practical and written assignments, portfolios, presentations and demonstrations, and you'll achieve:

Level 2 Professional Cookery  
Creative Enrichment Skills Programme  
Level 1 Professional Food and Beverage Service Skills

## Skills Activities

## Maths and English

Other relevant qualifications to enhance your skill set

## **What is expected of me?**

To enter the course, you'll need a minimum of 4 GCSEs. Grade D or above, to include either Maths/Maths Numeracy or English/Welsh First Language, or an appropriate Level 1 Diploma qualification in the relevant vocational area, to include either GCSE Maths/Maths Numeracy or English/Welsh First Language.

A pre-requisite for this course is Level 1 Professional Cookery and/or experience working in a professional kitchen.

You'll need to be self-motivated, enthusiastic, hard-working and be able to work in a team. You'll have a friendly personality and be required to attend a work placement on a weekly basis.

## **What comes next?**

Level 3 Diploma in Advanced Professional Cookery or an Apprenticeship, or employment as a chef in the catering and hospitality industry.

## **Additional information**

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You'll be required to purchase a full kit, chef whites and restaurant uniform at the cost of approximately £230.00 plus £50.00 for sundries.

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