

City & Guilds Diploma in Advanced Professional Cookery (Adults) Level 3



In a nutshell

The City and Guilds Level 3 NVQ Diploma in Professional Cookery qualification aims to assess and train Chefs in complex or advanced food preparation and cooking skills. It is aimed at Chefs who have had experience within the working kitchen environment.

This course is for...

...Those who already hold a Level 2 qualification in Professional Cookery along with an element of work experience.

Course content

It includes a broad selection of areas, such as food safety, managing resources, developing working relationships with colleagues, health and safety and leading a team to improve customer service.



COURSE INFORMATION LEAFLET

The practical units include:

Preparation, cooking and finishing of complex meat, poultry, game, fish, vegetable dishes along with pasta, bread and dough products, chocolate products and desserts.

Entry Requirements

Level 2 Professional Cookery or equivalent qualification and experience.

Additional information

The course will run over two days which will allow you to work in the industry alongside your studies.

You will be required to wear full chef whites and have your own knives for all practical sessions and attend Masterclass workshops to enhance your studies. These may be timetabled outside the 2 day timetable.

Apply online at www.coleggwent.ac.uk

studentrecruitment@coleggwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

