

City & Guilds Diploma in Advanced Professional Cookery Level 3



In a nutshell

The City and Guilds Level 3 Diploma in Advanced 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 a working kitchen environment.

This course is for you if...

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

What will I be doing?

The core units covered include:

The principles of food safety supervision for catering
Supervisory skills in the hospitality industry



COURSE INFORMATION LEAFLET

Exploring Gastronomy

The advanced practical skills units include:

- Producing vegetable and vegetarian dishes
- Producing meat dishes
- Poultry and game dishes
- Producing fish and shellfish
- Producing dough and batter products
- Producing petits fours
- Producing paste products
- Producing hot, cold and frozen deserts
- Producing cakes, biscuits and sponges

What is expected of me?

In order to enter the course, you'll need a Level 2 Diploma in Professional Cookery. Applicants with prior knowledge and experience will also be considered for this programme.

Work experience and employer involvement is a compulsory and important part of the qualification and you'll be expected to undertake a weekly work placement during your course.

In addition, opportunities also exist for you to take part in 'In House' and national cookery competitions.

Employability skills form an important part of the course and you'll be given the opportunity of working at functions outside of college where hospitality is required.

Guest speakers and master classes will also enhance your experience. You'll be expected to work on evening functions, themed events and evening service, as well as to take on supervisory roles as part of your development.

What comes next?

Employment in a variety of culinary roles or into Higher Education through an Apprenticeship or university.

Apply online at www.coleggwent.ac.uk

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





COURSE INFORMATION LEAFLET

Additional information

The course will run over two days, including evenings, 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 of the 2 day timetable.

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