

# PROFES SIONAL CHEF *Advanced*

This course is aimed at encouraging you to develop advanced chef skills in all areas of the kitchen, and establishing a base of knowledge in design and display, portion control and costing, new technology and new products.

DURATION:  
1 YEAR FULL TIME LEVEL 3  
PRICE: £1750.00\*



## ENTRY REQUIREMENTS

- **Level 2 NVQ Professional Cookery / Equivalent Qualification** or be working in that position
- Prospective students must be employed or in training at Lakefield
- Completion of at least **two days try out at Lakefield**
- A successful Interview



## COURSE CONTENT

### Mandatory Units:

- Maintain food safety when storing, preparing and cooking food (4 Credits)
- Maintain the health, hygiene, safety and security of the working environment (4 Credits)
- Develop productive working relationships with colleagues (9 Credits)
- Prepare, cook and finish fish for complex dishes (7 Credits)
- Prepare, cook and finish meat for complex dishes (8 Credits)
- Prepare, cook and finish poultry for complex dishes (8 Credits)
- Cook and finish complex vegetable dishes (4 Credits)
- Prepare, cook and finish complex hot sauces (4 Credits)
- Prepare, finish and present canapés and cocktail products (4 Credits)
- Prepare, cook and finish complex bread and dough products (4 Credits)
- Prepare, cook and finish complex cakes, sponges, biscuits and scones (5 Credits)
- Prepare, cook and finish complex pastry products (3 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)



## WHERE YOU COULD WORK

- **Fine dining restaurants**

- Other **restaurants** and **catering outlets**
- **5 star hotels**
- Company **development chef**



## BENEFITS AFTER FINISHING THE COURSE

Immediate employment as a **Chef**.

Proven ability in specialist skills such as working with fish, meat and poultry.

Proven ability in buffet and canapé work and other complementary skills to support your future career as a chef.



## CERTIFICATES

- Level 3 Diploma in Professional Cookery
- RSPH Level 2 Award in Food Safety in Catering



## TIMETABLE

**Morning:** 8.45am - 12.20pm Practical Cookery Training;

**Afternoon:** 1.30-5.30 Theory Classes.

Selected students have the possibility of earning income by working for Netherhall Catering. These hours will be paid at the National Minimum Wage for the age group of the students.

**Evening:** 6.30- 8.00 Paid Work (optional); **Weekends:** 5 hours Paid Work (optional).



## ACCOMMODATION

When you book a cookery course with us you are also able to stay with us for an extra fee of **£49/week**. Accommodation not included in the course.



## ADDED BENEFITS

**One to one coaching** with a Professional mentor; **CPD sessions** - Continuing Professional Development; Visiting hotels, restaurants and contract caterers to gain **insight**; **Teamwork**, developing positive working relationships with others; Opportunity to enter **national competitions** in your field of work; **Placement opportunities** with famous chefs; **On-line learning and testing** programme.

*\* SCHOLARSHIP AVAILABLE. ASK FOR INFORMATION*

