



# PROFES SIONAL CHEF

The professional course is a craft diploma. It builds the foundation for a career as a professional chef and allows you to develop across all areas of professional expertise.

DURATION:  
1 YEAR FULL TIME LEVEL 2  
PRICE: £1750.00\*



## ENTRY REQUIREMENTS

- **5 GCSE subjects at least 4+ grade.** However, each application will be considered on individual merit
- Completion of at least **two day try out** at Lakefield
- Successful interview
- Two references



## COURSE CONTENT

### Mandatory Units:

- Maintain a safe, hygienic and secure working environment (3 Credits)
- Maintain, handle and clean knives (3 Credits)
- Working effectively as part of a hospitality team (3 Credits)
- Maintain food safety when preparing, storing and cooking food (4 Credits)

### Plus Optional Units:

- Prepare meat for basic dishes (4 Credits)
- Prepare poultry for basic dishes (4 Credits)
- Prepare vegetables for basic dishes (4 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)
- Cook and finish basic meat dishes (5 Credits)
- Cook and finish basic poultry dishes (5 Credits)
- Cook and finish basic vegetable dishes (4 Credits)
- Prepare, cook and finish basic soups (4 credits)
- Prepare, cook and finish basic bread and dough products (5 Credits)
- Prepare, cook and finish basic pastry products (5 Credits)
- Prepare cook and finish basic hot sauces (4 Credits)
- Prepare, cook and finish basic cakes, sponges, biscuits and scones (5 Credits)
- Prepare, cook and finish basic cold and hot desserts (4 Credits)



## WHERE YOU COULD WORK

**Hotels and Fine dining restaurants.** Other **restaurants** and **catering outlets** that serve freshly prepared and cooked food, which could include:

- Production kitchens for airline catering
- Events catering
- Catering sites
- Catering for employees, clients or customers
- Residential Catering/School



## BENEFITS AFTER FINISHING THE COURSE

With this qualification you can enter immediate employment as a **Commis Chef**.



## CERTIFICATES

During the Professional Cookery course you will also take other supporting qualifications to back up your professional training: **City & Guilds Level 2 NVQ Diploma in Professional Cookery**; **RSPH Level 2 Health & Safety Certificate**; **RSPH Level 2 Food Safety Certificate**; **City & Guilds Level 2 Award in the Principles of Nutrition in Food Production**.



## 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 is 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*

