

PROFES SIONAL CHEF

This professional course is an advanced diploma. This is a level 3 qualification for those who want to have foundation for a career as a professional chef and want to take on a more managerial role within the kitchen.

DURATION:
2 YEARS FULL TIME LEVEL 2 + 3
PRICE PER YEAR: £ 1760.00



ENTRY REQUIREMENTS

- You are an EU student or you have a European passport.
- You have GCSE English and Maths at least 4+ grade. However, each application will be considered on individual merit.
- You have completed a two day try out at Lakefield.
- You had a successful interview.
- You have two references.



COURSE CONTENT

First Year: 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)

First Year: 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)

Second Year: Option Units 1 “Advanced Professional Cookery”

- 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)

Second Year: Option Units 2 “Patisserie & Confectionery”

- 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)
- Ensure food safety practices are followed in the preparation and serving of food and drink (5 Credits)
- Prepare, cook and finish complex bread and dough products (4 Credits)
- Contribute to the development of recipes and menus (4 Credits)
- Prepare, cook and finish complex pastry products (3 Credits)
- Prepare, process and finish complex chocolate products (5 Credits)
- Prepare, cook and finish complex cakes, sponges, biscuits and scones (5 Credits)
- Prepare, cook and finish complex cold desserts (3 Credits)
- Produce sauces, fillings and coatings for complex desserts (4 Credits)
- Prepare, cook and finish complex hot desserts (3 Credits)
- Prepare, process and finish marzipan, pastillage and sugar products (5 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)

Second Year: Option Units 3 “Leadership & Supervision in Cookery”

- Set objectives and provide support for team members (5 Credits)
- Develop working relationships with colleagues (3 Credits)

- Contribute to the control of resources (4 Credits)
- Maintain the health, hygiene, safety and security of the working environment (4 Credits)
- Lead a team to improve customer service (7 Credits)

Plus optional units:

- Supervise Kitchen Operations (4 Credits)
- Support learning and development within own area of responsibility (5 Credits)
- Contribute to the Development of Menus (5 Credits)
- Lead and manage meetings (4 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)



CERTIFICATES

During the 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.**



ROUTINES

Morning: 8.45am - 12.20pm Practical Training Cookery;

Afternoon: 1.30-5.30 Theory Classes.

Selected students have the possibility of getting extra 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:** 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 **£42/week**. Accommodation not included in the course.



ADDED BENEFITS

One to one coaching with 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