

PROFESSIONAL COOKERY

Course Mode	Part-time
Location	Milnthorpe Road Campus
Duration	34 Weeks
Level	2



Course Overview

This course aims to upskill, inspire and develop chefs working in a professional kitchen.

Training will include hands-on learning within Kendal College's world class training kitchens, visits to award-winning hotels and restaurants, demonstrations from industry professionals and innovators of modern gastronomy. Your practical experience will enable you to develop a deeper understanding of the skills and techniques essential for all successful chefs.

Attending College one day per week, this course offers an excellent opportunity for those who wish to pursue a career in this rewarding, energetic and diverse global industry. It also provides a clear progression route to a Level 3 qualification in Professional Cookery.

The course will provide the best understanding and skills required for industry.

As a member of College's Lakes School of Hospitality and Business Management, you can expect to learn from leading figures in the industry and meet guest speakers on a wide range of topics including:

- Artisan bakery
- Taste tolerance and flavours of Cress and Micro Herbs
- Modern butchery and cooking methods
- Sustainable fish and fishmongers skills

You will develop skills in handling knives, soups, vegetable preparation, basic butchery, fish mongering, bread making, pastry, food presentation and create classical and contemporary dishes.

Learner's practical skills and expertise will be directly assessed in College by an experienced chef lecturer, following tuition and cooking demonstrations. Theoretical knowledge will be assessed through group work, whilst undergoing practical activity, portfolio building tasks.

To achieve this professional qualification all learners will be required to complete a portfolio of evidence showcasing the skills learnt through observation of a number of directed practical tasks.

Entry Requirements

This nationally recognised qualification is gained in the workplace. Therefore, you will be required to be currently employed in the industry. There are no specific entry requirements, apart from a passion for food!

If you study the course as part of an apprenticeship, you may need to study English and Maths to Level 2, if you haven't already achieved a GCSE Grade C or above in these subjects.

All students interested in this course should contact the Andrew Salt prior to enrolment:

Email: Andrew.Salt@kendal.ac.uk

After your course

Upon successful completion of this course, you may consider progression onto our Level 3 Diploma in Professional Cookery.

Employers within the catering industry will recognise this nationally recognised qualification as a commitment to training and developing as a professional chef.

Fees

£1999.00

The fee displayed is the course fee. Course fees are per year for full-time & degree-level courses, and per course for part-time courses.

There may be other costs associated with this course e.g. kit, equipment, books, trips etc. Financial support may be available to support you with these. See the [Student Money](#) pages for more information.

Courses Fees

The current full-time & degree-level fee information is related to the 2022/23 academic year.

Entry Level, Level 1 & Level 2 Courses

You may qualify for financial support to cover the cost of a government-funded qualification if any of the below apply to you:

- Have an annual salary of less than £18,525
- Receive an eligible means-tested benefit e.g. JSA, ESA or Universal Credit
- Are aged 16-18 on 31/08/22 and are not studying at another school/college
- Are aged 19 or over on 31/08/22 and do not already have a Level 1, 2 or 3 qualification

- Have a household income under £35,000 and are in financial hardship

See the [Student Money](#) pages for more information.