



PROFESSIONAL COOKERY (ADULTS)

Course Mode	Part-time
Location	Milnthorpe Road Campus (MRC)
Duration	34 Weeks
Level	3



Course Overview

To achieve this qualification you will study a range of units.

Below is an example;

- Maintain food safety when storing, preparing and cooking food.
- Maintain the health, hygiene, safety and security of the working environment.
- Develop productive working relationships with colleagues.
- Prepare complex fish dishes using water baths, conventional cooking styles and butter bathing for example.
- Prepare complex meat dishes, using various cuts and presenting them in both classical and modern styles.
- Prepare, cook and finish complex cakes, sponges, biscuits and scones.
- Contribute to the development of recipes and menus.
- Ensure food safety practices are followed in the preparation and serving of food and drink.

Your learning will be through a combination of workshops, plenary sessions and individual work. For examples of units you will cover see the 'overview' section.

Continuous assessment of practical work. There are no formal exams.

A portfolio of evidence will be created and maintained. Your tutor will put together an assessment plan with you and agree when, where and how you will be assessed and what sorts of evidence you can collect for your portfolio.

Entry Requirements

This course is ideal if you've worked in a professional kitchen for some time, or have a Level 2 qualification. You may want to develop your skills further, perhaps to become a specialist chef or move into a management role.

This nationally recognised qualification is gained in the workplace so you also need to be currently working in the industry.

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

Email: Andrew.Salt@kendal.ac.uk

After your course

When you have successfully completed this course, you could develop your culinary skills further, perhaps to become a specialist chef or move into a management role. The HND or HNC in Hospitality might also be of interest.

Fees

£1999.00

Course fees are per year. The current fee information is related to the 2019/20 academic year and is subject to change before the start of the course. Fees for 2020/21 will be updated in the Spring Term. There may also be additional costs associated with the course.

This course is funded by the government and may be free if you are:

- Aged 16-18 on 31/08/19
- Aged 19-23 on an Entry Level or Level 1 course with intent to progress to a Level 2 course
- Aged 19-23 on your first full Level 2 or Level 3 course
- Aged 19-23 on your first Level 4 course (if you haven't already got a Level 3 qualification)
- Aged 19+ on Functions Skills or GCSE English or Maths
- Unemployed and in receipt of JSA/ESA(WRAG)/Universal Credit or another eligible state benefit on an Entry Level, Level 1 or Level 2 course
- Member of a low income household & in financial hardship on an Entry Level, Level 1 or Level 2 course