



Level 3 Diploma in Advanced Professional Cookery

Study Type

Full Time

Course Area

Hospitality & Catering

Course Duration

1 year.

Entry Requirements

Five GCSEs at grade 9-4 including English and Maths, or a full Level 2 Cookery qualification with a Merit profile and grades 9-4 in GCSE English and Maths, or current industry experience.

Course Information

If progressing from our level 2 programme, then embarking on this course will provide an opportunity to advance your skills. You will need a good record of achievement, suitable references, and evidence of your commitment to the profession. Good timekeeping, excellent attendance, the ability to complete assignments and apply research skills to a high level are needed to meet the requirements of this course.

This course will take your training to a more demanding level; there is a significant emphasis on taking responsibility for managing the various environments that make up the running of a professional kitchen. You will be required to design menus, prepare food and cook for our AA College Rosette Accredited Restaurant, Avenue 141. The skills you acquire at Level 3 will provide a broader and deeper understanding of international and modern cuisines and is ideal for those who have ambition for and are seeking a career in fine dining establishments. You may also have the opportunity to develop skills in the art of patisserie and confectionery.

During your time on the course, you will cover a range of advanced topics, including but not limited to:

- The principles of food safety supervision for catering
- Supervisory skills in the hospitality industry
- Exploring gastronomy
- Vegetable and vegetarian dishes
- Meat, poultry and game dishes
- Fish and shellfish dishes.

You will gain hands-on experience in our state-of-the-art kitchens and commercial restaurant, Avenue 141. You will also compete in national competitions and gain work experience opportunities in some of the most prestigious establishments. Some of which could include 5* hotels Pennyhill Park & Spa and Lainston House, Michelin star restaurant Galvin at the Windows, and the award-winning restaurant at Chewton Glen. You will lead in hotel and restaurant takeovers and be given the opportunity to work alongside leading industry experts. All students are required to maintain a high professional standard in appearance, behaviour and attitude.

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Progression

You can progress to employment in the catering and hospitality industry as a chef or restaurant manager or to further study in hospitality management.

Ucas Points