

Advanced Culinary Skills - Level 3 Diploma

This course enables you to further develop your cookery skills and knowledge at an advanced level that is required to develop and progress in your career as a chef.

WHAT WILL I STUDY?

You will be studying towards a Diploma.

This course covers more complex preparation and cooking techniques, building on and developing skills learnt at Level 2 covering fish, meat, poultry and vegetable dishes, hot and cold sauces and desserts.

WHAT WILL I NEED?

You will need:

- A relevant Level 2 qualification
- To be working in the hospitality industry as a chef/cook at a relevant level
- A good understanding of English

All applicants must have an initial assessment and interview and a practical skills test to confirm that the course is suitable for them.

HOW WILL I BE ASSESSED?

The course is assessed throughout with practical assignments and written tests.

WHAT WILL IT COST?

ADULTS - LEVEL 3

If you will be aged 19 to 23 prior to the start date of your course, and do not already have a full Level 3 qualification, you may be eligible for a Level 3 entitlement, in which case your study with us will be free. If you are older, or already have a Level 3, we

Start Date: 8 September 2025

Duration: 1 Year

Attendance: Full Time

Center: Westminster Center

<https://www.capitalccg.ac.uk/course/pdf/33281/>

have many other Level 3 courses that are also free to study. Otherwise, you will have to pay the fees yourself or apply for an Advanced Learner Loan.

Please see here for the documents you will need to show us.

Some courses will have other associated costs, such as for specialist materials and trips. Many of our students are eligible for financial support, see here for details.

Additional Costs

You will be expected to purchase the required uniform and equipment for the programme, which reflect both industry norms and safety requirements. These should specifically conform to Capital City College standards and are approximately £350; further information will be provided at enrolment. Many of our students are eligible for financial support when studying at college – please click here for more information.

WHAT CAN I DO AFTER?

You can continue working as a cook/chef within the hospitality industry, with the potential to be promoted, and could progress onto further study which may include a Level 4 Culinary Manager apprenticeship if relevant to your role.

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