

Advanced Professional Cookery (Kitchen and Larder) - Level 3 Diploma

Level 3 is the Advanced course for Professional Chefs focussing on the Kitchen and Larder areas of specialism.

It lasts for one academic year and is designed to prepare students to progress into a career within the Hospitality industry.

WHAT WILL I STUDY?

Topics covered will include:

- Garde Manger studies
- Classical and Modern Butchery and Fishmongery
- Practical Cuisine for The Vincent Room Restaurant & The Escoffier Restaurant
- Gastronomy
- Product development
- Culinary science and food innovation
- Health, safety, and food hygiene
- Kitchen management and food cost control
- Resource sustainability; from 'farm to fork'
- Menu engineering and pricing
- Sales and marketing
- Principles of supervision

WHAT WILL I NEED?

You will need to have completed Professional Chef - Level 2.

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

HOW WILL I BE ASSESSED?

You will be assessed on both practical and theoretical work.

Start Date: 2 September 2024

Duration: 1 Year

Attendance: Full Time

Location: Victoria Centre

<https://www.capitalccg.ac.uk/wkc/course/course-detail/pdf/11234/>

Short assessments are spread throughout the year with a final practical exam held at the end of the course.

There is project work to complete and short answer questions to check knowledge and understanding.

WHAT WILL IT COST?

SCHOOL LEAVERS

If you will be aged 16, 17 or 18 on 31st August prior to the start date of your course and you have the legal right to remain in the UK for the duration of your programme then your study with us will be free. 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.

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 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.

A resource fee of £250 is attached to this course.

This covers the unregulated additions parts of the course including Barista, Wine training, and Food science

Uniform costs are approximately £240.

WHAT CAN I DO AFTER?

This course will help you to move into a career within the Hospitality industry or can lead with higher levels courses such as a Foundation Degree.

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