

Student's commitment

You will need to attend college 5 days per week and you will follow the Level 2 NVQ Diploma in Professional Cookery qualification, which entails the following:

- completion of specific units, i.e. meat, fish, vegetables, etc.
- keeping a record of your practical work
- attending practical and theory sessions
- keeping photographic evidence of your work
- possible field trips
- work experience
- participating in enrichment programmes

All students will be continually assessed .

You will also be guided and set targets to achieve this qualification, with full tutorial support at **all** times.

Contacts

Would you like to:

- run your own hotel or restaurant?
- travel the world?

If so, Professional Cookery may be the course you need to find out about.

For further information, please contact:

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Level 2 NVQ Diploma in Professional Cookery (Preparation & Cooking)

NVQ Full Time Scheme



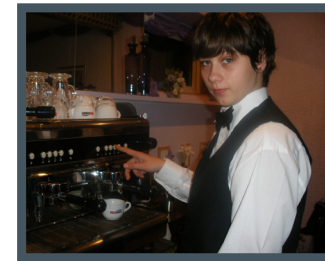
Level 2 Diploma in Professional Cookery (Preparation & Cooking)

Course information

Subjects studied

This is a two year full time course (term time only). All students will be expected to have a part time job in this vocational area.
NB: assistance and guidance will be given to those students who do not have a job.

- Three GCSE's at grade D or equivalent would be advantageous
- Two year full time course
- Students will be required to attend an interview
- Up to 28 hours per week in college including functional skills, enrichment and recreational studies
- Provides a foundation for a career in hotels, inns and restaurants
- Employment opportunities worldwide



- Food preparation and cooking
- Restaurant service
- ABC pastry course (second year)
- Bar service and coffee course
- Health and safety at work
- RHS basic food hygiene awareness qualification

Additional studies

Students also have opportunities to study for:

Functional Skills:

- Communication
- Numeracy
- Information technology
- GCSE's and AS Levels

