

Professsional Cookery

Make your career cordon bleu



Introduction

The Guernsey Apprenticeship offers you the opportunity to earn a salary and gain a nationally recognised technical, professional or vocational qualification in a job you love. You will need to have secured employment before applying or look at the 'Apprenticeship Vacancies' on our website.

This course is available to employees currently working in the hospitality and catering industry. Become a professional chef by completing this industry standard qualification. You'll gain a high standard of cookery skills from processes, such as roasting and frying, to commodities, while also learning other workplace essentials like menu design.

Qualifications

- City and Guilds Level 3 Diploma in Advanced Professional Cookery (Kitchen & Larder)
- Certificate of Apprenticeship

Course duration/location

The recommended time for completion of this course is two years. You will attend College at Coutanchez Campus for one day a week for off-the-job training.

Course breakdown

Units covered:

- The principles of food safety supervision for catering
- Supervisory skills in the hospitality industry
- Exploring gastronomy
- Advanced skills and techniques in producing vegetable and vegetarian dishes
- Advanced skills and techniques in producing meat dishes
- Advanced skills and techniques in poultry and game dishes
- Advanced skills and techniques in producing fish and shellfish
- Food product development

Who can apply

Apprenticeships are available to all.

Candidates will be assessed for suitability using a range of diagnostic tests. However it is recommended that candidates should have a minimum of a Level 2 qualification in cookery in order to complete this qualification satisfactorily. If you have not yet achieved this we recommend you study on the Level 2 Culinary Skills apprenticeship in the first instance.

If you have not achieved maths or English at C/4/Level 2, you will study these subjects to support progression and achievement of your chosen apprenticeship. Failure to complete maths and English will prevent progression between apprenticeship levels or achieving your overall apprenticeship.

Assessment method

You will be assessed throughout the duration of the apprenticeship through a portfolio of evidence that will include practical observations, short answer question tests and written assignments.

The onward journey

After successfully completing the City & Guilds Level 3 Diploma in Advanced Professional Cookery, you will have developed the skills required for career progression and supervisory roles in the catering and hospitality sector.

Additional learning support

The College's Learner Support Services are available to provide support and help to make a success of your apprenticeship journey.

The College also works in partnership with Careers Guernsey whose advisors can support you in helping to choose the right next step for you and your future plans. They can support you in preparing for apprenticeship job interviews and any applications you may make.

Please visit their website for more information at careers.gg.



For more details or how to apply, please contact
E: apprenticeships@gcfe.net

Course information correct at time of publication. Courses offered may be subject to change.

E apprenticeships@gcfe.net
W college.tgi.ac.gg



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