



## PROFESSIONAL COOKERY ADVANCED DIPLOMA

If you have a passion for cooking or want to ensure that customers receive the very best in front of house service then join the best catering college in the South West. As a nationally recognised Centre of Excellence in three disciplines, an AA Highly Commended College Rosette winner and industry partners including Jamie Oliver's Fifteen Restaurant, River Cottage and the Eden Project there really is nowhere better to study catering and hospitality.

If you want to work in a fast-paced, action-packed and creative industry then look no further than a career in catering. The opportunities for career progression in this industry are some of the best. From commis chef to sous chef, all the way up to head chef, if you are willing to put in the hard work you could be running your own kitchen in a few years' time.

You will start your catering studies on one of our Level 2 courses, and can choose to stay with us for three years. Which Level 2 course you join will depend on your GCSE results. From here you can then progress on to our Professional Cookery Diploma Level 3. Our specialist professional chef courses are available for those who would like to take their studies further and have the relevant Level 2 and 3 qualifications.

You'll also be part of one of the best catering college's in the UK with three Centre's of Excellence and the only catering college to have two commercial restaurants both awarded AA college Rosettes. We also provide training and partner with many household names including; Jamie Oliver's Fifteen, The Eden Project, River Cottage and more, giving you industry connections to help boost your career. Read more [HERE](#).

### □ Ideal if

If you have successfully completed a Level 2 qualification and would like to build on those skills to help you enter employment with a higher level of responsibility or at a more prestigious establishment.

### □ You'll need

A relevant Level 2 qualification.

### Key facts

**Course title:**  
PROFESSIONAL COOKERY  
ADVANCED DIPLOMA

**Locations:**  
Cornwall College Camborne,  
Cornwall College St Austell,  
Cornwall College Saltash

**Start date:**  
September 2020, September  
2020, September 2020

**Course length:**  
1 Year full-time

## □ You'll learn

During the course you will develop skills and techniques to produce a wide range of dishes, enabling you to undertake a variety of roles within a professional kitchen.

During this course you will work with a wide range of commodities in the preparation, cooking and presentation of dishes in a professional kitchen and topics will include soups and sauces, fruit and veg, meat and offal, poultry, fish and shellfish, rice, pasta and grains, desserts and puddings, pastry products, biscuits, cakes and sponges, breads, chocolate, legal and social responsibilities and financial control in the commercial kitchen.

## □ Expect

To be inspired by industry experts whilst you are assessed throughout your course through assignments, projects and practical examinations.

## □ You'll love

Studying at the South West's best catering college and using the skills you have learnt to work as a chef. Some of our students recently took part in an international catering competition, read more [here](#).

## □ You'll go on to

Further study with one of our specialist Professional Chef Diplomas at Level 3 or employment as a commis chef or chef de partie.

## Choose from these course options

Course Title	Location	Start	Length
PROFESSIONAL COOKERY ADVANCED DIPLOMA	Cornwall College Camborne	September 2020	1 Year full-time
PROFESSIONAL COOKERY ADVANCED DIPLOMA	Cornwall College St Austell	September 2020	1 Year full-time
PROFESSIONAL COOKERY ADVANCED DIPLOMA	Cornwall College Saltash	September 2020	1 Year full-time