

# Catering and Hospitality

## Professional Cookery Level 3 Full-time

### In Brief

#### Start Date / Duration

This course starts in September and runs for one year.

#### Entry Requirements

- Successful completion of the Level 2 Certificate/Diploma in Culinary Skills.
- Completion of an NVQ Level 2 in a related hospitality subject with relative industrial experience may also be considered.

#### You will achieve

Advanced Diploma in Professional Cookery Level 3 City and Guilds 7100.

### Course Overview

The Diploma in Professional Cookery is for anyone who works or wants to work as a chef in the catering and hospitality sector. It is ideal for learners coming straight from school who wish to seek a career in this industry. It is also ideal for those chefs in industry who would like to continue or refresh their knowledge by undertaking topics within the qualification.

### Course Content

This programme is specifically designed for those wanting a career as a chef in high level establishments such as 5 star hotels and Michelin star restaurants. It allows you to further develop skills and enhance your understanding of stove, larder and patisserie skills. You will take part in two to three months work placements in restaurants such as Manior aux Quat' Saisons, The Waterside Inn and Chewton Glen. You will learn:

- Advanced food preparation and cooking techniques
- Advanced pastry and patisserie skills
- Food hygiene and health and safety
- Kitchen management and supervisory skills
- Resource management and control
- Menu planning and cost control

There is also the opportunity to achieve additional qualifications.

You can view the course specifications [<http://www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/7100-professional-cookery#tab=information>]

The food and preparation groups you will cover in Level 3 are as follows;

- Vegetables, poultry and game,
- Meat
- Fish and shellfish
- Biscuits cakes and sponges
- Chocolate
- Meringues and paste products
- Hot and cold desserts

## How will I be assessed?

A varied mix of assessment methods are employed throughout this course assessing both practical assignments and coursework.

## What Equipment Will I Need?

You will require lever arch files and plastic wallets and you will be expected to supply your own notepads, writing and general stationery equipment. A small number of textbooks may be recommended at the start of the programme. Details of other equipment and kitchen uniform you may need will be discussed at interview.

## Where will I study?

Old Mill Lane campus  
Church Street  
Barnsley  
S70 2AX

## What can I do next?

Employment- On completion of this programme, you could obtain employment within the hospitality and catering industry in a supervisory role as Kitchen Staff or Chef.

Education- Alternatively, you could progress into higher education to study a related Higher National Diploma or Degree.

## How much does the course cost?

### 16 – 18 year olds

Full-time Barnsley College students aged 16-18 years old do not have to pay tuition fees.

### 19+ Students

Aged 19 or over and thinking about further education? You may be eligible for free or reduced course fees . Please refer to our page '[paying for your course.](#)'

## Financial support

You may be eligible for assistance with expenses such as travel, books, equipment and childcare. For further information please contact the Student Services Team on +44 (0)1226 216 114.

## Extra information

### Advanced Learner Loans

This course may be eligible for an Advanced Learner Loan. Contact our friendly Information Team on +44 (0)1226 216 123 or email [info@barnsley.ac.uk](mailto:info@barnsley.ac.uk) [<mailto:info@barnsley.ac.uk>] . about eligibility and how to apply. You can also visit the Advanced Learner Loan [<https://www.barnsley.ac.uk/courses/paying-for-your-course/advanced-learner-loans/>] page.

### Contact the Information Unit

For further information please contact our friendly Information Team on +44 (0)1226 216 123 or email [info@barnsley.ac.uk](mailto:info@barnsley.ac.uk) [<mailto:info@barnsley.ac.uk>]

### Want to join Barnsley Sports Academy and the Sports Village?

Barnsley College has a range of sports opportunities for all students to take part in, gain professional training and compete nationally and internationally. We also have a state-of-the-art fitness village, Honeywell Sports Village [<https://www.barnsley.ac.uk/shops-services/honeywell-sports-village/>] where students can make use of our fitness suite, spinning studio and classes for competitive rates. You don't have to be studying sport to get involved in the Sports Academy [<https://www.barnsley.ac.uk/our-departments/sport/sports-academy/>] .

### Additional Learning Support

Our Additional Learning Support team can provide you with the support you need. Please contact them on +44 (0)1226 216 769.

### English and Maths

Having good English and Maths qualifications are important for most careers and we want to give you the help you need to succeed.

If you are aged 16 – 19 and don't already have a grade C/4 or above in GCSE English and Maths they will automatically be included in your study programme. If you want to work towards higher grades in English and Maths we can help you do that too.

Need a higher level Maths qualification? We offer a [Level 3 Mathematical Studies \(Core Maths\)](#).

This can be added to your study programme.

If you need any further information, please contact our friendly [Information Team](#).

## Disclaimer

Please note we reserve the right to change details without notice. We apologise for any inconvenience this may cause.

**Last updated:** 22nd September 2021

### Want to apply?

Visit <https://www.barnsley.ac.uk/apply> to get started

Call us on **01226 216 123**