

# Catering and Hospitality

## Professional Cookery Level 3 Full-time (catering)

### In Brief

#### Start Date / Duration

This course starts in September 2024 and runs for one year.

#### Entry Requirements

You will need to hold:

- Level 2 Professional Cookery Certificate
- Level 2 Professional Cookery Diploma
- GCSE English and Maths at grade 4 or above

#### You will achieve

Level 3 Professional Cookery NVQ Diploma

### Course Overview

If your career aspiration is to be a chef in a professional kitchen, then the Level 3 Professional Cookery course is ideal for you.

In the kitchens, our chef lecturers will develop your skills, including the preparation and cooking of complex meat, fish, poultry, vegetables, soups, stocks and sauces. You will also expand your skills to look at more complex dishes, for example, cooking shellfish and offal. In our bakery, you will further develop your baking skills looking at hot and cold desserts, as well as producing biscuits, cakes and sponge products.

### Course Content

Our chef tutors will develop your practical skills in food preparation and cooking.

As well as developing your practical skills, it is important that you learn about food safety management and hygiene as part of health and safety in the industry. The course also helps you develop your understanding of catering operations management, costings and menu planning. You will look at healthier food options and developing menus and dishes for special diets.

Utilising industry links, you will get to experience guest chefs taking your lessons and you will be encouraged to enter externally organised competitions.

Lessons take place in our industry-standard kitchens and The Open Kitchen

[<https://www.barnsley.ac.uk/shops-services/the-open-kitchen/>] , our restaurant that is open to the public. Our Level 3 students run the popular Thursday evening modern gastronomy nights.

## How will I be assessed?

While this course is practical, there will be continual assessment set by City and Guilds. The theory elements will underpin the skills you learn in practical lessons and are question and assignment based. You will build a portfolio of work as evidence of your learning.

## What Equipment Will I Need?

We run a very professional department and your uniform and equipment is integral to that professionalism.

You will be given a list of the equipment and uniform you will be expected to provide, but you may be able to purchase this through applying to the College's Learner Support Fund [<https://www.barnsley.ac.uk/student-life/financial-support/learner-support-fund/>] . We use a local supplier who gives a good discount to all our students.

## Where will I study?

Old Mill Lane campus  
Church Street  
Barnsley  
S70 2AX

## What can I do next?

On completion, you could progress onto employment as a chef within the hospitality and catering industry.

See what careers are available in the Catering [<https://www.barnsley.ac.uk/app/uploads/2023/10/Catering-careers-2023-24.pdf>] sector. Use our online careers tool, Career Coach [<https://barnsley.lightcastcc.com/?radius=&region=Barnsley>] , to find out what your next steps could be.

## How much does the course cost?

The cost is fully funded if you are aged 16-18. Students aged 19 and over may be eligible for reduced course fees.

### 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 216 267.

## 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:** 20th March 2024

### Want to apply?

Visit <https://www.barnsley.ac.uk/apply> to get started  
Call us on **01226 216 123**