

LEVEL 2 DIPLOMA IN PROFESSIONAL COOKERY

OVERVIEW

Start your career as a professional chef by completing these industry standard qualifications. You'll gain a high standard of cookery skills from processes, such as roasting and frying to commodities, whilst also learning other workplace essentials like food safety.

The Level 2 Diploma will suit school leavers and 19+ learners who want to start their development as a chef. You will gain a formal qualification and increase your skills so that you can take on a more senior role. The programme covers both practical and theory of catering and will learn in a work-based learning environment.

Units covered within Level 2 Diploma Professional Cookery:

- 101 Maintain a safe, hygienic, and secure working environment

- 102 Maintain, handle and clean knives
- 104 Work effectively as part of a hospitality

- 203 Maintain food safety when storing, preparing, and cooking food
- 220 Prepare fish for basics dishes
- 222 Prepare meat for basic dishes
- 223 Prepare poultry for basic dishes
- 226 Prepare vegetables for basic dishes

- 296 Produce healthier dishes
- 227 Cook and finish basic fish dishes
- 233 Cook and finish basic vegetables dishes

- 230 Cook and finish basic poultry dishes

- 229 Cook and finish basic meat dishes
- 237 Prepare cook and finish basic soups

www.stc.ac.uk

0191 427 3500

info@stc.ac.uk

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- 236 Prepare, cook, and finish basic hot sauces
- 249 Prepare, cook, and finish basic cold and hot desserts
- 666 Employment rights and responsibilities
- 271 Complete kitchen documentation
- 244 Prepare cook and finish basic dough recipes

ENTRY REQUIREMENTS

School leavers (under 19) will need Grade 4 GCSE within Maths and English. 19+ learners will be interviewed prior to enrolment.

ASSESSMENT

Ongoing assessment through practical and theory assessment. You will build-up a portfolio of evidence to support your assessment

PROFESSIONAL OPPORTUNITIES

Graduates from Level 2 Diploma in professional cookery can progress on to Level 3 Diploma in Professional Cookery. Occupational opportunities, Commis Chef, Chef and/or Apprenticeship

DATES & FEES

Contact us for current course dates and fees.

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