

# FROM CONFIDENT COOK TO KITCHEN PROFESSIONAL

Subject Area  
Student Type  
Study Mode

Hospitality & Catering  
Adults  
Part Time

## What is the course about?

Step into the professional kitchen and learn culinary skills with our Level 2 Professional Cookery course, a culinary skills course designed specifically for adults who are passionate about food and eager to develop industry-standard techniques.

This part time qualification focuses on classic foundations and modern applications, giving you the confidence to cook with precision and creativity. You'll master the art of fresh pasta, learning how to mix, roll, shape, and cook pasta from scratch, alongside producing perfectly balanced risottos that demonstrate control, timing, and flavour development.

Essential egg cookery is covered through the preparation of a classic folded omelette, refined to professional standards.

A key feature of this adult cooking course is poultry butchery and cookery. You will learn how to safely and efficiently break down poultry, gaining valuable knife skills and an understanding of anatomy and yield. These skills are then applied to the preparation and cooking of both classical and contemporary poultry dishes, exploring traditional techniques as well as modern flavour combinations and presentation.

To round out your skill set, this culinary skills course introduces core pastry techniques. You will produce light and crisp choux pastry, smooth and versatile pastry cream, and the timeless French dessert tarte tatin, developing precision, confidence and an understanding of heat, texture and balance.

## Why should I choose the course?

By choosing the Level 2 Certificate in Culinary Skills, you will gain hands-on experience in preparing and cooking a wide range of dishes.

This City & Guilds part time qualification will help you develop professional kitchen skills, build confidence in working as part of a team, understand food safety, and enhance your career potential, providing a strong foundation for a successful future in the culinary industry.

Ideal for career changers, aspiring chefs, or enthusiastic home cooks looking to professionalise their skills, this level 2 culinary skills course provides a strong culinary foundation and a practical insight into working in a professional kitchen.

## What will I learn?

Throughout the part time qualification, you will develop skills in:

- Preparing and cooking a wide range of dishes
- Using professional kitchen equipment correctly
- Food safety and hygiene at industry level
- Time management and organisation



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)

- Working effectively as part of a kitchen team

The course may include:

- Poultry, sauce, and vegetable preparation
- Cooking methods such as roasting, grilling, and sautéing
- Basic menu and dish presentation skills
- Stock control and waste reduction
- Health, safety, and hygiene practices

Assessment will consist of practical assessments in a kitchen environment, tutor observation, and written or online knowledge checks. There are no final exams.

## What will the course lead on to?

On completion of this culinary skills course, you can progress to:

- Other specialist adult college courses (Patisserie, Bakery & International Cuisines)
- The Level 2 Diploma in Culinary Skills or other professional cookery courses
- An apprenticeship in the hospitality sector
- Employment in hospitality and catering roles

Possible career development:

- Commis chef
- Kitchen assistant
- Catering assistant
- Food preparation assistant

## Are there any links with industry and university?

This part time qualification is widely recognised within the hospitality and catering sector and supported by industry bodies. It offers a strong starting point for progression into a range of hospitality and catering courses, such as other adult evening classes and [part time adult courses](#) here at the college.

## What support is available?

We have a team of staff dedicated to providing learning support if required, as well as a Wellbeing Team that is on hand to offer guidance, support, and help when needed. [Click here to learn more about student support.](#)

Additionally, eligible students can access a wide range of finance and funding support to help them during their time at college. [Click here to learn more about financial support.](#)

For personalised advice and guidance, please contact our Learner Services Team on 01925 494 400 or [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)

## Why should I choose to study the course at Warrington & Vale Royal College?



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)

You should choose to study our Level 2 Professional Cookery course because it gives you hands on training in industry standard kitchens and a professional restaurant, preparing you for real kitchen environments. You'll be taught by expert tutors with extensive industry experience, who will help you develop professional techniques, confidence, and teamwork skills. With a City & Guilds qualification and practical, career focused learning, this part time adult course is ideal for anyone looking to take their cooking skills to a professional level.

## What are the entry requirements?

There are no formal entry requirements. The course is accessible for beginners or those with some basic cooking experience. Having a Level 1 Culinary Skills qualification may be beneficial.

You will need to commit to one five-hour session each week for 9 weeks. An interest in food and hospitality, a positive attitude to learning, and a readiness for hands-on practical work are important. You will also need basic literacy and numeracy skills.



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)