

# LEVEL 3 ADVANCED PROFESSIONAL COOKERY

Subject Area  
Student Type  
Study Mode

Hospitality & Catering  
Students aged 16-18  
Full Time

## What is the course about?

If you are interested in becoming a professional chef and would like to work in the catering and hospitality industry, this course is for you. You will learn the principles of food preparation, including more advanced principles of cooking meat, fish, game and vegetables. You will also gain a high standard of cookery skills from processes, such as roasting and frying, as well as more modern methods such as sous-vide cookery, whilst also learning other workplace essentials like menu designing.

## Why should I choose the course?

As part of your study programme you will also have the opportunity to gain additional qualifications in patisserie and confectionery which will broaden your range of knowledge and skills, and increase your employability. You will experience busy work environments and learn the skills and strategies that will help you work efficiently and effectively. Team work is an important element of the course and you'll have the opportunity to put your skills to the test in our commercial kitchen and restaurant environment. You will be encouraged to compete and represent the College at internationally recognised competitions.

You will experience visits to local and national restaurants, hotels and industry outlets for example visits to; The Grosvenor House Hotel, Artisan chocolate producers, Taste Festival London. Students have also been on international trips such as to Malta, Crete and Barcelona

## What will I learn?

You will learn and develop skills in the following topic areas;

- The principles of food safety supervision for catering
- Supervisory skills in the hospitality industry
- Exploring gastronomy
- Advanced skills and techniques in producing vegetable and vegetarian dishes
- Advanced skills and techniques in poultry and game dishes
- Advanced skills and techniques in producing meat dishes
- Advanced skills and techniques in producing fish and shellfish

## What will the course lead on to?

After successfully completing this course, you can progress to employment, higher apprenticeships or to further or higher education courses for example;



**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)

- Employment as a chef, baker, confectioner, pastry chef and many more
- BA (Hons) in Hospitality Business and Management
- HNC/D in Hospitality Management.

## Are there any links with industry and university?

We have excellent links with local and national employers, giving you the opportunity of prestigious and valuable work experience.

Whilst attending this course students have a variety of work experience opportunities that will run throughout the academic year. Examples include; The Kirkwood Hotel, Australasia, Aiden Byrne's Restaurant Manchester, the Art School Restaurant and Brunning & Price Inns.

## What support is available?

You will be allocated a progress coach who will provide you with support to help you succeed on your study programme and progress on to your chosen career or progression path. We have a team of staff dedicated to providing learning support if required, as well as a Welfare Team that is on hand to offer guidance, support and help when needed.

Additionally, eligible students can access a wide range of finance and funding support to help them during their time at college.

Click here for learning support: <https://wvr.ac.uk/college-life/learning-support>

Click here for finance support: <https://wvr.ac.uk/college-life/financial-support>

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

We are an industry lead public-serving department that has been awarded the prestigious AA Rosette 'Highly Commended' and the People First Silver Hospitality Award for the past 2 years. We achieved Gold and 'Best in Class' for the Inter-College Team Challenge at the Welsh International Culinary Championships 2019 and the Regional Winners at the Seafood Chef of the Year Competition 2018.

We strongly believe in preparing our Learners for the industry that they have chosen to go into by promoting the highest professional standards and raising expectations to maximise all Learners' potential.

Our ethos is that all of our Learners are enabled to progress into all aspects of their chosen career path in the Catering & Hospitality Industry.

## What are the entry requirements?

You will need to have successfully completed a level 2 course in a relevant subject.

If you have a level 2 qualification and have not already achieved a grade 4 in your GCSE English and/or maths, you will be required to work towards achieving a GCSE in English and/or maths as part of your study programme.



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# Are there any additional costs associated with the course?

You will need to purchase a chef uniform, and to maintain and further develop your chef kit including knives and related equipment (approximately £150). Further details will be provided at interview. You will be asked to contribute to the cost of day trips and residential trips.

You will experience visits to local and national restaurants, hotels and industry outlets that may require a contribution.



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