Level 3 VRQ Diploma in Professional Cookery

Course Code: MF1VADPC
Level: 3
Type: Full Time

02/09/2027 - 23/06/2028 () Cambridge Campus
-
1 Year(s)

Need to speak to us about a course?

01223 226315
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Apply Here:

https://www.camre.ac.uk/course/pdf/MF1VADPC/

About the course

This qualification is for learners 16 and over who are working towards becoming a Chef in a Professional Kitchen and have previous experience and a relevant level 2 qualification in Cookery.

This qualification will help you develop advanced skills and techniques to produce a range of dishes and patisserie products, enabling you to undertake a wide range of roles within a professional kitchen. The topics that will be undertaken develop advanced skills and techniques in producing:

- Meat dishes
- Poultry and game dishes
- Fish and shellfish dishes

- Vegetable and vegetarian dishes
- Pastry products
- Hot, cold and frozen desserts
- Cakes and sponges

To support the development of these skills, you will also undertake the following topics:
- Food safety supervision
- Gastronomy

Local employers will also contribute to the knowledge and delivery of training by providing demonstrations and talks on the industry and where possible work.

Kit and Uniform - You will need to purchase a kit and uniform before the start of the programme, the Level 3 mandatory kit and uniform will cost around £100 subject to change slightly with inflation. There is also up to £100 of optional extra's and further details will be given to you at the Welcome Event.

Work placement in the commercial environment is part of your course, which helps you to develop real life working skills and employability.

On this Level 3 programme you may also be required to take part in our Industry Placement Programme, which is set for 2 days in addition to your study programme from October until the end of June, totalling 315 hours. All students are assigned an Industry Placement Coordinator who will work with you and support you through your placement journey. All placements are unpaid and should be meaningful placements that are relevant to the students study programme

Progression and career opportunities
On successful completion, with outstanding commitment and attendance, this programme will enable you to progress onto posts of a suitably high calibre within the Culinary Arts and Hospitality industry. We aim to equip you with artistic and creative cookery skills to haute cuisine standards which will assist you in obtaining employment in a quality catering establishment.

Entry requirements
Candidates should have a minimum of a level 2 qualification in cookery such as the City & Guilds Level 2 NVQ Diploma in Food Production and Cooking (7132) or the City & Guilds Level 2 Diploma in Professional Cookery (7100) in order to complete the qualification satisfactorily.

In addition to the entry qualifications listed, the offer of a place on the course is subject to the outcomes

of initial assessment, which will be taken at the College as part of the admissions process. Please note that entry criteria may vary quite significantly between courses at the same level. This is to take account of the specific skills needed for success on particular courses, the length of the course and the requirements for progression to the next level. Entry criteria are given as a guide, and the exact requirements in order to obtain a place on a particular course will be confirmed following attendance at a Welcome Event/Interview.

Assessment

We want you to achieve to the very best of your ability at CRC. To make this happen we offer both learning and personal support by specialist staff tailored to meet your specific needs.

This qualification will be assessed using a combination of methods, learners will undertake: Formative and summative assessments in both craft and non-craft units.

Finance and Funding

Fully-Funded Level 3 Qualifications

This course is fully funded, free, for learners who are aged 19 and above and earn below £25,000, or below £30,491 and live in the Cambridgeshire and Peterborough Combined Authority area.

Disclaimer

Whilst every effort is made to ensure the information is correct, some details may be subject to change. Cambridge Regional College reserves the right to make amendments to the courses, dates, fees or other details, and to make cancellations or changes if numbers are insufficient.