



## PROFESSIONAL CHEFS (KITCHEN & LARDER) DIPLOMA

If you have a passion for cooking or want to ensure that customers receive the very best in front of house service then join the best catering college in the South West. As a nationally recognised Centre of Excellence in three disciplines, an AA Highly Commended College Rosette winner and industry partners including River Cottage and the Eden Project there really is nowhere better to study catering and hospitality.

If you want to work in a fast-paced, action-packed and creative industry then look no further than a career in catering. The opportunities for career progression in this industry are some of the best. From commis chef to sous chef, all the way up to head chef, if you are willing to put in the hard work you could be running your own kitchen in a few years' time.

You will start your catering studies on one of our Level 2 courses, and can choose to stay with us for three years. Which Level 2 course you join will depend on your GCSE results. From here you can then progress on to our Professional Cookery Diploma Level 3. Our specialist professional chef courses are available for those who would like to take their studies further and have the relevant Level 2 and 3 qualifications.

Read more [HERE](#).

### Key facts

**Course title:**  
PROFESSIONAL CHEFS  
(KITCHEN & LARDER)  
DIPLOMA

**Locations:**  
Cornwall College Camborne,  
Cornwall College St Austell

**Start date:**  
September 2020, September  
2020

**Course length:**  
1 Year full-time

### □ Ideal if

You wish to develop your practical skills in butchery and fish preparation, and learn how to cook and finish a number of complex dishes using meat, fish and shellfish, as well as vegetarian dishes.

### □ You'll need

Professional Cookery Advanced Diploma Level 3.

### □ You'll learn

You will study advanced skills and techniques to prepare you for a specialist role in kitchen and larder. You will study topics including vegetarian, meat, offal, poultry, game, fish and shellfish dishes.

From a combination of practical and theoretical units which will be delivered in an excellent industry level environment. In addition to developing practical skills you will also study the nutritional values of foods and ingredients, management and supervisory skills, successful kitchen management, and how to store, prepare and cook food safely.

## □ Expect

To be assessed throughout your course through assignments, projects and practical examinations.

## □ You'll love

That whatever your passion, or specialism, we will help hone your talents and bring out the gastronomist in you, with a number of culinary and food foraging trips, restaurant visits and the organisation of a Gastronomy Fair.

## □ You'll go on to

You could enter the industry as a commis chef or chef de partie at high-end establishments.

## Choose from these course options

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PROFESSIONAL CHEFS (KITCHEN & LARDER) DIPLOMA	Cornwall College Camborne	September 2020	1 Year full-time
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