

# Advanced Professional Cookery Diploma Level 3



16-19

Adult

This course is suitable for those who have successfully completed a Level 2 qualification in professional cookery or an equivalent qualification.

It is a practical course that will equip you with the practical skills and knowledge to work across a variety of sectors in the catering and food service industries, from event catering to fine dining restaurants. The course will enable you to develop skills in the preparation and cooking of complex meat, poultry, fish, hot and cold sauces, vegetables and salads. Level 3 will help you develop and refine your essential skills, building on your culinary foundations to take your cookery to a higher level with more complex techniques and dishes.

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.

The qualification enables learners to develop knowledge, understanding and skills essential for working in a food environment and working with others, improving their own performance.

As a nationally recognised Centre of Excellence in three disciplines, and AA Highly Commended College Rosette Restaurant winner, there really is nowhere, better to study catering and hospitality.



Scan the QR Code for full course description, assessment and progression options from this course



## ENTRY REQUIREMENTS

You will need a Level 2 qualification in professional cookery or equivalent and, ideally, English and/or maths at minimum grade 3 or working towards grade 4 (grade C) or above. Alternatively, you may have work experience and will have been employed in the catering industry as a cook or chef for at least three years.



If you are 16-19 without the required grades, you will continue to develop your skills of Maths & English. At Cornwall College, we recognize that applicants without these qualifications can often offer a high level of competence as well as life experience and we will therefore consider all applications on their merits alongside their



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apply online**



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qualifications.

If you are unsure as to whether or not you meet the requirements, please call the Catering & Hospitality department and ask to speak to the study programme manager who will be happy to discuss it with you.

## LOCATION & NEXT START DATE(S)

Cornwall College Camborne - 9 September 2025



**LEVEL**  
Level 3

**DURATION**  
1 Year

**ATTENDANCE**  
Full-time

**FEES**  
Tuition Fees: £3345.00  
FREE for school leavers\*

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.



### Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and  
apply online

