

# Catering and Hospitality

## Professional Cookery

**Campus:** Rotherham College

**Code:** R17SP05

**Level:** 3

### About This Course

By studying this course, you can enhance your basic skills and become a competent chef in the industry. At Rotherham College we are part of the world skills organisation and you will take place in competitions both internally and externally. You will get the work experience from working in our commercial outlet, The Wharnccliffe.

During your time on this course you will be expected to work during Wednesday and Thursday evenings cooking and serving food for customers dining in our College restaurant.

### What Will I Study?

You will study a range of topics including:

- Unit 302 The principles of food safety in catering
- Unit 863 Food product development
- Unit 870 Supervisory skills for employment in the catering and hospitality industry
- Unit 871 Exploring Gastronomy
- Unit 872 Advanced skills and techniques in producing vegetable and vegetarian dishes
- Unit 873 Advanced skills and techniques in producing meat dishes
- Unit 874 Advanced skills and techniques in producing poultry and game dishes
- Unit 875 Advanced skills and techniques in producing fish and shellfish dishes
- Unit 876 Produce dough and batter products
- Unit 877 Produce petit fours
- Unit 878 Produce paste products
- Unit 879 Produce hot, cold and frozen desserts

- Unit 880 Produce biscuits cake and sponges

## Why Study Here?

The course will inspire you to develop as a chef, enabling you to create dishes with your own flair. You will be able to enter World Skills and competitions throughout the UK and beyond

## Entry Requirements

A minimum of GCSE grade 4 in English and Maths plus a Level 1 catering qualification in Professional Cookery, where you have basic skills and knowledge to progress to the next level.

The level 3 Diploma in Professional Cookery will suit you if you have some basic skills and experience as a chef, probably from a role where you work under supervision. You will gain a formal qualification and increase your skills so that you can take on a more senior role.

## How To Apply

You can apply using our online application form and clicking the **Apply Now** button at the top of this page.

For more information support with your enquiry or application please contact Student Services by emailing [info@rotherham.ac.uk](mailto:info@rotherham.ac.uk) [mailto:info@rotherham.ac.uk] or by calling **01709 362111**.

## What Courses Can I Progress Onto?

Higher Education

## Tuition Fees

- 16-18 year olds do not need to pay course fees
- Those aged 19 or over may not need to pay fees depending on their circumstances. Find out if you qualify for help with your fees [<https://www.rotherham.ac.uk/course-fees/>].

If you need further advice or guidance please contact the Enquiries Team on **01709 362111**.

## **PLEASE NOTE**

We make every effort to ensure information within our online course directory is accurate and a true representation of the courses we are offering in 2026-2027.  
However, we do reserve the right to make changes if necessary.

**Last updated:** 5th December 2025