# Catering and Hospitality

## Professional Cookery

**Campus:** Rotherham College
**Code:** R17SP03
**Level:** 2

### 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 Wharnclcliffe.

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 202 Food safety in catering
- Unit 702 Developing skills for employment in the catering and hospitality industry
- Unit 703 Health and Safety in catering and hospitality
- Unit 704 Healthier foods and special diets
- Unit 705 Catering operations, costs and menu planning
- Unit 707 Prepare and cook stocks, soups and sauces
- Unit 708 Prepare and cook fruit and vegetables
- Unit 709 Prepare and cook meat and offal
- Unit 710 Prepare and cook poultry
- Unit 711 Prepare and cook fish and shellfish
- Unit 712 Prepare and cook rice, pasta, grains and egg dishes
- Unit 713 Produce hot and cold desserts and puddings
- Unit 714 Produce pasta products

- Unit 715 Produce biscuit, cake and sponge products
- Unit 716 Produce fermented dough products.

## Why Study Here?

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 part in competitions both internally and externally. You will get the work experience from working in our commercial outlet, The Wharncliffe.

## 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 2 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 or by calling **01709 362111**.

## What Courses Can I Progress Onto?

- Level 3 Professional Cookery
- Level 2 Food and Beverage

## 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 2027-28.
However, we do reserve the right to make changes if necessary.

**Last updated**: 2nd November 2026