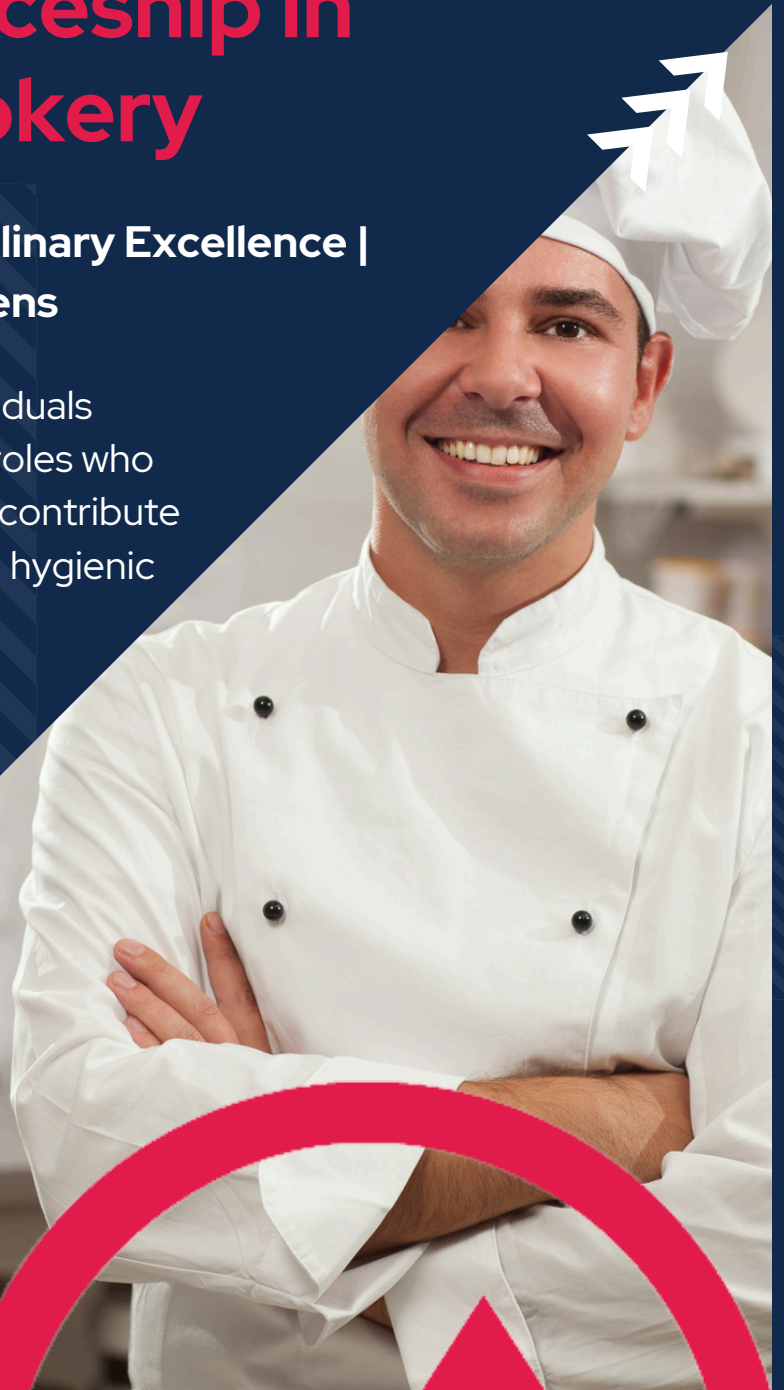


Level 2 Apprenticeship in Professional Cookery

**Cook with Confidence | Create Culinary Excellence |
Work Safely in Professional Kitchens**

This apprenticeship is designed for individuals working in food production and kitchen roles who want to enhance their cookery skills and contribute to delivering high-quality meals in a safe, hygienic and well-organised environment.

Learners will gain practical skills in preparing and cooking a wide range of dishes, while developing essential knowledge of food safety and kitchen teamwork.



About the Apprenticeship

Ideal for roles such as Commis Chef, Craft Chef (fine dining), or Kitchen Assistant, this programme develops the foundation needed to work effectively in professional kitchens across hospitality, restaurants, and catering services.

- **Duration:** Typically 18 months
- **Delivery:** Work-based learning, practical culinary training, and tutor-led support
- **End-Point Assessment:** Portfolio of evidence, practical observation, and completion of Essential Skills

What You Will Learn

- **Cooking and Food Preparation** – Prepare, cook, and finish dishes using a wide range of techniques, tools, and ingredients.
- **Menu and Section Management** – Ensure your station is fully stocked, contribute to menu delivery, and avoid shortages or wastage.
- **Food Safety and Hygiene Practices** – Apply essential food safety principles to protect guests, staff, and yourself during all kitchen operations.
- **Teamwork and Kitchen Communication** – Work effectively with other chefs and kitchen staff to ensure smooth and timely service.
- **Cleaning and Maintenance Responsibilities** – Maintain cleanliness, carry out routine kitchen duties, and adhere to hygiene protocols.
- **Essential Skills in Communication and Numeracy** – Achieve Essential Skills Wales in Communication and Application of Number as required.

Who is it for?

- Individuals working in or entering a professional kitchen environment
- Aspiring chefs in hotels, restaurants, schools, or catering operations
- Those seeking to formalise their culinary skills and progress in hospitality

Career Progression

- Move on to Level 3 qualifications in Advanced Professional Cookery or Chef de Partie
- Progress into roles such as Demi Chef, Sous Chef, or Specialist Chef
- Develop a career in fine dining, contract catering, or hospitality management

