

Level 3 Apprenticeship in Professional Cookery

Lead the Kitchen | Elevate Dishes | Deliver Culinary Excellence

This apprenticeship is ideal for experienced kitchen professionals looking to progress into senior culinary roles. It focuses on building the skills needed to manage kitchen operations, oversee food quality, and contribute to menu development, while maintaining the highest standards in food hygiene and safety.

Learners will gain in-depth knowledge and practical abilities to support high-quality food preparation and team leadership within professional catering environments.



About the Apprenticeship

This programme is designed for those working in roles such as Sous Chef or Senior Chef/Cook, and is suitable for those supporting or managing kitchen teams in hospitality and catering.

- **Duration:** Typically 21 months
- **Delivery:** Work-based learning, in-service skill development, and tutor support
- **End-Point Assessment:** Portfolio of evidence, professional discussion, observation, and Essential Skills qualifications

What You Will Learn

- **Food Preparation and Cooking at an Advanced Level** – Prepare, cook, and finish dishes to high standards, while supporting consistency and creativity.
- **Kitchen Operations and Supervision** – Assist in managing daily kitchen functions including food quality control and hygiene compliance.
- **Menu Planning and Innovation** – Liaise with Head Chefs on menu development, ingredients sourcing, and presentation standards.
- **Staff Management and Rotas** – Prepare rotas, monitor staff performance, and ensure effective team collaboration.
- **Stock Control and Waste Reduction** – Manage inventory and minimise wastage through effective planning and portion control.
- **Essential Skills in Communication and Numeracy** – Complete Essential Skills Wales in Communication and Application of Number as required.

Who is it for?

- Experienced chefs looking to take on more responsibility in the kitchen
- Culinary professionals managing kitchen sections or teams
- Staff progressing from Level 2 Professional Cookery qualifications

Career Progression

- Move into Head Chef, Kitchen Manager, or Executive Chef roles
- Progress to Level 4 qualifications in Culinary Arts or Hospitality Management
- Develop specialisms in patisserie, menu design, or high-end cuisine

