



NVQ Professional Cookery Diploma - HC202

This course will provide you with an opportunity to progress from Level 1 focusing on the preparation and cooking of a range of different food groups.

The programme will help you to build a skills platform that will allow you to progress to Level 3.

COURSE DETAILS

During your time with us, you will build an E-portfolio of evidence to prove your competence in each of the following units:

- Maintain, handle and clean knives
- Teamwork
- Health, safety & security
- Food safety
- Preparation and cooking of sauces
- Preparation and cooking fish dishes
- Preparation and cooking meat and poultry dishes
- Preparation and cooking potatoes and vegetables
- Preparation and cooking of basic pastry
- Preparation and cooking of soup

ENTRY GUIDELINES

- You will need 4 GCSE's at Grade 3 or above. One of the 4 GCSE's to be Maths or English at Grade 3 (or Functional Skill level 1) to study at this level.

- If you have a beginner/Introductory qualification in the subject you want to study and a maths or English GCSE at Grade 3 (or Functional Skill level 1) you can study at this level.
- Entry requirements for Level 2 courses in some sectors may be more specific. If you're unsure whether you meet these requirements, don't worry — we can help you find a suitable course that aligns with your skills and experience.

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

EQUIPMENT REQUIRED

To learn effectively on your course you will need to use certain items of equipment and undertake particular activities as part of your studies.

To further enhance your learning experience the following will be required:

- Uniform

If you need support with these costs, don't worry, click on the link below and complete a bursary application form. <https://www.wmc.ac.uk/student-support/financial-support/bursaries-loans>

Equipment purchased will be yours to keep and you will be able to use them for practice at home and in your future career.

ASSESSMENT METHOD

Assessment is continuous in practical sessions and class based underpinning knowledge.

ADDITIONAL INFORMATION

It is important that you have the following:

- Communication skills - Appropriate for customer service industry.
- An enthusiastic and positive attitude to working with food.
- Action planning - Ability to plan and take responsibility for own learning.

Information Technology - Basic level useful.

As part of your study programme you will be provided with an opportunity to undertake internal and external work experience. Enrichment activities will include trips, visits and employment opportunities at events.

WHERE CAN I PROGRESS TO?

Progression to the Level 3 NVQ Diploma in Professional Cookery (Food Preparation and Cooking). Employment in the Catering Industry.

Explore potential careers via [Career Match](#) — it provides current local data on wages and employment prospects.

WHEN DOES THIS COURSE RUN?

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	08th Sep 2025	Full Time	HC202-25	
<p>If you are aged 16-18:</p> <p>This study programme will be FREE for most students who are aged 16-18 on 31 August, or students aged 19-24 with an Education, Health & Care Plan.</p> <p>If you are aged 19 or over:</p> <p>Fee : £3345.00</p> <p><i>The fee quoted is for the academic year 25/26.</i></p>				

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 06th September, 2025 and may be subject to change.