PC Advanced 2026-2027

Intake period February 2027

Exam week	Exam	Remarks	Tools	Type	Time
Exam week D - 5 apr - 16 apr	Procurement and Inventory Management Theory Exam	**Theorybook-Working-as-a-Chef** Chapter 3: Receiving, storing and ordering goods Chapter 4: Hygiene, food safety and the environment Chapter 7: Cost control and menu engineering (7.1 & 7.2)	None	Theory Exam	60 min
Exam week E /(Resits) 24 May - 4 Jun	Professional Cooking Theory Exam	**Theorybook-Knowing-Your-Food-Products-1** Chapter 8: Farmed poultry **Theorybook-Knowing-Your-Food-Products-2** Chapter 2: Crustaceans and Shellfish Chapter 3: Sausage Chapter 4: Cold meats Chapter 5: Game Chapter 6: Nuts and seeds Chapter 9: Bread Chapter 12: Chocolate Chapter 13: Ice cream **Theorybook-Knowing-Your-Cooking-Techniques-1** Chapter 12: Preserving **Theorybook-Knowing-Your-Cooking-Techniques-2** Chapter 2: Frying and roasting Chapter 3: Grilling Chapter 4: Boiling, blanching and poaching Chapter 5: Stewing and steaming Chapter 6: Cook-chill system	None	Theory Exam	60 min
Exam week F - 5 jul - 16 jul	Proof of Competence Advanced Practial Exam	Prepare a 3 course menu in 3 hours using the skills and techniques which you have learned during the program	None	Practical Exam	180 min

Remarks You have 3 attempts for each exam. Cancel your appointment if you cannot attend to avoid receiving a "PV" (attempt forfeited) in your results list

Before you can participate in the POC, you must have passed all exams and completed all assignments (see the back of this document) with a satisfactory grade.