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City & Guilds

601/3142/1 Level 3 Diploma in Advanced Professional Cookery

OVERVIEW

- What does this qualification cover?

This qualification covers the skills and knowledge required for preparing to work in the Hospitality & Catering Industry as a professional chef. It is designed to meet the needs of learners who want to gain an all round learning in the kitchen. The content of the qualification will cover, both, advanced skills and techniques in the kitchen as well as pastry skills allowing the learner to gain further knowledge and learning.

The following areas will be covered within this qualification:

- Supervisory skills in the hospitality industry
- The principles of food safety supervision for catering
- Practical Gastronomy
- Advanced skills and techniques in producing vegetable and vegetarian dishes
- Advanced skills and techniques in producing meat dishes
- Advanced skills and techniques in producing poultry and game dishes
- Advanced skills and techniques in producing fish and shellfish dishes
- Produce fermented dough and batter products
- Produce petits fours
- Produce paste products
- Produce hot, cold and frozen desserts
- Produce biscuits cake and sponges

Learners will complete all the units to achieve the full qualification, together with an end synoptic test.

This is a Framework qualification.



- Who could take this qualification?

Those who have achieved a previous level 2 qualification and are progressing or those that have gained some work experience and want to further their learning.

This qualification is suitable for anyone from 16 years old or over to take this qualification.

- What could this qualification lead to?

This qualification could lead to jobs such as:

- Chef De Partie
 - Sous chef
 - Pastry chef
- The learner could progress onto an apprenticeship at level 4 in leadership & management, or other qualifications such as:
 - Level 4 Diploma in Hospitality Management Skills

Other progression opportunities also include additional learning in:

- Wine courses
- Butchery
- Waste management
- Sustainability
- Nutrition

- Who supports this qualification?

This qualification is supported by South Thames College, South Downs College, City of Bristol College