

Purpose statement

The following purpose is for the **Level 3 Advanced Technical Diploma for Professional Chefs (540) (601/7462/6)**

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This qualification is for you if you are 16 or over and are working towards becoming a chef in a professional kitchen.</p> <p>You are likely to have previous experience and/or a relevant level 3 qualification in cookery, such as the City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery (450), which this qualification will build on.</p> <p>This qualification is designed to help you enter employment with higher level of responsibility or at a more prestigious establishment.</p>
What does this qualification cover?	<p>This qualification will help you develop advanced skills and techniques to produce a range of dishes and patisserie products, enabling you to undertake a wide range of roles within a professional kitchen.</p> <p>The topics that will be undertaken develop advanced skills and techniques in producing:</p> <ul style="list-style-type: none">• meat dishes• poultry and game dishes• fish and shellfish dishes• vegetable and vegetarian dishes• pastry products• hot, cold and frozen desserts• cakes and sponges <p>To support the development of these skills, you will also undertake the following topics:</p> <ul style="list-style-type: none">• food safety supervision• gastronomy. <p>Centres and providers work with local employers who will contribute to the knowledge and delivery of training. Employers will provide demonstrations and talks on the industry and where possible work placements will also be provided by the employers.</p>
WHAT COULD THIS QUALIFICATION LEAD TO?	
Will the qualification lead to employment, and if so, in which job role and at what level?	<p>You could enter employment as a first commis chef or a chef de partie at high end establishments, such as:</p> <ul style="list-style-type: none">• Fine dining restaurants• Michelin star/Rosette restaurants• Gastro pubs

<p>Why choose this qualification over similar qualifications?</p>	<ul style="list-style-type: none"> • Luxury hotels. <p>By choosing this qualification, you will have likely made a decision that your career direction will be as a professional chef with the ability to work and progress in any section of a professional kitchen.</p> <p>Undertaking this qualification develops advanced skills in various aspects of professional cookery, and with this versatility will come an increased range of job opportunities.</p>
<p>Will the qualification lead to further learning?</p>	<p>You may have the opportunity to undertake further learning, such as:</p> <ul style="list-style-type: none"> • Higher education • Level 4 Hospitality Manager Apprenticeship
<p>WHO SUPPORTS THIS QUALIFICATION?</p>	
<p>Employer/Higher Education Institutions</p>	<ul style="list-style-type: none"> • Craft Guild of Chefs • Master Chefs of Great Britain