

## Purpose statement

The following purpose is for the **Level 3 Advanced Technical Diploma in Professional Cookery (450) (601/7497/3)**

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 2 qualification in cookery, which this qualification will build upon.</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 skills and techniques to produce dishes, enabling you to undertake a variety of roles within a kitchen.</p> <p>This qualification is structured to enable you to work with a wide range of commodities in the preparation, cooking and presentation of dishes in a professional kitchen.</p> <p>The topics that you will undertake include:</p> <ul style="list-style-type: none"><li>• Legal and social responsibilities</li><li>• Financial control in the commercial kitchen</li><li>• Soups and sauces</li><li>• Fruit and veg</li><li>• Meat and offal</li><li>• Poultry</li><li>• Fish and shellfish</li><li>• Rice, pasta and grains</li><li>• Desserts and puddings</li><li>• Pastry products</li><li>• Biscuits, cakes and sponges</li><li>• Breads</li><li>• Chocolate</li></ul> <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?	

<p>Will the qualification lead to employment, and if so, in which job role and at what level?</p>	<p>If you choose to enter employment at the end of this qualification, you could begin work as a commis chef at higher end establishments.</p> <p>A commis chef is the most common starting position in a professional kitchen. A commis chef carries out a variety of preparation and cooking tasks under the supervision of a more senior chef.</p> <p>You are likely to be able to find work as a commis chef with a variety of employers, such as:</p> <ul style="list-style-type: none"> <li>• Fine dining restaurants</li> <li>• Gastro pubs</li> <li>• 4* and above hotels.</li> </ul> <p>Alternatively, you could begin work as a chef de partie.</p> <p>A chef de partie is usually placed in charge of a particular area or section of the kitchen.</p> <p>You are likely to be able to find work as a chef de partie with a variety of employers, such as:</p> <ul style="list-style-type: none"> <li>• Restaurants</li> <li>• Bistros</li> <li>• Pubs</li> <li>• Hotels</li> <li>• Contract caterers.</li> </ul>
<p>Why choose this qualification over similar qualifications?</p>	<p>This qualification – which will build on the learning you will have achieved if you took a Level 2 Professional Cookery qualification – will focus on how to prepare, cook and present different types of commodities. This qualification allows you the opportunity to increase your all-round skills. Undertaking this qualification gives you proof of professional cooking skills, and thus an increased opportunity for employment.</p> <p>This qualification will provide you with the skills and techniques required to progress on to one of the specialist City &amp; Guilds Level 3 Advanced Technical Diplomas for Professional Chefs (see ‘Will the qualification lead to further learning?’ section below).</p> <p>This qualification can be taken alongside other qualifications such as A and AS levels.</p>
<p>Will the qualification lead to further learning?</p>	<p>You may have the opportunity to undertake further specialist learning, such as:</p> <ul style="list-style-type: none"> <li>• City &amp; Guilds Level 3 Advanced Technical Diploma for Professional Chefs (540)</li> <li>• City &amp; Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen &amp; Larder) (450)</li> <li>• City &amp; Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie &amp; Confectionary) (450)</li> </ul>

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- Level 4 Senior Chef in Culinary Arts Apprenticeship (following a period of employment as a Chef de Partie)

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WHO SUPPORTS THIS QUALIFICATION?

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Employer/Higher Education  
Institutions

- Craft Guild of Chefs
  - Master Chefs of Great Britain
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