

Purpose statement

The following purpose is for the **City & Guilds Level 2 Technical Certificate in Professional Cookery (603/0356/6)**

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This Level 2 Technical Certificate in Professional Cookery is for you if you are 16 or over and would like to work in the hospitality and catering sector as a chef.</p> <p>You may have already undertaken the City & Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry. However, it is not necessary to have achieved any prior hospitality and catering qualifications.</p>
What does this qualification cover?	<p>This qualification covers the knowledge and skills you will need to progress to further learning and training, or to enter work as a professional chef. You will learn many of the techniques used in professional cookery, including:</p> <ul style="list-style-type: none"> • boiling, poaching and steaming • stewing and braising • baking, roasting and grilling • deep frying and shallow frying • cold food preparation. <p>You will also learn:</p> <ul style="list-style-type: none"> • the structure of professional kitchens and the principles of working as a professional chef • how knives, tools and equipment are used in professional kitchens • how to work safely and hygienically. <p>Centres and providers work with local employers who will contribute to the knowledge and delivery of training. The different ways in which centres could support your learning, by working with relevant establishments, such as those identified below, include:</p> <ul style="list-style-type: none"> • structured work-experience or work-placements within their business • your attendance at classes or lectures given by industry experts • employers input into projects and exercises, or are involved with setting assessments and examinations • employers who act as ‘expert witnesses’ to contribute to the assessment of your work. <p>This practical based training is ideal preparation for gaining employment in the hospitality sector or further specialist study</p>

How does this qualification relate to a wider learning programme?

This qualification provides a real opportunity for you to gain work specific skills and knowledge in Professional Cookery as well as studying specific English and Maths that would benefit you in your studies and into employment. It will provide an opportunity to connect your technical learning with real-life work placement through the work experience element of your course. There will be other non-qualification activities which you will engage in whilst studying such as enrichment activities which might include the development of employability skills, team work, safe working practices and problem solving techniques, which are really important when thinking about working in this industry. You will also receive personal tutorials which will provide opportunities to set meaningful targets for yourself and to carryout self-evaluation and reflection.

WHAT COULD THIS QUALIFICATION LEAD TO?

Will the qualification lead to employment, and if so, in which job role and at what level?

If you choose to enter employment at the end of this qualification, you are most likely to begin work as a Commis Chef.

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.

You are likely to be able to find work as a Commis Chef with a variety of establishments, such as:

- Restaurants
- Bistros
- Pubs
- Hotels
- Contract caterers.

Why choose this qualification over similar qualifications?

This qualification would be an ideal choice over the Level 2 Technical Certificates in Food and Beverage Service or Food Preparation and Service, as it caters for anyone looking to focus on becoming a chef in a professional kitchen. Choosing this qualification will still allow for specialisation within the kitchen at a later stage, in areas such as patisserie and confectionery, or kitchen and larder.

Will the qualification lead to further learning?

You may have the opportunity to undertake further learning, such as:

- City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery (450)
- City & Guilds Level 2 Commis Chef Apprenticeship
- City & Guilds Level 3 Chef de Partie Apprenticeship (following a period of employment as a Commis Chef)

WHO SUPPORTS THIS QUALIFICATION?

Employer/Higher Education
Institutions

This qualification is supported by:

- Master Chefs of Great Britain

FURTHER INFORMATION

Please refer to the Qualification Handbook, available on the City & Guilds website, for more information on the structure of this qualification, the content of the units, and assessment.
