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1 Giltspur Street London EC1A 9DD T +44 (0)20 7294 2468 F +44 (0)20 7294 2400 www.cityandguilds.com

City & Guilds

600/0862/3 Level 3 Certificate in Hospitality and Catering Principles

(Professional cookery)

OVERVIEW

· What does this qualification cover?

This qualification covers the required knowledge for working in the Hospitality & Catering Industry. It is designed to meet the needs of learners who want to work in the industry as a professional chef.

The following areas that can be covered within this qualification:

- Preparation, cooking and finishing of poultry dishes
- Preparation, cooking and finishing of vegetable dishes
- Preparation, cooking and finishing of hot sauces
- · Principles of preparing, cooking and finishing complex soups
- Principles of preparing cooking and finishing of fresh pasta dishes
- Principles of preparing cooking and finishing complex cakes, sponges, biscuits and scones
- Principles of preparing, cooking and presenting complex cold products
- Preparation, cooking and finishing dressings and cold sauces
- Principles of preparing, cooking and finishing complex hot desserts
- Principles of preparing, cooking and finishing complex cold desserts
- The principles of food safety supervision for catering

Learners will complete the required mandatory units plus the required units selected from the range of optional units to achieve the full qualification.

This is a Framework qualification.









· Who could take this qualification?

For learners who want to further their knowledge of the requirements of becoming a professional chef. This qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector. Learners might already be in employment or undertaking a full time course and have completed a level 2 qualification

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:

- Commis chef
- Chef de partie

The learner could progress onto qualifications such as:

- Level 4 Diploma in Principles of Hospitality Management (Technical Certificate)
- Level 4 Diploma in Hospitality Management Skills

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by City College Plymouth, City of Bath College, Boston college