

Declared Purpose:

The following purpose is for the Level 3 Diploma in Professional Cookery 7100-83 (QAN no: 500/8779/4) This is a Technical Level qualification.

The Level 3 Diploma in Professional Cookery is a qualification which recognises students' knowledge and skills to enable them to gain a suitable job as a chef or pastry chef. When the student completes the qualification it will also give them an opportunity to progress on to further qualifications in this area.

Who is this qualification for?

Students who want to become a professional chef and those with an interest in eventually running their own kitchen and/or restaurant.

This qualification is recommended for students who have achieved the level 2 Diploma in Professional Cookery.

What does the qualification cover?

The student will have the opportunity to prepare complex dishes at an advanced level. This gives the student the opportunity to do different cooking methods and using various ingredients. Dishes could include:

- Fish and Shellfish
- Poultry
- Game
- Meat
- Patisserie & Confectionery (Pastry)
- Complex sauces
- Gastronomy – International cuisine – looking at the culture and region where the product comes from
- Creating new dishes – using ingredients and/or sauces to create new dishes

The student will be involved in all aspects of working in a kitchen, from menu design to preparation of the dishes.

The qualification will give the student the opportunity to work in a production kitchen serving a restaurant. This could be in a pub or even in a Michelin star restaurant (Michelin star is a worldwide quality recognition scheme; chefs such as Gordon Ramsey and Marco Pierre White own restaurants who have achieved this grade).

The qualification has an end-of-year examination which requires

the student to work in a time frame that reflects what happens in the workplace.

Progression into employment would be as a commis chef, which is the entry level, but on completion of this qualification the student will benefit from being fast-tracked up the ladder.

What opportunities are there for employment or progression after I have finished studying this qualification?

On completion of the qualification the student will have various options to further progress into employment or further education:

- Further education to study Hospitality Management full time in Higher Education
- Higher Level Apprenticeship in Hospitality Management at level 4
- Recognised is achieving the first year of an Associate degree course in USA (Johnson Wales University)
- Students will be able to claim the additional recognised certificate from the World Association of Chefs at commis chef level – on successful completion of the level 1 and 2 Diploma in Professional Cookery together with this qualification

Employment opportunities include working as a chef within areas such as:

- Restaurants – starting as commis or pastry chef
- Hotels – starting as a commis or pastry chef
- Contract caterers such as Compass and Sodexo (large employers that manage restaurants in schools/universities and/or large employers)
- New Product Development – such as Unilever/Nestle/Kraft (creating new dishes and/or sauces that are then sold in to retail or restaurants)
- Specialise in restaurants/hotels as a Pastry Chef.

This qualification is recognised by the following Professional Associations and will **allow you to gain** membership.

- Craft Guild of Chefs
- Royal Academy of Culinary Arts.

Further information can be found on our website and within the qualification handbook:

<http://www.cityandguilds.com/Courses-and-Qualifications/hospitality-and-catering/hospitality-and-catering/7100-professional-cookery/level-3>