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City & Guilds

601/3139/1 Level 3 Diploma in Advanced Professional Cookery (Kitchen & Larder)

OVERVIEW

Who is this qualification aimed at?

This qualification is aimed at you if you, if you are looking to further your learning to become a professional chef. This qualification is focussed on achieving the requirements around the kitchen & larder side with an emphasis on advanced skills. You won't cover pastry in this qualification. You might have progressed from achieving the level 2 qualification but this is not necessary.

What does this qualification cover?

You will gain knowledge and advanced skills required to become a professional chef. At level 3 you are likely to undertake topics around gastronomy, advanced skills and techniques in producing dishes and understanding how to use supervisory skills. You will further your learning by undertaking practical tasks in the kitchen covering preparation activities such as preparing and cooking 3 course meals for example, for lunch or dinner as well as events.

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. You will also be given the opportunity to visit restaurants of all types from gastro pubs to Michelin star establishments. Where possible work placements will also be provided by the employers.

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

You will gain knowledge and skills required to become a professional chef. You might be working as a Sous Chef or Chef de Partie in one of these workplaces:

- **restaurants**
- **hotels**
- **hospitality events**
- **cruise liners**
- **private household events**



You can progress into employment and undertake an apprenticeship, or continue in further education achieving one of the following industry related qualifications. Whilst we have included a further level 3 qualification, this particular one will cover only the relevant patisserie and confectionary content that you will need to.

- Level 4 Diploma in Hospitality Management Skills
- Level 4 Diploma in Principles of Hospitality Management
- Level 3 Certificate in General Patisserie and Confectionary

Why choose this qualification over other similar qualifications?

City & Guilds offers three technical level qualifications in the hospitality and catering sector.

You are more likely to choose this qualification if you feel you want to focus in the main areas of a production kitchen. You will have the opportunity to focus on the key skills at level 3 for furthering your learning. You will be able to cover roles that would normally be undertaken by a Chef De Partie or Sous Chef at this level. You may wish to return to learning at a future time to undertake the patisserie & confectionary qualifications. This is common in this industry for chefs to progress in this manner. You will still engage with the pastry chef in any role you undertake, which will enhance your on the job learning as well.

City & Guilds also offers the Level 3 Diploma in Professional Patisserie and Confectionery which is designed for young people wanting to specialise as a pastry chef using advanced skills and techniques or the Level 3 Diploma in Advanced Professional Cookery if you feel you want an all round experience of learning how a kitchen operates, whether on the pastry side or the kitchen & larder side.

Who supports this qualification?

This qualification is supported by the Craft Guild of Chefs.

THIS IS INTENDED FOR USE AS A TECH LEVEL QUALIFICATION.

For further information on this qualification please go to:

<http://www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/7100-professional-cookery#tab=information>