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City & Guilds

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

OVERVIEW

- What does this qualification cover?

This qualification covers the skills and knowledge required for preparing to work in the Hospitality & Catering Industry or to enhance skills achieved at level 2. It is designed to meet the needs of learners who are progressing to further learning from level 2 working towards becoming a professional chef. For learners continuing their college education achieving this qualification will allow them to progress up the ladder quicker, and find employment in more niche types of establishments.

The following areas will be covered within this qualification:

- Supervisory skills in the hospitality industry
- The principles of food safety supervision for catering
- Practical Gastronomy
- Advanced skills and techniques in producing vegetable and vegetarian dishes
- Advanced skills and techniques in producing meat dishes
- Advanced skills and techniques in producing poultry and game dishes
- Advanced skills and techniques in producing fish and shellfish dishes
- Produce fermented dough and batter products

Learners will complete all the units to achieve the full qualification, together with an end synoptic test.

This is a Framework qualification.

- Who could take this qualification?

For learners progressing from level 2 who wish to further or enhance their current skills in the hospitality & catering sector.

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:

- Chef De Partie
- Sous chef

The learner could progress onto an apprenticeship at level 4 in leadership & management, or other qualifications such as:

- Level 4 Diploma in Hospitality Management Skills

Other progression opportunities also include CPD, various classes could include

- Wine courses
- Butchery
- Waste management
- Sustainability
- Nutrition
- Meat and Offal

Who supports this qualification?

This qualification is supported by South Thames College, South Downs College, City of Bristol College

This qualification is also supported by Lifetime Training and the Army who see this qualification as a good entry point to undertake the Level 4 Diploma in Hospitality Management Skills, as identified above, both of whom currently deliver this qualification to their employee's and employers working with them.