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City & Guilds

500/9439/7 Level 3 NVQ Diploma in Professional Cookery

OVERVIEW

- What does this qualification cover?

This qualification covers the skills and knowledge required for working in the Hospitality & Catering Industry. It is designed to meet the needs of learners who work or want to work in the industry with a focus on becoming a senior professional chef.

The following topics are covered within this qualification and provide key industry specific skills:

- Prepare, cook and finish fresh pasta dishes
- Prepare, cook and finish complex bread and dough products
- Prepare fish for complex dishes
- Prepare shellfish for complex dishes
- Prepare meat for complex dishes
- Maintain food safety when preparing, storing and cooking food
- Produce healthier dishes
- Develop productive working relationships with colleagues
- Contribute to the control of resources
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products

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



This is a Framework qualification which can be taken as a stand alone vocational qualification in college, or if maths and English have been achieved. It can also be taken as part of an apprenticeship.

- Who could take this qualification?

This qualification is designed for learners who want to work in focussed roles within a restaurant. Learners will have either achieved the Level 2 qualification or work already in the hospitality & catering industry. Where they could undertake it as an apprenticeship, or alternatively undertake it in a college full time.

This qualification is suitable for anyone from 16 years old or over.

- What could this qualification lead to?

This qualification could lead to jobs such as:

- Sous chef
- Chef De partie
- Demi Chef De partie
- Executive chef

Your day-to-day duties in these roles may involve:

- food preparation
- cooking food
- plating food
- maintaining the cleanliness of the kitchen
- teamwork

You will cook, prepare and plate dishes ready to serve in a variety establishments. The waiting staff would inform the kitchen team of the menu items ordered.. You will work in the kitchen to prepare the dishes. If there are multiple orders from one table, you and the team must work together to make sure they are served at a similar time. If you were to work in a fine dining restaurant are made from scratch.

You'll work with many types of ingredients, as establishments will rotate their menu and use fresh, seasonal produce. Fresh ingredients have a low shelf life so the stock will be monitored so the fresh food is not contaminated. you will learn the importance of storing food items correctly and adhering to health and hygiene procedures.

If you want to undertake further study, this qualification can lead to the following qualification, which can be taken as part of an apprenticeship:

600/6626/X Level 4 Diploma in Hospitality Management Skills

CPD opportunities for those in this type of employment include:

- Wine courses
 - Butchery
 - Waste management
 - Sustainability
 - Nutrition
 - Meat and Offal
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- Who supports this qualification?

Craft Guild of Chefs (association industry body) which represents the hospitality & catering sector