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City & Guilds

500/9438/5 Level 3 NVQ Diploma in Professional Cookery
(Patisserie and Confectionary)

OVERVIEW

- What does this qualification cover?

This qualification covers the required 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 chef.

The following areas that can be covered within this qualification:

- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products
- Prepare, process and finish marzipan, pastillage and sugar products
- Prepare, cook and present complex cold products
- Prepare, cook and finish dressings and cold sauces
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Produce sauces, fillings and coatings for complex desserts
- Maintain food safety when preparing, storing and cooking food
- Produce healthier dishes
- Develop productive working relationships with colleagues

Learners will complete the mandatory units, plus the required optional units to achieve the full qualification.

This is a Framework qualification.



- Who could take this qualification?

For learners who have either achieved the level 2 qualification or those already in employment within the hospitality & catering industry. This qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector or to progress on to an apprenticeship and/or into employment..

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
- Pastry chef

The learner would progress into employment at this stage, where they could undertake an apprenticeship at level 4 in hospitality & catering.

- Level 4 Diploma in Hospitality Management Skills

Other progression opportunities also include CPD, various classes could include

- Waste management
- Sustainability
- Nutrition

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by the Craft Guild of Chefs the association for the hospitality & catering industry.