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## City & Guilds

500/9520/1 Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking)

### 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 meat for complex dishes
- Prepare poultry for complex dishes
- Prepare game for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry 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 present complex cold products
- Prepare, finish and present canapés and cocktail products

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
- Chef de partie
- Sous 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

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

#### WHO SUPPORTS THIS QUALIFICATION?

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