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.