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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:

Learners would be expected to complete the following mandatory units.

- Develop productive working relationships with colleagues
- Maintain food safety when storing, preparing and cooking food
- Maintain the health, hygiene, safety and security of the working environment

In addition to completing the mandatory units, learners will be expected to under take various optional units, which could include any of these identified below:

- 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



You have the option to undertake this qualification as a standalone offer in preference to the full apprenticeship or as part of an Apprenticeship Framework. You will take this qualification as part of an Apprenticeship if you are new to the hospitality industry, or you have previously undertaken a Level 2 Apprenticeship and wish to further specialise and progress into a supervisory role. In the apprenticeship you will also need to undertake an additional knowledge-based qualification as well as be assessed in functional skills in maths and English.

- Who could take this qualification?

Learners would choose to do this qualification over other qualifications as it provides the flexibility to undertake a qualification on a part time or full time basis. This would help an individual fit learning in with their own circumstances, whether they are looking to further their skills or looking for a career change. This qualification enables a learner to identify the priority topics they wish to achieve, an option that lends itself to learners requiring more flexibility and applicability in their learning pathway. Other industry qualifications are delivered full time and are more structured, therefore making them suitable for learners undertaking full time learning and progressing from level 2.

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