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City & Guilds Level 1 Certificate for Skills for Working in the Professional Cookery Industry - 601/7411/0

OVERVIEW

- What does this qualification cover?

The City & Guilds Level 1 Certificate for Skills for Working in the Professional Cookery Industry prepares learners for work by developing their understanding of the behaviours and attitudes required to obtain and sustain employment including values for personal development. Work skills include:

- communication skills
- interview and preparation
- team working/working with others
- job applications
- building working relationships in the workplace
- equality and diversity
- basic understanding of food preparation, catering and hospitality industry

This qualification provides an introduction to the hospitality industry and establishes a comprehensive awareness of the knowledge and skills required to work in Professional Cookery, which learners will be able to apply in progressing into work for the first time in a work experience/placement, returning to work or preparing learners for moving in to an apprenticeship. The qualification includes:

- health and safety in catering - responsibilities of employers and employees, risk assessment and the importance of wearing Personal Protective Equipment (PPE)
- food safety awareness
- principal methods of cooking
- prepare, cook and present simple dishes safely and hygienically, including using wet and dry methods, and review own performance and make suggestions for future improvements
- food service
- the overall structure of the hospitality industry, including types of outlets and services offered in the industry
- career opportunities, job roles and working patterns in the hospitality industry.

- Who could take this qualification?

This qualification can be taken by learners from 16+ onwards who would like to develop an early knowledge of and skills in the Catering Industry.

The City & Guilds Level 1 Certificate for Skills for Working in the Professional Cookery Industry has been designed to fulfil the work preparation training requirement of a Traineeship, enabling learners' to progress into work for the first time, return to work or prepare learners for moving on to apprenticeships in the Hospitality and Catering industry.

This is a standalone qualification.

WHAT COULD THIS QUALIFICATION LEAD TO?

- Will the qualification lead to employment, and if so, in which job role at which level?

The qualification will support learners as they progress onto an apprenticeship in the Catering Industry or into working in the Hospitality or Catering industry for the first time as a Chef or Commis Chef.

- Will the qualification support progression to further learning, if so, what to?

The qualification will support some of the underpinning and technical knowledge of the Catering Industry and skill requirements of the Professional Cookery Apprenticeship.

WHO SUPPORTS THIS QUALIFICATION?

- 1) Warwickshire College Group
- 2) Working Links
- 3) Strive Training