

## City & Guilds NVQ Diploma in Professional Cookery Level 3



**In a nutshell**

Apprentices in catering can hone their advanced food preparation and cooking skills they learned at level 2. The course covers a broad selection of areas such as food safety, managing resources and preparation of complex meat, vegetables and poultry dishes.

### **This course is for...**

- ...apprentices with experience working in a kitchen
- ...those wishing to advance their skills learned at level 2
- ...those looking to try complex dishes and skills

### **Course content**

Apprentices must achieve a total of 56 credits; 17 credits from the mandatory group and the remaining 39 credits from any optional group.

## Mandatory

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

## Optional A

Prepare fish for complex dishes  
Prepare meat for complex dishes  
Prepare poultry for complex dishes  
Cook and finish complex fish dishes  
Cook and finish complex meat dishes  
Cook and finish complex poultry dishes  
Cook and finish complex vegetable dishes  
Prepare, cook and finish complex hot sauces  
Prepare, cook and finish dressings and cold sauces  
Prepare shellfish for complex dishes  
Cook and finish complex shellfish dishes  
Cook and finish complex game dishes  
Prepare, cook and finish complex soups  
Prepare, cook and finish fresh pasta dishes  
Prepare, cook and finish complex bread and dough products  
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, finish and present canapés and cocktail products  
Prepare, cook and finish complex hot desserts  
Prepare, cook and finish complex cold desserts  
Produce sauces, fillings and coatings for complex desserts  
Produce healthier dishes  
Contribute to the control of resources  
Contribute to the development of recipes and menus  
Ensure food safety practices are followed in the preparation and serving of food and drink  
Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector  
Prepare game for complex dishes

Learners will also study Essential Skills Wales (ESW) qualifications which are designed to help them develop and demonstrate the skills needed to make the most of their learning, work and



# COURSE INFORMATION LEAFLET

life. These include:

Application of Number

Understanding numerical data

Carrying out calculations

Interpreting results and presenting findings

Communication

Speaking and listening

Reading

Writing

Assessment

The course will be delivered within the workplace whereby an assessor will visit to complete workplace assessments and progress reviews. Please note, apprentices will be required to complete any theory work set by the assessor prior to their visit.

## Entry Requirements

Learners will need to be employed in an appropriate role to study this diploma.

## Additional information

The course will usually take 91 weeks to complete. After successful completion, learners can go on to study Higher Apprenticeship Level 4 in Hospitality and Catering.

This programme is part financed by the European Social Fund through the Welsh Government.

Apply online at [www.coleggwent.ac.uk](http://www.coleggwent.ac.uk)

[studentrecruitment@colegwent.ac.uk](mailto:studentrecruitment@colegwent.ac.uk) | 01495 333777 (Croesawn alwadau yn Gymraeg)

