

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.

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