

# PROFESSIONAL COOKERY (PREPARATION & COOKING) NVQ Diploma

Subject Area	Qualification	Level	Awarding Body
Hospitality and Catering	NVQ Certificate in Food and Beverage Service	Level 2	City and Guilds

## Course Summary

The 1 year programme is designed to prepare individuals with the knowledge, understanding and skills that they need to prepare for employment. The course covers a broad range of subjects related to hospitality and catering enabling learners to gain a variety of skills. The course is aimed primarily to 16 – 19 year olds although applications from mature students are welcome.

## How will I be assessed?

The course is made up of 58 credits consisting of 13 credits for mandatory units and an additional 45 credits for optional units, this consists of approximately 10 different units of study, each of which is assessed by a range of methods including short answer questions, observations and Practical assessments.

## Entry Requirements

This course is designed for learners who have achieved a complete level 1 qualification. Or 4 GCSE grade D

## How much time will I spend on the course?

The course will be delivered over 13 hours a week for your specialist subject areas with 1.5 hours for functional skills.

## How is the course taught?

There is a variety of methods used including practical lessons, theory and industry visits. Students are required to work both individually and as part of a team.

## Where is the course taught?

Redditch campus

## Who is this course suitable for?

Learners will need to be prepared with writing materials and full hospitality uniform (chef's uniform and waiting uniform – further information will be provided at interview)

## What materials do I have to provide?

Learners will need to be prepared with writing materials, note pads and pens, dividers.

## Are there any additional costs or specialist equipment required?

To cover residential visits and day trips, further costs will be required. Uniform costs should not exceed £150.

\*You may be able to get help with the costs from the College's Learner Support Fund. More details are available from the Student Advice Guidance and Support team (01527) 572691.

## What are the mandatory modules or units?

- **Maintain a safe, hygienic and secure working environment**
- **Working effectively as part of a hospitality team**
- **Maintain food safety when storing preparing and cooking food**
- **Maintain handle and clean knives**
- **Prepare cook and finish basic fish dishes**
- **Prepare cook and finish basic meat dishes**
- **Prepare cook and finish basic poultry dishes**
- **Prepare cook and finish basic vegetable dishes**
- **Prepare cook and finish basic pastry products**
- **Prepare cook and finish basic cakes, sponges, biscuits and scones**

## What can I do after this course?

Students achieving the full qualification may progress onto Level 3 NVQ Diploma in Professional Cookery or BTEC Level 3 Extended Diploma in Hospitality (subject to successful interview) Students may also choose to progress to work-based training or employment in the hospitality industry in a variety of roles including management/supervisory training programmes, hotel reception, trainee chef, bar work and more.

## What careers would this course be useful for?

The knowledge and experience developed within the course can be useful when seeking employment in hospitality such as hotels, pubs, restaurants, holiday parks, cruise ships, contract caterers and more. The skills gained on the course are also transferable to a range of job areas and can provide learners with opportunities to work anywhere in the world

## How do I apply / join this course?

You first need to complete an application form. You can find a form in the back of the Prospectus or you can call our Information Centre on (01527) 570020 and they will send you a form in the post. Alternatively you can complete the form on-line by visiting the College's website [www.ne-worcs.ac.uk](http://www.ne-worcs.ac.uk).

Once we have your form we will invite you to come into College and meet with a member of our teaching Team so you can ask any other questions you have. Usually at this meeting we will either offer you a place on the course you have applied for or, in some cases an alternative course.

## Can I get any financial support with the costs of study?

From September 2011, young people who need financial support to help them stay in Education or training after 16 can apply to NEW College for the new 16-19 Bursary Fund.

Those most in need will be eligible for a bursary of £1200 a year. This includes young people in care, care leavers, young people receiving income support and disabled young people receiving both Employment Support Allowance and Disability Living Allowance. Young people eligible for income support will include some teenage parents, young people estranged from their families, and those whose parents have died.

Other students facing financial difficulties may also be able to claim a bursary to help with costs of transport, food, equipment or other course-related costs.