

PROFESSIONAL COOKERY

Level 3 NVQ Diploma

Version 06/11

Subject Area	Qualification	Level	Awarding Body
Hospitality & Catering	Level 3 NVQ Diploma in Professional Cookery	Level 3	City and Guilds

Course Summary

This one year full time course is aimed at learners who have achieved level 2 or have significant trade experience; (usually with a minimum of 5 years) a higher level of practical skills is designed to meet the needs of various catering establishments

The course is aimed primarily to 18+ year olds although applications from mature students are welcome.

How will I be assessed?

Learners keep a portfolio of their work in which planned assessments are recorded. These can be both practical and theoretical.

Entry Requirements

This course is designed for learners who have achieved level 2 or have significant industrial experience, which will be confirmed.

How is the course taught?

There are a variety of methods - practical lessons, theory and industry visits, as well as visiting speakers. Students are required to work both individually and as part of a team.

Where is the course taught?

Redditch campus in our training kitchens and "Archers" Restaurant kitchen, where a realistic working environment enables students to prepare and cook for members of the public.

Who is this course suitable for?

Anyone interested in a career in the hospitality and catering industry.

What materials do I have to provide?

Learners will need to be prepared with writing materials for theory sessions and full chef's uniform and knives for practicals.

Are there any additional costs or specialist equipment required?

To cover residential visits and day trips, further costs will be required. *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?

Units are used to make up credits and candidates must achieve a total of 56 credits

Mandatory units:

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

Further units include:

- Prepare fish for complex dishes
- Cook and finish complex fish dishes
- Prepare game for complex dishes
- Cook and finish game for complex dishes etc

What can I do after this course?

Students achieving the full qualification may progress to employment in a supervisory role or onto qualifications in Higher Education

What careers would this course be useful for?

The knowledge and experience developed within the course can be useful when seeking employment in hospitality and catering 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.

Once we have your form we will invite you to come into College and meet with a member of staff to discuss your needs.

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.