

Study Programme

Professional Cookery (Level 3)



Bishop Laney
Sixth Form

QUALIFICATION

Level 3 Advanced Technical Diploma in Professional Cookery

WHY SHOULD I CHOOSE THIS STUDY PROGRAMME?

This qualification is for you if you are 16 or over and are working towards becoming a chef in a professional kitchen. You are likely to have previous experience and/or a relevant Level 2 qualification in cookery, which this qualification will build upon.

This qualification – which will build on the learning you will have achieved if you took a Level 2 Professional Cookery qualification – will focus on how to prepare, cook and present different types of commodities. This qualification allows you the opportunity to increase your all-round skills. Undertaking this qualification gives you proof of professional cooking skills, and thus an increased opportunity for employment. This qualification will provide you with the skills and techniques required to progress on to one of the specialist City & Guilds Level 3 Advanced Technical Diplomas for Professional Chef.

WHAT WILL I STUDY?

- Legal and social responsibilities
- Financial control in the commercial kitchen
- Soups and sauces
- Fruit and veg
- Meat and offal
- Poultry
- Fish and shellfish
- Rice, pasta and grains
- Desserts and puddings
- Pastry products
- Biscuits, cakes and sponges
- Breads

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification is designed to help you enter employment with higher level of responsibility or at a more prestigious establishment. If you choose to enter employment at the end of this qualification, you could begin work as a commis chef at higher end establishments. A commis chef is the most common starting position in a professional kitchen. A commis chef carries out a variety of preparation and cooking tasks under the supervision of a more senior chef. You are likely to be able to find work as a commis chef with a variety of employers, such as:

- Fine dining restaurants
- Gastro pubs
- 4* and above hotels

Alternatively, you could begin work as a chef de partie. A chef de partie is usually placed in charge of a particular area or section of the kitchen. You are likely to be able to find work as a chef de partie with a variety of employers, such as:

- Restaurants
- Bistros
- Pubs
- Hotels
- Contract caterers

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WHAT WILL BE EXPECTED OF ME?

- Read and research
- Keep a record of the information you find and the sources
- Plan your work in a logical order and keep a record of your progress
- Talk to your teachers about your ideas and how to achieve the best results
- Produce drafts and final copies of your work
- Produce good quality work with high standards of grammar and spelling
- Present your work in a suitable format according to the purpose and the audience
- Evaluate your work and make suggestions for improvement
- Meet deadlines
- Keep a record of the work you have completed, including the grades and points you have been awarded

WHO WILL BE INVOLVED?

The subject teachers are responsible for planning lessons, preparing resources, assessing work and making sure that the units are completed on time.

The programme manager is in charge of the course. S/he must make sure that the units are being taught correctly and that sufficient resources are available. S/he will check (IV) the assessment of all teachers on the course and work with the external verifier.

The lead internal verifier samples the work of all students on the course and provides written feedback.

A quality nominee oversees all of the vocational courses to make sure that standards are being met.

ENTRY REQUIREMENTS

At least 5 GCSE Grades 9 – 4 or equivalent to include English or Maths.

FURTHER INFORMATION

Employer involvement is a formal component of Key Stage 5 Technical qualifications. It does not contribute to the overall qualification grading, but is a mandatory requirement that all learners must meet. As such it is subject to external quality assurance by City & Guilds.