

Level 3 NVQ Diploma in Professional Cookery

Qualification Ref: 500/9439/7

Course Offer

- The Course is available through electronic learning.
- The average course is 9-12 months
- The maximum number of workplace visits will be one visit per calendar month.

Achievement

To achieve learners must complete a minimum of 56 credits

1. 11 credits from GROUP A – MANDATORY UNITS
2. A minimum of 45 credits from GROUP B – OPTIONAL UNITS

UNIT TITLE	CREDIT VALUE	P	T
GROUP A – MANDATORY UNITS			
Develop productive working relationships with colleagues	3		
Maintain food safety when storing, preparing and cooking food	4		
Maintain food safety when storing, preparing and cooking food	4		
GROUP B – OPTIONAL UNITS			
Prepare fish for complex dishes	4		
Prepare shellfish for complex dishes	3		
Prepare meat for complex dishes	4		
Prepare poultry for complex dishes	4		
Prepare game for complex dishes	4		
Cook and finish complex fish dishes	4		
Cook and finish complex shellfish dishes	4		
Cook and finish complex meat dishes	5		
Cook and finish complex poultry dishes	5		

Cook and finish complex game dishes	5
Cook and finish complex vegetable dishes	4
Prepare, cook and finish complex hot sauces	4
Prepare, cook and finish complex soups	4
Prepare, cook and finish fresh pasta dishes	4
Prepare, cook and finish complex bread and dough products	5
Prepare, cook and finish complex cakes, sponges, biscuits and scones	5
Prepare, cook and finish complex pastry products	5
Prepare, process and finish complex chocolate products	5
Prepare, process and finish marzipan, pastillage and sugar products	5
Prepare, cook and present complex cold products	5
Prepare, cook and present canapés and cocktail products	4
Prepare, cook and finish Dim Sum	5
Prepare, cook and finish dressings and cold sauces	3
Prepare, cook and finish complex hot desserts	3
Prepare, cook and finish complex cold desserts	3
Produce sauces, fillings and coatings for complex desserts	4
Produce healthier dishes	3
Contribute to the control of resources	4
Contribute to the development of recipes and menus	4
Ensure food safety practices are followed in the preparation and serving of food and drink	5
Employment rights & responsibilities in the hospitality, leisure, travel and tourism sector	