

NVQ Diploma in Professional Cookery



Course Overview

These employer approved qualifications provide quality employability skills for the hospitality sector. Specifically, this qualification will develop your knowledge, understanding and skills to work in a professional cooking environment.

This qualification is ideal for someone embarking on a career within the hospitality industry or for someone within the industry wishing to develop existing skills by gaining a formal qualification potentially improving their employability.

Practical based work will be undertaken in a production kitchen (Realistic Work Environment). Underpinning knowledge will be undertaken in the classroom theory classes and in support workshops.

What You Will Study

The qualification consists of four mandatory Units:

- Maintenance of 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

Optional units include:

- Prepare, cook and finish fish for basic dishes
- Prepare, cook and finish meat for basic dishes
- Prepare, cook and finish poultry for basic dishes
- Prepare, cook and finish vegetables for basic dishes
- Prepare, cook and finish basic bread and dough products
- Prepare, cook and finish basic pastry products
- Prepare, cook and finish basic cold and hot desserts

Attendance Expectations

One day per week in college.

How You Will Be Assessed

As part of this qualification you are required to produce a portfolio of evidence. A portfolio will confirm the knowledge, understanding and skills that you have learnt. Your

START DATE

September

LEVEL

Level 2

STUDY MODE

Part-time

DURATION

1 year

AWARDING BODY

City & Guilds

LOCATION

Wakefield College



For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.

Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email **courseinfo@heartofyorkshire.ac.uk**.

To learn more about Wakefield College, our facilities and how we can support you please visit our website **www.heartofyorkshire.ac.uk**.

Quick Links



How to
Apply



Student
Support



Virtual
Tours

assessor will provide guidance on how to complete the portfolio of evidence and how to show practical achievement and understanding of the knowledge required to successfully complete this qualification.

Evidence in the portfolio may take the following forms:

- Observed work
- Witness statements
- Written questions
- Oral questions
- Written workbooks

Entry Requirements

No formal qualifications are required, industry experience can be helpful.

A pre-entry interview will be required and will assess your ability to manage the course.

Fee Information

£1,280.

Further Study

On completion of this qualification you may choose to undertake further study.

Qualifications you could progress to include C&G Level 3 NVQ Diploma in Professional Cookery.