

NVQ Diploma Professional Cookery 7133-02



Course Overview

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

This qualification is ideal for someone wishing to further their career within the hospitality industry into a supervisor role 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 three mandatory units:

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

Optional units include;

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

Attendance Expectations

One day per week.

START DATE

September

LEVEL

Level 3

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



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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 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

Level 2 Qualification in Professional Cookery.

In certain circumstances proven industry experience may negate the need for a Level 2 qualification.

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

Fee Information

£3,345

Further Study

On completion of this qualification you may choose to undertake further study. Qualifications you could progress to include a HNC Level 4 in Hospitality.