

City and Guilds Professional Cookery Apprenticeship

Course Outline – Information

This is the hospitality industry's professional qualification for chefs and cooks, suitable for all catering staff that prepare and cook predominantly from fresh and raw ingredients. The variety of NVQ units enables chefs and cooks working in a variety of restaurants and catering outlets to achieve this professional qualification. The qualification is suitable for those cooking in a specialist ethnic or fine dining restaurant, plus any other restaurants and catering outlets that serve freshly prepared and cooked food. This Professional Cookery NVQ allows you to train while you work, and there are NVQ units that match your normal job role. It also allows off job training at the College to cover your knowledge, specialist skills and other units that you not able to do at work.

What are the Course Requirements?

This qualification is suitable for those already in employment as well as those wishing to enter the hospitality industry. If not already in suitable employment, then current vacancies can be accessed through the Apprenticeship website (<http://www.apprenticeships.org.uk/>) or vacancies that are available through the College or Learning Shop. You will need to be over the age of 16 and work over 30 hours a week (this can include the hours that you are training at college). The training is usually free, but the employer may be asked to make a contribution to the costs if you are over 19. A good level of English and Maths will help with achieving this qualification.

Course Content - What will I learn?

The Professional Cookery Apprenticeship comprises of NVQ Diploma in Professional Cookery, City and Guilds Level 2 Certificate in Professional Cookery Principles, Functional Skills Level 1 in Maths and English, Employment Rights and Responsibilities and Personal Learning and Thinking Skills. For the NVQ Diploma must achieve a minimum of 58 credits delivered over 12 months. These could include:

Unit	Unit Title	Credit
101	Maintain a safe, hygienic & secure working environment	3
102	Maintain, handle & clean knives	3
104	Working effectively as part of a hospitality team	3
203	Maintain food safety when storing, preparing and cooking food	4
222	Prepare meat for basic dishes	4
223	Prepare poultry for basic dishes	4
226	Prepare vegetables for basic dishes	4
229	Cook & finish basic meat dishes	5
230	Cook & finish basic poultry dishes	5
233	Cook & finish basic vegetable dishes	4
236	Prepare, cook & finish basic hot sauces	4

237	Prepare, cook & finish basic soups	4
245	Prepare, cook & finish basic pastry products	5
249	Prepare, cook & finish basic hot & cold desserts	4
666	Employment rights & responsibilities in the hospitality, leisure, travel & tourism sector	2

How will I be assessed?

The practical aspects of the qualification will be assessed in your workplace and during sessions at the College. Your knowledge will be assessed through workbooks and online tests based on the units that you be undertaking both at work and at college. Some of your knowledge will need to be assessed through online tests and this will include your English and Maths and will be undertaken at College.

How will I be taught?

The programme is taught mainly through practical training that you receive in your workplace, and may be supplemented by practical and theory sessions when you come to College. This will take place in our training and production kitchen and classrooms. There will be classroom and kitchen led activities and tasks that will enable you to develop your knowledge and understanding of the principles, techniques and theory associated with professional cookery.

What can I do when I finish my course?

You could progress from this qualification to a higher level Diploma in advanced professional cookery.