

BIIAB Level 3 NVQ Diploma in Professional Cookery

It's not just about hospitality service. The business sector values people with a positive attitude towards customers, themselves and other employees, who strive towards delivering the highest standards of quality, service and cleanliness. The hospitality standards have been designed to meet the demands of today's highly competitive market in the preparation and delivery of great, quality food and the provision of the highest standards of hospitality and customer service.

What does it comprise of?

To complete this qualification, learners must attain a minimum of **56 credits**

- **17 credits** from the mandatory units in Group A
- **39 credits** from the optional units in Group B

Group A Mandatory Units (minimum of 17 credits)		
Unit Title	Credit Value	Level
Maintain Food Safety when Storing, Preparing and Cooking Food	4	2
Maintain the Health, Hygiene, Safety and Security of the Working Environment	4	3
Develop Productive Working Relationships with Colleagues	9	2
Group B Optional Units (minimum of 39 credits)		
Produce Healthier Dishes	3	2
Cook and Finish Complex Fish Dishes	4	3
Cook and Finish Complex Shellfish Dishes	4	3
Cook and Finish Complex Meat Dishes	4	3
Cook and Finish Complex Poultry Dishes	4	3
Cook and Finish Complex Game Dishes	4	3
Cook and Finish Complex Vegetable Dishes	4	3
Prepare Fish for Complex Dishes	3	3
Prepare Shellfish for Complex Dishes	4	3
Prepare Meat for Complex Dishes	4	3
Prepare Poultry for Complex Dishes	3	3
Prepare Game for Complex Dishes	4	3
Prepare, Cook and Finish Complex Hot Sauces	4	3
Prepare, Cook and Present Canapés and Cocktail Products	4	3
Prepare, Cook and Finish Dressings and Cold Sauces	3	3
Prepare, Cook and Finish Complex Hot Desserts	3	3
Prepare, Cook and Finish Complex Cold Desserts	3	3
Produce Sauces, Fillings and Coatings for Complex Desserts	4	3
Prepare, Cook and Finish Complex Soups	4	3
Prepare, Cook and Finish Fresh Pasta Dishes	4	3
Prepare, Cook and Finish Complex Bread and Dough Products	4	3
Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones	5	3
Prepare, Cook and Finish Complex Pastry Products	3	3
Prepare, Process and Finish Complex Chocolate Products	5	3
Prepare, Process and Finish Marzipan, Pastillage and Sugar Products	5	3
Prepare, Cook and Present Complex Cold Products	5	3
Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector	2	2

Contribute to the Control of Resources	4	3
Ensure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink	5	3
Contribute to the Development of Recipes and Menus	4	4

Assessment

Each of the units is made up from specific elements applicable to a Professional Cookery role, for example *preparing, storing and cooking food, ordering stock and maintaining a safe and hygienic environment*. Assessment takes place through evaluation of workplace performance, presenting evidence, witness testimony and questioning. A portfolio of evidence is produced which demonstrates that the learner can perform to the level described. Participants will all have a Training Assessor who will help assemble the portfolio and prepare for assessment.

To complete the Apprenticeship in Professional Cookery learners must complete the following components:

- Level 3 NVQ Diploma in Professional Cookery
- Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Functional Skills: English Level 2 and Math's Level 2

How long will it take?

To protect quality and make sure all apprentices receive a high-quality meaningful experience, all Apprenticeships must last for a minimum period of 12 months. In some cases the Apprenticeship may be longer and is based upon a number of factors including the number of hours the learner works and the requirements of the apprenticeship framework for the sector they work in. The apprenticeship includes guided learning, assessment and training, and monitored workplace practice which is planned and agreed between the learner, their employer and their Training Advisor.

How to participate

Our centre will provide you with advice on how to access the programme, methods of delivery and eligibility for funding.

For more information please call:

Smart Training & Recruitment

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