

**Pearson BTEC Level 3 Diploma in Advanced Professional Cookery
(Kitchen and Larder) (QCF)
Qualification Number: 601/6949/7**

What is the purpose of this qualification?

The **Pearson BTEC Level 3 Diploma in Advanced Professional Cookery (Kitchen and Larder) (QCF)** is a recognised qualification for those wishing to work in the hospitality sector, and is designed to provide learners with a broad range of underpinning occupational knowledge and practical application that is required by employers to work within a Professional Kitchen environment within an advanced/senior chef based role.

Achievement of this qualification prepares the individual to enter the Hospitality and catering sector in the potential job roles listed below at this level, from where they can take further qualifications to confirm occupational competence such as the Level 3 NVQ Diploma or Advanced Apprenticeship in Professional Cookery (QCF).

This qualification is related to the National Occupational Standards for the Hospitality Sector as defined by People 1st, the Sector Skills Council.

What does this qualification cover?

This qualification comprises of 74 credits and 555 Guided Learning Hours.

Learners will complete seven mandatory units in the following subjects:

- Supervisory Skills in the Hospitality Industry
- Exploring Gastronomy
- Advanced Skills and Techniques in Producing Vegetable and Vegetarian Dishes
- Advanced Skills and Techniques in Producing Meat Dishes
- Advanced Skills and Techniques in Producing Poultry and Game Dishes
- Advanced Skills and Techniques in Producing Fish and Shellfish Dishes
- The Principles of Food Safety Supervision for Catering

How is this qualification assessed?

This qualification is assessed through internal assessment (centre devised assessments including written assignments, practical tasks, portfolio of evidence etc).

Who could take this qualification?

This qualification is for all learners aged 16 and above who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification, however learners may have also achieved the Pearson BTEC Level 2 Diploma in Professional Cookery (QCF) but this is not essential.

Learners are likely to be those not yet employed in the industry and seeking work within the hospitality sector as a professional chef, or those looking to progress into the Professional Cookery apprenticeship programme. They will be seeking to produce dishes that make use of the ingredients covered in the units.

This qualification is particularly suitable for learners that wish to develop both practical and knowledge based skills and understanding directly related to working in advanced/senior professional cookery with supervisory responsibility but cannot undertake the Level 3 NVQ Diploma or Advanced Apprenticeship in Professional Cookery as they are not yet employed and/or cannot undertake assessment in the workplace (as it required from the NVQ and Apprenticeship). The practical application of these core skills in this qualification will prepare learners for when they are able to apply them in a real work situation working in the roles listed below.

What are the potential job roles for those working towards this qualification:

- Demi Chef de Partie/Chef de Partie

What could this qualification lead to?

Learners who have achieved this qualification could progress to full time employment working in an senior chef role with supervisory responsibilities within restaurant, hotel or within conference and banqueting events companies using the skills and knowledge they have acquired.

Once learners are employed within the sector they may wish to focus on specific work based skills that will demonstrate their occupational competence against the roles listed in the previous section, they may choose to undertake an Advanced Apprenticeship in Professional Cookery or NVQ such as the **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF)** which could support their advancement to a full Chef de Partie or Sous Chef.

Alternatively, learners could progress into further learning at Level 4, for example, a **Pearson BTEC Level 4 Diploma in Principles of Hospitality Management (QCF)**. In this qualification, learners will develop an understanding of managerial skills as well as maximising efficient use of resources and understanding the market in which the company operates. This builds on the foundations covered within the Level 3 qualification in the supervisory and exploring gastronomy units. This will prepare learners for roles such as a hospitality manager.

Who supports this qualification?

This qualification is highly valued by The Craft Guild of Chefs: <http://craftguildofchefs.org/>

The letter of recognition can be found under the 'Course Materials' section here:

<http://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/btec-specialist-advanced-professional-cookery-kitchen-and-larder-l3.html>