

## Purpose Statement

<b>Name of regulated qualification</b>	
<b>QAN: 603/1209/9</b>	<b>Title: Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Patisserie and Confectionery)</b>

### What is hospitality?

Hospitality is the fourth largest industry in the UK, employing more than 2.9 million people, which makes it larger than other major industries such as financial services, manufacturing, construction, defence and public administration. The sector has created one-third of all new jobs for 16–24 year olds. The hospitality and tourism sectors continue to be large employers and are experiencing significant growth, contributing £46.5 billion to the UK economy.

In 2013, the hospitality sector contributed £43.2 billion in Gross Value Added (GVA) to the UK economy, an increase of almost 7 per cent from 2012, representing 4.6 per cent of the country's total GVA. This increase was largely driven by the growth in the restaurant industry.

### Who is this qualification for?

The Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Patisserie and Confectionery) is 435 guided learning hours. This qualification is for you if you want to enter a career in food production and catering specialising in patisserie and confectionery, particularly if you wish to progress into a senior role within a kitchen environment. It is designed for post-16 students and can be taken as part of a wider study programme. It is an ideal qualification if you are intending to progress directly to employment within hospitality and catering services, or to more specialised training in different cuisines.

### What does the qualification cover?

This qualification has been developed in consultation with employers within the hospitality sector to ensure you develop the skills and behaviours that will give you the best opportunity to be successful when applying for work in a specialised patisserie and confectionery role.

All the content of the qualification is mandatory and relates directly to the skills, knowledge and behaviours expected by employers in the hospitality sector. The areas you will cover include:

- developing advanced skills and techniques in preparing, cooking and finishing various elements of patisserie and confectionery, from hot and cold desserts to sugar craft, petit fours and chocolate making

- investigating factors that affect the dining experience, and major contributors to gastronomy
- complying with current and relevant legislation relating to food safety, and health and safety, and following appropriate procedures
- understanding the impact in a professional kitchen of food sustainability and measures that can be taken to ensure sustainable use of food, resources and energy
- developing knowledge relating to leadership and supervision of people, budgets and resources, to better understand your role and responsibilities as a supervisor within the hospitality industry
- supervising the planning, completion and review of a kitchen service through catering for a hospitality event.

You will also enhance your broader skills in literacy and numeracy, which will be invaluable in supporting progression in other areas. In addition, you will develop transferable technical and practical skills in communication (working with colleagues, customers and clients), and research and project work (providing you with an opportunity to demonstrate your reflective practice by suggesting alternative approaches to a problem).

### What could this qualification lead to?

Achieving this qualification will assist you when applying for a job in hospitality. The types of role you will be ready for are:

- pastry chef
- baker
- confectioner
- trainee supervisor in any of the areas above.

When studied as part of a full study programme, alongside other qualifications including maths and/or English, this qualification also gives you a sound basis to progress to higher education.

### Why choose this qualification?

You would choose this qualification if you are looking to develop a rounded knowledge of the hospitality sector in a supervisory role that includes developing culinary skills, specialising in patisserie and confectionery.

As part of the delivery of this qualification, there is a requirement for the involvement of employers. This can take the form of providing meaningful work experience or providing masterclasses or guest lectures in specific topics (i.e. sugar craft or chocolate making).

There are two other qualifications in the suite that provide a rounded knowledge of the hospitality sector in a supervisory role that includes developing culinary skills:

- The **Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Chef de Partie)** is for you if you are interested in a role supervising, preparing, cooking and finishing the production of the full range of food items such as meat, poultry, fish, vegetables, dough and batters, and a range of hot and cold desserts. Chef de partie, also known as a station or section chef, requires an in-depth knowledge of how to run an entire section of a professional kitchen: supervising staff, maintaining budgetary control and food safety, as well as developing culinary skills in a wide range of produce. Progression from this role, following further training and experience, would be to a senior chef or restaurant manager.

- The **Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Kitchen and Larder)** is for you if you are interested in a role supervising, preparing, cooking and finishing the production of meat, fish, shellfish, poultry, game and vegetable dishes. This qualification will support you if you wish to work in the hospitality sector as a chef in a production or small restaurant kitchen. Typically, you will work in a station specialising in creating main dishes. Progression from this role, following further training and experience, would be to a chef de partie role or to a senior chef role within a kitchen environment.

### Who supports this qualification?

This qualification is supported by the following employers:

- Conrad Hotels & Resorts
- Hotelcare
- Park Plaza Hotels & Resorts
- Red Carnation Hotel Collection
- The Goring
- The Royal Automobile Club.

### Further information

The Pearson BTEC Level 3 Technical Level in Professional Cookery for Professional Chefs (Patisserie and Confectionery) could also be complemented by qualifications such as the:

- Pearson BTEC Level 3 Award in Supervising Food Safety in Catering
- Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles.

Further information about the qualification can also be accessed at:

<http://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/professional-cookery-for-professional-chefs-patisserie-and-confectionery.html>