

Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF)
Qualification Number: 601/6946/1

What is the purpose of this qualification?

The **Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF)** is a recognised qualification for those wishing to work or starting 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 start work within a Trainee/Junior Chef role with a broad remit of Level 1 food preparation and cooking responsibilities.

Achievement of this qualification prepares the individual to enter the Hospitality sector in the potential job roles listed below at this level, from where they can take further qualifications to confirm occupational competence such as Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF). Alternatively they can progress towards the Intermediate Apprenticeships in Professional Cookery. However, this qualification is also suitable preparation for the Pearson BTEC Level 2 Diploma in Professional Cookery.

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?

The qualification comprises of 61 credits and 440 Guided Learning Hours.

Learners will complete 11 mandatory units in the following subjects:

- Introduction to kitchen equipment
- Health and safety awareness for catering and hospitality
- Introduction to Employability in the Catering and Hospitality Industry
- Prepare and cook food by deep frying and shallow frying
- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by baking, roasting and grilling
- Prepare and cook food by stewing and braising
- Introduction to Healthier Foods and Special Diets
- Regeneration of pre-prepared food
- Cold food preparation
- Food safety in catering

How is this qualification assessed?

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

Who could take this qualification?

This qualification is for all learners aged 16 and over who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification.

Learners are likely to be those recently employed in the industry or seeking work within the hospitality sector in an entry level food preparation and cooking role but with aspiration to progress further onto the Professional Cookery apprenticeship programme or other vocational learning but need some additional learning first.

This qualification is particularly suitable for learners that wish to develop both practical and knowledge based skills and understanding directly related to working in Professional Cookery but cannot undertake the Level 2 NVQ Diploma or Apprenticeship as they may not yet be able to reach the Level 2 requirements but still want to work in the industry or they may not be employed on a full time basis or

minimum of a 1 year contract or cannot undertake assessment in the workplace (as is required from the NVQ and Apprenticeship).

Learners should take this qualification over the 30 credit Level 1 Certificate in Introduction to Culinary Skills if they are looking to cover a much broader basis of Food preparation and cooking skills and techniques rather than just a selection. Learners may aspire to work across different sections rather than a specified station and also want to progress and build on that broad knowledge; therefore having experience in the areas covered by all the units will be advantageous.

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

- Trainee Chef

What could this qualification lead to?

Learners who have achieved this qualification could progress to full time employment working in a professional kitchen within a restaurant, hotel, pub or within conference and banqueting events companies using the skills and knowledge they have acquired.

They could also progress on to related qualifications, for example:

- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery - Food Preparation and Cooking) (QCF) – 600/0878/7
- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) – 500/9953/X
- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF) – 600/0833/7
- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF) – 500/9916/4
- Pearson BTEC Level 2 Diploma in Professional Cookery (QCF) – 601/6948/5

Who supports this qualification?

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