



Pearson

Pearson BTEC Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF)

Qualification Number: 600/0872/6

What is the purpose of this qualification?

The purpose of this qualification is to prepare learners for further training or learning and develop skills and knowledge associated with working in a professional kitchen producing complex dishes. This qualification is appropriate for employees in the Hospitality sector working in roles such as a chef/senior chef. It forms the knowledge component of the BTEC Advanced Apprenticeship in Professional Cookery.

What does this qualification cover?

This qualification is based on the National Occupational Standards for the hospitality industry as defined by people 1st, the Sector Skills Council. The qualification is accredited on the Qualifications and Credit Framework.

Learners will complete mandatory units covering the health, safety and security in the hospitality working environments; development of working relationships in hospitality and food safety in catering. Learners will choose from optional units including Preparation, cooking and finishing of meat dishes; Preparation cooking and finishing of dressings and cold sauces; Principles of preparing, cooking and finishing complex hot desserts.

Who could take this qualification?

This qualification is for all learners aged 16 and above who are capable of reaching the required standards. Learners would be expected to have demonstrated they have met the requirements at Level 2, either through a qualification or through experience gained

in the workplace or a realistic working environment before starting this qualification. Learners will be employed within the Hospitality Industry working in a professional kitchen or catering establishment.

What could this qualification lead to?

This qualification allows learners to demonstrate that they hold the underpinning knowledge and understanding associated with professional cookery. Learners can progress on to the Level 3 NVQ Diploma in Professional Cookery or the L3 Diploma in Craft Cuisine to put into practice some of the principles they have gained from this qualification.

Learners could progress on to hospitality qualifications at level 3 and above such as the following:

- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF)
- Pearson Edexcel Level 3 Diploma in Craft Cuisine (QCF)
- Pearson BTEC Level 4 Diploma in Principles of Hospitality Management (QCF)

Potential job roles for those working towards this qualification are:

- Senior Chef
- Head Chef

This qualification is recognised by the Trade Body 'The Hospitality Guild', which represent an alliance of employers, skills bodies, individuals and training providers within the Hospitality Industry as a qualification that supports the development of skills and knowledge within people working or seeking entry level roles in catering, entertainment and accommodation organisations.

Who supports this qualification?

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