

Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF)

Qualification Number: 500/9321/6

What is the purpose of this qualification?

This Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF) is a recognised qualification for those working in the hospitality sector within a professional kitchen. The qualification is designed to assess and confirm occupational competence for the role of Sous Chef. This qualification requires learners to be working in a professional kitchen environment.

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.

People 1st recognise this qualification as the competence component of the Advanced Apprenticeship for Catering and Professional Chefs (Professional Cookery).

What does this qualification cover?

The qualification comprises of 56 credits and has a range of 360 - 437 guided learning hours.

Learners will complete three mandatory units worth 17 credits in the following subjects:

- Maintain food safety when storing, preparing and cooking food
- Maintain the health, hygiene, safety and security of the working environment
- Develop productive working relationships with colleagues

Learners will then choose a minimum of 39 credits from Group B:

- Prepare fish for complex dishes
- Prepare shellfish for complex dishes
- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Prepare game for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry dishes
- Cook and finish complex game dishes
- Cook and finish complex vegetable dishes
- Prepare, cook and finish complex hot sauces
- Prepare, cook and finish complex soups
- Prepare, cook and finish fresh pasta dishes
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products
- Prepare, process and finish marzipan, pastillage and sugar products
- Prepare, cook and present complex cold products
- Prepare, finish and present canapés and cocktail products
- Prepare, cook and finish dressings and cold sauces
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Produce sauces, fillings and coatings for complex desserts
- Produce Healthier Dishes
- Contribute to the control of resources
- Contribute to the development of recipes and menus
- Ensure food safety practices are followed in the preparation and serving of food and drink

- Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

How is the Qualification Assessed?

Learners will undertake assessments devised by their centres which will include observation of them carrying out elements of the job.

Who could take this qualification?

This qualification is for all learners aged 16 and above who are capable of reaching the required standards. Learners do not need any prior qualifications, however it is expected that learners have knowledge or experience of professional cookery before starting the Level 3 qualification. As the assessment requires learners to demonstrate their skills and knowledge in a working environment, learners should be employed or work in a professional kitchen.

Although this qualification is part of the Advanced Apprenticeship for Catering and Professional Chefs (Professional Cookery), some learners may need or wish to take the qualification on its own, for example, learners who work on a part-time or voluntary basis or those who are not new to the role but wish to upskill and demonstrate competency in the areas covered by the qualification.

Learners should choose this qualification over the similarly titled Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery Preparation and Cooking or the patisserie and confectionery pathway if they wish to work across multiple stations in a kitchen and have a wider remit rather than specialising in a particular discipline.

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

- **Sous Chef** responsible for planning and directing food preparation in a kitchen. This will involve a large degree of supervising other kitchen staff, as well as keeping an eye out for problems that arise in the kitchen and seizing control of a situation at a moment's notice. Outside of the kitchen, they may be responsible for staff scheduling.

What could this qualification lead to?

Learners who achieve the Level 3 NVQ Diploma in Professional Cookery will be able to demonstrate competency in their job role and may see them taking on greater managerial responsibility. They could also progress on to roles such as Head Chef or Executive Chef and they can further their study by taking related qualifications, for example:

- Pearson BTEC Level 4 Diploma in Principles of Hospitality Management (QCF) – 600/6754/8
- Pearson Edexcel Level 4 Diploma in Hospitality Management – 600/6684/2

Who supports this qualification?

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

The letter of recognition can be viewed at:

<http://qualifications.pearson.com/en/qualifications/nvq-and-competence-based-qualifications/hospitality-travel-tourism-events/professional-cookery-l3.html>