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Tara Powerville  
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Dear Tara

**Letter of recognition for:**

- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) - 500/9953/X
- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) (QCF) - 500/9323/X
- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) - 500/9322/8
- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF) - 500/9321/6
- Pearson Edexcel Level 3 NVQ Diploma in Hospitality Supervision and Leadership (QCF) - 600/1053/8

As a Professional Body in the Hospitality sector we recognise these qualifications as valuable and relevant in supporting the needs of business and employees within our member organisations.

The **Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) - 500/9953/X** confirms competency for the role of Demi Chef de Partie or Chef de Partie. The content of this qualification

is relevant as it focuses on the preparation and cooking of basic dishes that are fundamental to working as a Demi/Chef de Partie. Learners must cover units in team working, health, hygiene and safety and the cleaning and maintenance of knives as well as preparing and cooking fish, meat, poultry and vegetable dishes for basic dishes. Learners will also need to choose from units in preparing basic hot sauces, basic soups and stocks. This qualification is specifically designed for chefs that specialise in the preparation and cooking of basic dishes. The grouping of optional units (and high credit values needed from each optional group) gives employers a much clearer knowledge of the specific skills and dishes they will have shown competence in. This differs to the L2 NVQ in Professional Cookery which allows a more flexible route and can appeal to chefs that have a wider/less prescribed remit in the kitchen.

For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or apprenticeship opportunities in Professional Cookery (Preparation and Cooking) or Craft Cuisine and support them should they choose to undertake further training, to ensure progress into higher roles such as Advanced Professional Chef or Kitchen Supervisor.

The **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) - 500/9322/8** confirms competency for the role of Senior Chef de Partie or Senior Sous Chef. The content of this qualification is relevant as it focuses on the preparation, cooking and finishing of complex dishes that are fundamental to working as a Senior Chef de Partie or Senior Sous Chef. It provides clear progression from the Level 2 qualification (500/9953/X). Learners must cover units in developing team working, health, and hygiene and food safety as well as preparing, cooking and finishing fish, meat, poultry and vegetables for complex dishes. They must also cover units in preparing, cooking and finishing complex hot and cold sauces and dressings. This qualification is specifically designed for chefs that specialise in the preparation, cooking and finishing of complex dishes. The qualification is highly prescriptive with 50 of 56 credits being specified which gives employers a very clear picture of the knowledge of the specific skills and complex dishes they will have shown competence in. This differs to the L3 NVQ in Professional Cookery which allows a more flexible route and can appeal to chefs that have a wider/less prescribed remit in the kitchen.

For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or advanced apprenticeship opportunities in Professional Cookery (Preparation and Cooking) or Craft Cuisine and support them should they choose

they chose to undertake further training, to ensure progress into higher roles such as Senior/Head Chef or Kitchen Manager.

The **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) (QCF) - 500/9323/X** confirms competency for the role of Senior Chef de Partie Patisserie or Sous Chef Patisserie. The content of this qualification is relevant as it focuses on the preparation, cooking and finishing of complex dishes or processing of ingredients using technical methods that are fundamental to working as a Senior Chef de Partie Patisserie or Sous Chef Patisserie. It provides progression from the Level 2 qualifications in professional cookery for learners that wish to specialise in patisserie and confectionery as opposed to, main dishes, for example. Learners must cover units in developing team working, health, and hygiene and food safety. They must also complete a further 29 credits choosing from units such as those covering complex products: bread and dough; cakes, sponges, biscuits and scones; pastry; chocolate; marzipan, pastillage and sugar; hot and cold desserts; fillings, sauces and coatings.

This qualification is specifically designed for chefs that specialise in patisserie and confectionery. This differs to the L3 NVQ in Professional Cookery which allows a more flexible route and can appeal to chefs that have a wider/ less prescribed remit in the kitchen.

For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or advanced apprenticeship opportunities in Professional Cookery (Patisserie and Confectionery) and support them should they choose to undertake further training, to ensure progress into higher roles such as Senior patissier or Manager of a Patisserie.

The **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (QCF) - 500/9321/6** confirms competency for the role of Sous Chef. The content of this qualification is relevant as it focuses on the preparation, cooking and finishing of a wide variety of complex dishes and processing of ingredients associated with patisserie and confectionery that a Sous Chef will need to demonstrate within a professional kitchen. It provides clear progression from the Level 2 qualification (500/9916/4). Learners must cover units in developing team working, health, and hygiene and food safety. They must then complete 39 credits from a group of optional units that cover, for example, the preparation, cooking finishing or processing of complex: meat; fish; shellfish; poultry; game; hot sauces; soups; pastry; chocolate; marzipan, pastillage and sugar; sauces, fillings and coatings. They may also complement these units with content that will see learners developing menus, producing healthier dishes, ensuring food safety practices are adhered to and resource control.

This qualification is specifically designed for chefs that require a more flexible route that the specialist pathways of Preparation and Cooking or Patisserie and

Confectionery. This will apply to chefs that have a wider/ less prescribed remit in a professional kitchen such as those working in smaller establishments. For this reason we value the qualification. It supports both the businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or advanced apprenticeship opportunities in Professional Cookery or Craft Cuisine and support them should they chose to undertake further training, to ensure progress into higher roles such as Senior/Head Chef or Kitchen Manager.

The **Pearson Edexcel Level 3 NVQ Diploma in Hospitality Supervision and Leadership (QCF) - 600/1053/8** confirms competency for the role of Hospitality or Catering Manager. The content of this qualification is relevant as it covers setting objectives and providing support for team members; developing working relationships with colleagues; leading a team to improve customer service; contributing to the control of resources and maintaining the health, hygiene, safety and security of the working environment as mandatory units. This must be taken with a least one unit in supervising a particular function within the hospitality sector such as Food service, Reception Services or Housekeeping Operations.

For this reason we value the qualification. It supports both businesses and the employees who take them as it ensures staff are appropriately skilled for the job and are able to work to the standard we expect.

It would also give holders of the qualification an advantage when applying for related jobs or Apprenticeship opportunities in Hospitality Supervision and Leadership and support them should they chose to undertake further training, to ensure progress into higher roles such as Hospitality Manager.

We are happy for Pearson to share this letter, if needed, with the Department of Education and/or the Skills Funding Agency, and publish it on the Pearson website so learners are able to access it.

Yours sincerely



Christopher Basten  
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