



Professional cooks will add value to every level of your business – motivating and bringing on more junior staff and contributing to menu changes and budgeting.

Vocational training is the ideal way to develop the skills and knowledge needed to keep your kitchen at the cutting edge.

### **Qualification aim**

This is the hospitality industry's advanced professional qualification for chefs and cooks, who have already achieved a professional cookery qualification at level 2 or equivalent or have acquired the necessary skill level.

The units reflect the more developed skills that you need at this level. The emphasis at level 3 is on professional cookery with units that demonstrate that learners can prepare and cook a wide range of food.

This qualification is also sufficiently flexible to encompass the majority of ethnic cuisine cooking techniques.

### **Who is this qualification suitable for?**

Those cooking in a specialist ethnic or fine dining restaurant, plus any other restaurants and catering outlets that serve freshly prepared and cooked food, which could include production kitchens for airline catering or events catering or any catering sites catering for employees, clients or customers.

### **What is involved?**

The Diploma is made up of three mandatory units, which cover aspects of maintaining a safe, hygienic and secure working environment, working effectively as part of a hospitality team and maintaining food safety.

Learners then have a choice of optional units covering a range of food preparation, cooking and finishing, allowing them to choose units to meet the needs of their own role.

Learners will be assessed in their workplace and so it is essential that their current role allows them to demonstrate cookery skills in practice.

### **Example units**

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Cook and finish complex poultry dishes
- Produce sauces, fillings and coatings for complex desserts
- Produce healthier dishes
- Contribute to the development of recipes and menus

### **Qualification and progression**

This Diploma can form part of an Advanced Hospitality Apprenticeship; check with your training provider at the point of registration if the learner is to be enrolled onto the Diploma only or apprenticeship programme.