



Chef's skills are many and varied, ranging from keeping knives sharp to garnishing and putting the icing on the cake. Skilled chefs build a reputation through great communication, high standards and delicious, well-presented food.

Vocational training is the ideal way to develop chefs with the skills and knowledge to make your kitchen successful.

Qualification aim

This is the hospitality industry's professional qualification for chefs and cooks, suitable for all catering staff who prepare and cook predominantly from fresh and raw ingredients.

The variety of units enable chefs and cooks working in a wide range of restaurants and catering outlets to achieve this professional qualification.

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.

This qualification is suitable for those already in employment as well as those wishing to enter the hospitality industry.

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. Specialist ethnic cookery routes are available for Bangladeshi, Thai and Indian cuisine.

Learners will be assessed in the 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
- Maintain, handle and clean knives
- Prepare meat for basic dishes
- Prepare and mix spice and herb blends
- Prepare, cook and finish basic soups
- Prepare cook and finish basic pastry products
- Set up and close a kitchen

Qualification and progression

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