

# NVQ level 3 Diploma in Professional Cookery

**Course Code:** CQ5DPCL3

**Level:** 3

**Type:** Part Time

Flexible - FLX (VAR)

-

18 Month(s)

Cambridge Campus

£ 2578

**Need to speak to us about a course?**

01223 226315

enquiry@camre.ac.uk

**Apply Here:**

https://www.camre.ac.uk/course/pdf/CQ5DPCL3/

**About the course**

This is a recognised City & Guilds Qualification which exists to help adults develop their career in the catering industry.

This course is accessible for candidates who have completed a similar Level 2 qualification and are working in an environment that produces suitable menu items. In this course they will develop a variety of skills in the kitchen. These skills can be applied to every type of commercial kitchen, from large institutions to fine-dining restaurants or gastro-pubs, all the skills required can be obtained here at CRC.

The staff at CRC work with employers to tailor the course to suit the business requirements.

Benefits to the Employer

• Low cost, value-added training
• Motivated and well-trained staff with essential skills
• Enhanced staff morale
• Greater employee retention rates
• Improved efficiency and productivity
• Your staff will receive relevant industry training that can have an immediate positive impact on your business.

Practical Element: City and Guilds Level 3 Diploma in Professional Cookery (Preparation and Cooking).

Mandatory Units:

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

Supported with an extensive range of optional units to choose from, to tailor to the business requirements.

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**Entry requirements**
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Ideally, candidates should have three GCSEs at Grade 4 or higher, in English, maths and one other subject.

Candidates must hold a contract of employment.

In addition to the entry qualifications listed, the offer of a place on the course is subject to the outcome of an initial assessment and interview.

**Assessment**
Learners will be assessed in the workplace using a variety of methods including observation, questioning, professional discussions, witness testimonials and candidate work products and statements.

These qualifications are delivered in the workplace and required to attend day release at College, to support embedding skills and technical development.

**Disclaimer**

Whilst every effort is made to ensure the information is correct, some details may be subject to change. Cambridge Regional College reserves the right to make amendments to the courses, dates, fees or other details, and to make cancellations or changes if numbers are insufficient.