
NVQ Level 1 Professional Cookery, Food & Drink Service

What is the course about?

This course will enable you to gain many basic skills and a sound knowledge of food preparation and cooking and food and drink service to achieve a nationally recognised qualification from City & Guilds: the Lead Body for Catering Qualifications.

Each candidate will have set targets or goals of achievement within a certain period of time to gain successful NVQ Level 1 within 9 months with progression to NVQ Level 2.

What are the entry requirements?

- 2 GCSE's at Grade D-G or above including English
- A keen interest in Hospitality and Catering
- A high level of general good health
- A successful College interview

What will I Study?

- NVQ Level 1 Food Preparation, Cooking, Bakery & Patisserie
- NVQ Level 1 Food & Beverage Service
- CIEH Food Safety Level 1
- CIEH Allergen Awareness
- CIEH Award in Health & Safety in the Workplace
- Customer Care VRQ
- Functional Skills

Length of Study

Candidates will be provided with a varied amount of realistic working assessment opportunities and ideally will be able to complete the full NVQ Level 1 qualification within 9 months of full time study. Successful completion will then lead to the opportunity to undertake NVQ Level 2 after a progression interview.

How will I be assessed?

Assessment will take place by 2 methods;

- Tutor observation of practical tasks in which the candidates will produce menu items and food & drink service for the College public restaurant.
- Short underpinning knowledge test papers assessed by the awarding body, City & Guilds.

Assessment will only take place when the candidate feels confident and ready.

What are my Progression and Career Options?

Successful completion could lead to study at Level 2 or employment in the workplace as a catering assistant or commis chef.

Who should I contact?

For further information you can contact the course tutor via the programme area secretary on 648205 for an appointment to discuss your requirements.