
NVQ Level 3 Professional Cookery, Food & Drink Service

What is the course about?

This course provides you with the opportunity to specialise in an area in which you have particular strengths and skills. This could be Professional Cookery, Bakery and Patisserie or Food and Beverage Service.

Each candidate will have set targets or goals of achievement within a certain period of time to gain successful NVQ Level 3 within 2 years.

What are the entry requirements?

- NVQ Level 2 Professional Cookery, Food & Drink Service
- A keen interest in Hospitality & Catering
- A successful College progression interview
- Sufficient relevant work experience for mature learners

What will I Study?

- NVQ Level 3 Food Preparation, Cooking, Bakery & Patisserie or Food & Beverage Service
- CIEH Food Safety Level 3

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 3 qualification within 2 years of full time study. Successful completion will then lead to the opportunity to undertake full-time employment.

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 full-time employment at a supervisory level as a sous chef or restaurant supervisor.

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.