

LEVEL 3 NVQ DIPLOMA IN PROFESSIONAL COOKERY

Aim

The City and Guilds Level 3 NVQ Diploma in Professional Cookery qualification aims to assess and train Chefs in complex or advanced food preparation and cooking skills.

It is aimed at Chefs who have had experience within the working kitchen environment. It includes a broad selection of areas, such as food safety, managing resources, preparation of complex meat dishes, preparation of complex vegetable dishes, preparation of complex poultry dishes etc. It also includes the cooking and finishing of complex dishes to include meat, poultry, hot and cold sauces, game, vegetables etc.

Structure

To achieve the full qualification, learners must attain a total of 56 credits. This comprises of:

- All of the mandatory units (11 credits)
- The remaining 45 credits from Section A

Level	Unit Title	Credit Value
Mandatory Units		
3	302 – Develop productive working relationships with colleagues	3
3	304 – Maintain the health, hygiene, safety and security of the working environment	4
2	203 – Maintain food safety when storing, preparing and cooking food	4
Section A Optional Units		
3	332 – Prepare fish for complex dishes	3
3	333 – Prepare shellfish for complex dishes	4
3	334 – Prepare meat for complex dishes	4
3	335 – Prepare poultry for complex dishes	3
3	336 – Prepare game for complex dishes	4
3	337 – Cook and finish complex fish dishes	4
3	338 – Cook and finish complex shellfish dishes	4
3	339 – Cook and finish complex meat dishes	4
3	340 – Cook and finish complex poultry dishes	4
3	341 – Cook and finish complex game dishes	4
3	342 – Cook and finish complex vegetable dishes	4
3	343 – Prepare, cook and finish complex hot sauces	4
3	344 – Prepare, cook and finish complex soups	4
3	345 – Prepare, cook and finish fresh pasta dishes	4
3	346 – Prepare, cook and finish complex bread and dough products	4
3	347 – Prepare, cook and finish complex cakes, sponges, biscuits and scones	5
3	348 – Prepare, cook and finish complex pastry products	3
3	349 – Prepare, process and finish complex chocolate	5
3	350 – Prepare, process and finish marzipan, pastillage and sugar products	5
3	351 – Prepare, cook and present complex cold products	5
3	352 – Prepare, finish and present canapés and cocktail products	4
3	353 – Prepare, cook and finish dressings and cold sauces	3
3	354 – Prepare, cook and finish complex hot desserts	3
3	355 – Prepare, cook and finish complex cold desserts	3
3	356 – Produce sauces, fillings and coatings for complex desserts	4
2	296 – Produce healthier dishes	3
3	303 – Contribute to the control of resources	4
3	309 – Contribute to the development of recipes and menus	4
3	330 – Ensure food safety practices are followed in the preparation and serving of food and drink	5
2	666 – Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector	2

Entry Requirements

There are no formal educational requirements for the NVQ Professional Cookery Level 3 qualification, but all Chefs undertaking the qualification should have the opportunity and experience of working in a kitchen environment. Also, it is desirable to hold a Level 2 Professional Cookery qualification.