



## NVQ Professional Cookery Advanced Diploma - H081

The level 3 Advanced Diploma is the qualification which will refine and develop your culinary skills to those associated with the standards expected of a professional Chef.

You will need to have successfully completed a level 2 qualification in food preparation and cooking such as NVQ level 2 in Food Preparation and Cooking or VRQ level 2 Diploma in Professional Cookery prior to enrolling on this course.

### **COURSE DETAILS**

You will build an E-portfolio of evidence to prove your competence across a range of units. This course is designed to enhance your culinary skills, so you can expect to be taught by professional chef/lecturers, preparing, cooking and finishing complex dishes to the highest possible standard.

As part of your study programme you will develop new techniques in butchery and other larder preparations as well as developing new skills in the art of fine cookery and sauce work. Patisserie also plays an important role in this qualification and you will gain dexterity in producing a range of pastries and cakes.

Your study programme will also provide you with a realistic work environment that mirrors work undertaken in a professional kitchen, and we will also support you in developing skills in English and Maths as well as building your employability skills with a two week period of work experience in a quality local Hospitality and Catering outlet.

Units covered as part of this qualification include the preparation and cooking of complex dishes using fish, vegetables, meat and poultry and you will also develop skills in the production of hot sauces, dressings and cold sauces and complex cakes, sponges, biscuits and scones.

### **ENTRY GUIDELINES**

This is a Study Programme and priority will be given to students who are 16-18 years of age.

To study a Level 3 qualification, you will need:

A minimum of 5 GCSEs at Grades 4-9 including English and/or Maths (or L2 Functional Skills in English and/or Maths)

OR

A relevant Level 2 qualification and English or Maths at Grade 4 or above (or L2 Functional Skills in English and/or Maths)

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

## EQUIPMENT REQUIRED

To learn effectively on your course you will need to use certain items of equipment and undertake particular activities as part of your studies. To further enhance your learning experience the following will be required: Uniform £80 If you need support with these costs, don't worry, click on the link below and complete a bursary application form. <https://www.wmc.ac.uk/student-support/financial-support/bursaries-loans> Equipment purchased will be yours to keep and you will be able to use them for practice at home and in your future career. ***N.B. prices correct as of 23/06/2021***

## ASSESSMENT METHOD

Assessment is continuous in practical sessions and class based underpinning knowledge (multiple choice papers).

## ADDITIONAL INFORMATION

It's important that you:

- Have drive, aptitude, passion and ambition
- Have the ability to communicate with others and work as part of a team
- Are dedicated to learning and attend and are punctual 100% of the time.

A two week work placement will be organised for you as part of your programme of study. This will ideally be local or further afield if you are able to organise it yourself.

In the first few weeks there will be an extended induction period. During this time your tutors will assess your skills and carefully monitor your abilities which will include your time management and attendance. Towards the end of this important period, your course tutor will review your progress on a one-to-one basis.

You may also have the opportunity to take part in both local and national cookery competitions as part of the enrichment process.

## WHERE CAN I PROGRESS TO?

Following successful completion learners will be fully equipped with the knowledge and skills to work confidently and competently within the catering sector of the local and wider visitor economy.

Explore potential careers via [Career Match](#) — it provides current local data on wages and employment prospects.

## WHEN DOES THIS COURSE RUN?

CAMPUS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	Full Time	H081Q001	

### If you are aged 16-18:

This study programme will be FREE for most students who are aged 16-18 on 31 August, or students aged 19-24 with an Education, Health & Care Plan.

### If you are aged 19 or over:

Fee : £2850.00

*The fee quoted is for the academic year 24/25.*

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 29th December, 2024 and may be subject to change.