



NVQ Food Preparation and Cooking/Food and Beverage Service (Combined) - H068

You will learn about preparing, cooking and serving food in a real life restaurant. The qualification is a foundation learning programme and will provide you with the skills and knowledge needed to work within the hospitality industry.

COURSE DETAILS

You will learn about safety at work and hygienic working practices, understand how to make an effective contribution when working in a team and develop professional skills in the preparation, cooking and serving in the 'Birches Restaurant' at Wirral Metropolitan College. You will also build two portfolios of evidence to prove your competence in a number of mandatory and optional units which may include:

Food Preparation & Cooking:

- Preparing and cooking pasta, rice, eggs and pulses
- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintaining food safety when storing, preparing and cooking food
- Preparing and cooking vegetables
- Preparing and cooking meat and poultry
- Preparing and cooking fish
- Preparing and cooking fish
- Cooking and finishing simple bread and dough products
- Preparing and cooking pasta, rice, eggs and pulses

Food & Beverage Service:

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintaining Customer Care
- Maintaining food safety when storing, holding and serving food
- Preparing and Clearing Areas for Table Service
- Providing a Table Service

ENTRY GUIDELINES

- Students are required to have 3 GCSE's at Grade 2/E or above or a relevant Entry Level qualification.
- Manual dexterity and physical stamina
- Satisfactory interview, school report and/or satisfactory reference.

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

You will be required to purchase a catering uniform. Details will be given at your interview.

ASSESSMENT METHOD

The NVQ certificates are assessed through practical activities and short multiple choice tests.

ADDITIONAL INFORMATION

It is important that you have:

- Communication Skills that are appropriate for the hospitality industry
- An enthusiastic and positive attitude to working with food and customers
- An ability to plan and take some responsibility for your own learning

Are you aged 16-18?

Study programmes are full-time courses for 16-18 year olds which include:

- A qualification such as BTEC Extended Diploma
- Meaningful work experience or preparation for work
- English and maths, if you don't already have GCSE grade A* - C in English and maths
- Non-study activities such as tutorials, voluntary work, fund-raising/charity work, sport or trips

WHERE CAN I PROGRESS TO?

On successful completion of all the above courses, students can progress onto the C&G NVQ Level 2 Diploma in Professional Cookery and C&G Level 2 Diploma in Food Service. Students could also progress into the following employment areas:

- Grill Chef
- Trainee Chef
- Trainee Baker
- Waiter
- Bar Person
- Breakfast Chef

WHEN DOES THIS COURSE RUN?

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	02nd Sep 2020	Full Time	H068M001	
<p>If you are aged 16-18:</p> <p>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.</p> <p>If you are aged 19 or over:</p> <p>Fee : £450.00</p> <p><i>The fee quoted is for the academic year 2018-19. Course fees for 2019-20 will be confirmed in due course.</i></p>				

For advice and guidance, please contact Student Services on 0151 551 7777 or call into our Conway Park Campus. Open Monday, Tuesday, Thursday, Friday 11 to 4pm and Wednesdays 4 to 6.30pm (term time only).

This information was current on 12th November, 2019 and may be subject to change.