



## NVQ Professional Cookery Advanced Diploma - H020

This course will enhance career opportunities for professional chefs by developing and building on NVQ 2 skills to a more complex level also focusing upon patissiere units.

### COURSE DETAILS

You will build an E-portfolio of evidence to prove your competence in each unit. During the programme you will develop skills relating to the production of complex dishes using fish, vegetables, meat and poultry. You will also learn how to create complex sauces and dressings and produce, cook and finish complex cakes, sponges biscuits and scones.

### ENTRY GUIDELINES

Relevant Level 2 qualification e.g. NVQ 2 Food Preparation and Cooking or suitable experience.

Applicants should be working in the catering industry (this can be a voluntary placement).

Applicants should have communication and comprehension skills, at level 1.

Manual dexterity & physical stamina - knife skills would be beneficial.

Satisfactory interview and assessment to determine suitability for the course.

*Office use only. Non Standard 18b.*

### ASSESSMENT METHOD

Assessment will be continuous in practicals and class-based underpinning knowledge sessions.

## WHERE CAN I PROGRESS TO?

From this course you could progress to higher level courses such as Hospitality Management at level 4.

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

## WHEN DOES THIS COURSE RUN?

CAMPUS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	Part Time	H020P001	
<p><b>If you are aged 19 or over:</b></p> <p>Fee : £2850.00</p> <p><i>The fee quoted is for the academic year 23/24.</i></p>			

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

This information was current on 23rd April, 2024 and may be subject to change.