

Professional Cookery (Preparation and Cooking) NVQ Level 3

Description	The aim of this qualification is to meet the needs of training providers and employers in the work-based learning sector within hospitality and catering.
Qualification	The qualification covers topics such as preparing food for complex dishes, and cooking and finishing complex dishes. It also provides an opportunity for candidates to select from a variety of dishes.
Timescale	3 to 9 months, depending on the individual candidates circumstances.
Content	<p>Core units</p> <ul style="list-style-type: none">• Maintain food safety when storing, preparing and cooking food• Cook and finish complex fish dishes• Cook and finish complex meat dishes• Cook and finish complex poultry dishes• Cook and finish complex vegetable dishes• Prepare fish for complex dishes• Prepare meat for complex dishes• Prepare poultry for complex dishes• Prepare, cook and finish complex hot sauces• Prepare, cook and finish dressings and cold sauces• Establish and Develop Positive Working Relationships in Hospitality• Maintain the Health, Hygiene, Safety and Security of the Working Environment <p>Optional units</p> <ul style="list-style-type: none">• Prepare, cook and finish healthier dishes• Cook and finish complex shellfish dishes• Cook and finish complex game dishes• Prepare shellfish for complex dishes• Prepare game for complex dishes• Prepare, finish and present canapés and cocktail products• Prepare and cook complex hot desserts• Prepare and cook complex cold desserts• Produce sauces, fillings and coatings for complex desserts• Prepare, cook and finish complex soups• Prepare, cook and finish fresh pasta dishes• Prepare, cook and finish complex bread and dough products• Prepare, cook and finish complex cakes, biscuits, sponges and scones• Prepare, cook and finish complex pastry products• Prepare, process and finish chocolate products• Prepare, process and finish marzipan, pastillage and sugar products• Prepare, cook and present complex cold products• Ensure appropriate food safety practices are followed whilst food is prepared, cooked and served• Contribute to the Control of Resources• Contribute to the Development and Introduction of Recipes and Menus

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- Awarding body** The awarding body for this qualification is EDEXCEL
- Assessment** The candidate is required to complete the 12 core units and 4 optional units. Candidates will be assessed in their work setting through a variety of means including observation and samples of work.
- Contact us** For more information please contact Mapalim on info@mapalim.com or by telephone on 020 7284 3215.
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