



This Apprenticeship is designed for people working, or wishing to work, in a wide range of hospitality and catering businesses, for example:

- Fine Dining Restaurants
- Quick Service Restaurants
- Hotels
- Bed and Breakfasts
- Youth Hostels
- Holiday Parks
- Contract Caterers
- Armed Forces
- Schools
- Care Homes

Learners are required to take mandatory units which cover aspects of maintaining food safety, and the health, hygiene, safety and security of the working environment, and developing productive working relationships with colleagues in a hospitality environment. Learners then have a choice of option units covering different professional cookery areas such as preparation and cooking or patisserie and confectionery. There is a wide range of option units allowing learners to choose units to meet the needs of their own work role.

#### **What are the benefits of these qualifications to the learner and employer?**

These qualifications are work-based qualifications, which will allow learners to develop knowledge, understanding and skills essential for working in a hospitality environment, such as professional cookery preparation, working with others and improving own performance.



## What progression opportunities are available to learners who achieve this qualification?

These qualifications offer various opportunities for progression to further learning. Learners may progress to the Edexcel Level 3 NVQ Diplomas in Hospitality Supervision and Leadership or Professional Cuisine Level 4. On completion of this Apprenticeship you will achieve the following qualifications

- Level 3 Diploma in Professional Cookery
- Level 3 BTEC Certificate in Hospitality and Catering Principles (professional cookery)
- Essential skills Wales communication level 2\*
- Essential skills Wales Application of number AON level 2\*

\*You may already hold qualifications that can be used as proxy for Essential skills – GCSE G or above, key skills or Essential skills Wales

## Course Delivery

Assessment will take place in the workplace and you will be supported by a training officer who has industry experience. Your training officer will visit you once per month and you will be given work to complete before your next assessment.

You will have an online e-portfolio which you will use to gather evidence. Work based assessments and observations will be carried out and you will be expected to produce products of work to demonstrate your competence. The BTEC Award will be completed using online assessments.

## Recommended time on programme

The duration of this Apprenticeship is 21 months

## Course Units

You will need to complete the 3 mandatory Units and 8-10 optional job role related units to achieve a total of 56 Credits

MANDATORY UNIT	CREDITS	UNIT TITLE
1 (M)	9	Establish & develop positive working relationships in hospitality
2 (M)	4	Maintain the health, hygiene safety & security of the workplace
3 (M)	4	Maintain food safety when storing, preparing & cooking food



OPTIONAL UNIT	CREDITS	UNIT TITLE
4	3	Prepare fish for complex dishes
5	4	Prepare shellfish for complex dishes
6	4	Prepare meat for complex dishes
7	3	Prepare poultry for complex dishes
8	4	Prepare game for complex dishes
9	4	Cook & finish complex fish dishes
10	4	Cook & finish complex shellfish dishes
11	4	Cook & finish complex meat dishes
12	4	Cook & finish complex poultry dishes
13	4	Cook & finish complex game dishes
14	4	Cook & finish complex vegetable dishes
15	4	Prepare, cook & finish complex hot sauces
16	4	Prepare, cook & finish complex soups
17	4	Prepare, cook & finish fresh pasta dishes
18	4	Prepare, cook & finish complex bread & dough products
19	5	Prepare, cook & finish complex cakes, biscuits, sponges, scones
20	3	Prepare, cook & finish complex pastry dishes
21	5	Prepare, process & finish chocolate products
22	5	Prepare, process & finish marzipan, pastillage & sugar products
23	5	Prepare, cook & present complex cold products
24	4	Prepare, finish & present canapés & cocktail products
25	3	Prepare, cook and finish dressings and cold sauces
26	3	Prepare and cook complex hot desserts
27	3	Prepare and cook complex cold deserts
28	4	Produce sauces, fillings and coatings for complex deserts
29	3	Produce healthier dishes
30	4	Contribute to the control of resources
31	4	Contribute to the development and introduction of recipes and menu
32	5	Ensure appropriate food safety practices are followed whilst food is prepared cooked and served
33	2	Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector