

Session 2009/2010

NVQ Level 3 in Professional Cookery (Kitchen & Larder)

Part-Time Course Duration: 1 – 2 years depending on experience

Day: Tuesday

Time: Flexible either 9 am – 4 pm
or 2 pm – 9 pm

Course Outline

This full-time programme aims to further develop Chef's skills in Advanced Food Preparation & Cooking in order to open up career prospects in kitchens as a sous or a head chef. It also helps develop supervisory skills.

Entry to the programme is flexible as the units are completed on a modular basis.

Course Content

16 units for Food Preparation & Cooking are completed and involve the preparation, cooking and presentation of complex dishes. Underpinning theoretical knowledge is also undertaken.

Note: *Practical elements require the wearing of protective clothing which you need to provide in addition to knives and textbooks. Forms available on request.*

Assessment

Is on a continuous basis and you are also required to complete a portfolio of evidence gained during your course. Evidence can be gathered from the work place in the form of menus, witness testimonies and recipes etc. This portfolio will need to be ready for submission to our external verifier in June, so attendance and commitment over the 34 weeks are essential.

Entry Requirements

NVQ Level 2 in Food Preparation and Cooking or equivalent, and holding a relevant position within the Hospitality industry for a minimum of 12 months are essential requirements.

Working in our College Restaurants as a realistic work environment is also a requirement of the course.

The programme is offered on a Tuesday with 1 practical session either morning or evening, to suit your needs, and 1 hour of theory.

Fees

Tuition - £525

Exam - £99

Uniform - £80

All costs are approximate

Career Opportunities/Progression

The current skill shortage in the industry indicates that there are many opportunities for advancement to sous or head chef if you have the right qualification. Once qualified you may continue your education on a part-time basis and progress to a Higher National qualification. Our careers department will be happy to advise you on this.

How to Apply

Application forms can be obtained from the **Enrolment Centre**, telephone 01785 275607. You can also download an application form for part-time courses by visiting our website www.staffordcoll.ac.uk. The completed form should be returned to: **Enrolment Centre**, Stafford College, Earl Street, Stafford, ST16 2QR.

For Further Information

If you would like any more information about the college or our courses, then write, visit or telephone **The Enrolment Centre** on 01785 275607. Our e-mail address is enquiries@staffordcoll.ac.uk. If you are unsure about which course to take, we can arrange for you to talk to our guidance advisors.

Equal Opportunities

Stafford College is committed to achieving equality of opportunity for all staff, students and members of the community it serves. In doing so the College will actively work to achieve equality regardless of age, race, skin colour, disability, gender, marital status, sexuality and faith.

Contact Details

To discuss the course in detail contact Jason Smith (Course Leader) on 01785 275629 or e-mail: j.smith@staffordcoll.ac.uk.