

Apprenticeships Intermediate Food Production and Cooking



The College of
Haringey, Enfield
and North East London



The industry's recognised professional qualification for staff involved in front office and reception activities for any residential outlets, including hotels, hostels, guest houses and even bed and breakfast.

Average Duration: The apprenticeship runs for 12 months

Course Information

The Intermediate Food Production and Cooking Apprenticeship is made up of a framework which includes:

- QCF Level 3 NVQ Diploma in Professional Cookery
- QCF Level 3 Certificate in Hospitality and Catering Principles
- Maths Functional Skills Level 1
- English Functional Skills Level 1
- Employment Rights and Responsibilities

Progression

Apprentices may progress to Level 3 advanced apprenticeships in Professional Cookery, Hospitality Supervision or Team Leading qualifications.

Entry qualifications

There are no formal entry requirements to this qualification. The students will be assessed and interviewed to demonstrate that they are able to cover the range required by the relevant NVQ at work. In addition, the apprentices are expected to carry out initial assessments in English and Maths where they would be expected to ideally achieve Level 1 in both subject areas. If an apprentice has GCSE grade C and above then they do not have to do functional skills as a part of the apprenticeship.

Location

This training is delivered entirely on the employer's premises.



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Assessment

The apprentice is expected to attend on the job and off the job training to attain knowledge, training and complete competency units. In addition, they will be trained by the employer.

How to apply

You can apply through the college application. Once you have applied to the college, you will be invited for an interview at the college and also with the potential employer.

Course Elements / Sample Course Units

Mandatory units include:

- Work effectively as part of a hospitality team
- Maintain a safe, hygienic and secure working environment
- Maintain food safety when storing, preparing, cooking food

Optional Units include - need to select some of these units:

- Produce basic fish dishes
- Produce basic meat dishes
- Produce basic poultry dishes
- Produce basic vegetables dishes
- Cook-chill food
- Cook freeze food
- Produce basic hot sauces
- Produce basic rice, pulse and grain dishes
- Produce basic pasta dishes
- Produce basic bread and dough products
- Produce basic pastry dishes
- Produce basic cakes, sponges and scones
- Produce basic hot and cold desserts
- Produce cold starters and salads
- Produce flour, dough and tray bake products
- Prepare hot and cold sandwiches
- Produce basic egg dishes
- Produce healthier dishes
- Maintain efficient use of food resources
- Maintain efficient use of resources in the kitchen
- Prepare, operate, clean specialist food preparation/cooking equipment
- Liaise with care team to ensure individuals' nutritional needs met
- Prepare meals for distribution
- Modify the content of dishes
- Prepare and cook food to meet requirements of allergy sufferers
- Prepare meals to meet relevant standards set for school meals
- Promote new menu items
- Present menu items according to a defined brand standard
- Give customers a positive impression of yourself and your organisation
- Maintain and deal with payments
- Provide a counter / take-away service
- Convert a room for dining
- Complete kitchen documentation
- Set up and close kitchen

Employability and Employer Engagement

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