



NVQ Food Preparation and Cooking/Food and Beverage Service (Combined) - H068

You will learn about preparing, cooking and serving food in a real life restaurant. The qualification is a foundation learning programme and will provide you with the skills and knowledge needed to work within the hospitality industry.

COURSE DETAILS

You will learn about safety at work and hygienic working practices, understand how to make an effective contribution when working in a team and develop professional skills in the preparation, cooking and serving in the 'Birches Restaurant' at Wirral Metropolitan College. You will also build two portfolios of evidence to prove your competence in a number of mandatory and optional units which may include: **Food Preparation & Cooking:**

- Preparing and cooking pasta, rice, eggs and pulses
- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintaining food safety when storing, preparing and cooking food
- Preparing and cooking vegetables
- Preparing and cooking meat and poultry
- Preparing and cooking fish
- Cooking and finishing simple bread and dough products
- Preparing and cooking pasta, rice, eggs and pulses

ENTRY GUIDELINES

- This is a study programme for students 16-18 years.
- Students are required to have 3 GCSE's at Grade 2/E or above or a relevant Entry Level qualification.
- Manual dexterity and physical stamina

- Satisfactory interview, school report and/or satisfactory reference.

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

EQUIPMENT REQUIRED

To learn effectively on your course you will need to use certain items of equipment and undertake particular activities as part of your studies. To further enhance your learning experience the following will be required: Uniform £80 If you need support with these costs, don't worry, click on the link below and complete a bursary application form. <https://www.wmc.ac.uk/student-support/financial-support/bursaries-loans> Equipment purchased will be yours to keep and you will be able to use them for practice at home and in your future career. ***N.B. prices correct as of 23/06/2021***

ASSESSMENT METHOD

The NVQ certificates are assessed through practical activities and short multiple choice tests.

ADDITIONAL INFORMATION

It is important that you have:

- Communication Skills that are appropriate for the hospitality industry
- An enthusiastic and positive attitude to working with food and customers
- An ability to plan and take some responsibility for your own learning

Are you aged 16-18?

Study programmes are full-time courses for 16-18 year olds which include:

- A qualification such as BTEC Extended Diploma
- Meaningful work experience or preparation for work
- English and maths, if you don't already have GCSE grade A* - C in English and maths
- Non-study activities such as tutorials, voluntary work, fund-raising/charity work, sport or trips

WHERE CAN I PROGRESS TO?

On successful completion of all the above courses, students can progress onto the C&G NVQ Level 2 Diploma in Professional Cookery and C&G Level 2 Diploma in Food Service. Students could also progress into the following employment areas:

- Grill Chef
- Trainee Chef
- Trainee Baker
- Waiter
- Bar Person
- Breakfast Chef

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

You could progress to these Wirral Met courses:

- [H017 - NVQ Diploma in Food Production and Cooking](#)
- [H067 - NVQ Food and Beverage Service Diploma](#)

WHEN DOES THIS COURSE RUN?

CAMPUS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	Full Time	H068P001	

If you are aged 16-18:

This study programme will be FREE for most students who are aged 16-18 on 31 August, or students aged 19-24 with an Education, Health & Care Plan.

If you are aged 19 or over:

Fee : £450.00

The fee quoted is for the academic year 23/24.

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

This information was current on 26th April, 2024 and may be subject to change.