



NVQ Professional Cookery Diploma - H017

This course will provide you with an opportunity to progress from Level 1 focusing on the preparation and cooking of a range of different food groups. The programme will help you to build a skills platform that will allow you to progress to Level 3.

COURSE DETAILS

You will build an E-portfolio of evidence to prove your competence in each of the following units:

- Maintain, handle and clean knives
- Teamwork
- Health, safety & security
- Food safety
- Preparation and cooking of sauces
- Preparation and cooking fish dishes
- Preparation and cooking meat and poultry dishes
- Preparation and cooking potatoes and vegetables
- Preparation and cooking of basic pastry
- Preparation and cooking of soup

ENTRY GUIDELINES

- Priority will be given to 16-18s
- Relevant Level 1 qualification or minimum of 3 GCSEs at Grade 3/D or above
- Manual dexterity & physical stamina.
- Satisfactory interview, assessment, school report and/or 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

Assessment is continuous in practical sessions and class based underpinning knowledge.

ADDITIONAL INFORMATION

It is important that you have the following:

- Communication skills - Appropriate for customer service industry.
- An enthusiastic and positive attitude to working with food.
- Action planning - Ability to plan and take responsibility for own learning.

Information Technology - Basic level useful.

As part of your study programme you will be provided with an opportunity to undertake internal and external work experience. Enrichment activities will include trips, visits and employment opportunities at events such as Chester Races.

WHERE CAN I PROGRESS TO?

Progression to the Level 3 NVQ Diploma in Professional Cookery (Food Preparation and Cooking). Employment in the Catering Industry.

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

You could progress to these Wirral Met courses:

- [H081 - NVQ Professional Cookery - Diploma](#)

WHEN DOES THIS COURSE RUN?

CAMPUS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	Full Time	H017P001	

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 : £1275.00

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 25th April, 2024 and may be subject to change.