

Hospitality and Catering - Professional Cookery NVQ Level 3



Tameside College Training
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What will the Apprentice study?

They will be working towards an NVQ level 3 in Professional Cookery. In addition they will undertake a Technical Certificate in Hospitality & Catering Principles.

They will also work towards a Key Skills award, at an appropriate level, in Application of Number and Communication.

Entry Requirements

Ideally, the Apprentice will have attained GCSE's at Grade C or above in Maths and English.

Course Content

The main qualification **NVQ 3 in Professional Cookery** is gained in the workplace. The Apprentice will build a portfolio of proof of competence, comprising of Witness testimony, direct observation & oral questioning. The Professional Cookery pathway is for those who want to train as chefs in restaurants.

Course Duration and Format

The Apprentice will complete the qualification within one year. They will attend college one day per week and work four days per week in the industry.

What support is available during the training?

The tutor will visit the Apprentice at regular intervals in the workplace. A member of Tameside College Training will provide support and guidance throughout and will also visit both you and your Apprentice in the workplace every 8 weeks.

How do I apply for free training?

By contacting us direct on the telephone number above or on the email link.

How much do I need to pay the Apprentice?

There are no set standards for wages. Levels will vary depending on the type of job and how much experience the Apprentice may already have. You will be expected to pay at least £95.00 per week.

