



Purpose Statement

BIIAB Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) – 601/6214/4

Overview

The BIIAB Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) has been designed to allow learners to obtain the knowledge to work at an operational level within a Professional Cookery environment.

The primary purpose of the qualification is to progress to the next level of vocational learning by preparing for further learning or training by developing knowledge and/or skills in a subject area. However, employers can also rely on the knowledge provided by meeting nationally recognised standards at this level as such the sub-purpose is to develop knowledge and/or skills in a subject area.

Due to constant Regulatory, policy and funding changes users are advised to check this qualification has been placed in the relevant Apprenticeship Framework and / or is funded for use with individual learners before making registrations. If you are unsure about the qualification's status, please contact BIIAB Qualifications Limited.

Who is this qualification for?

This qualification is appropriate for use in the following age ranges:

- > 16-18
- > 19+

Skills and Education Group Awards expects approved centres to recruit with integrity on the basis of a learner's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

What does the qualification cover?

To achieve the BIIAB Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery), learners must gain a total of 26 credits. This must consist of:

- > Mandatory Group A minimum credit: 9
- > Optional Group B minimum credit: 17

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This qualification has been developed based upon industry feedback as to the fundamental knowledge required to work in the sector at this level.

Listed below are the qualification units.

Mandatory Units

- > Health, Safety and Security in the Hospitality Working Environment
- > Development of Working Relationships in Hospitality
- > Food Safety in Catering

Optional Units

- > Preparation, Cooking and Finishing of Meat Dishes
- > Preparation, Cooking and Finishing of Hot Sauces
- > Preparation, Cooking and Finishing of Poultry Dishes
- > Preparation, Cooking and Finishing of Dressings and Cold Sauces
- > Preparation, Cooking and Finishing of Vegetable Dishes
- > Preparation, Cooking and Finishing of Fish Dishes
- > The Principles of Food Safety Supervision for Catering
- > Principles of preparing, cooking and finishing complex soups
- > Principles of preparing, cooking and finishing complex cold desserts
- > Principles of preparing, cooking and presenting complex cold products
- > Principles of preparing, cooking and finishing complex hot desserts
- > Principles of preparing, cooking and finishing fresh pasta dishes
- > Principles of preparing, cooking and finishing complex cakes, sponges, biscuits and scones

Assessment

This qualification is assessed by external examination and requires internal and external moderation. Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Overview of assessment strategy

The Assessment Strategy has been designed in conjunction with an expert panel, and a steering group. All Centres must adhere to the designed assessment strategy for this qualification.



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This qualification contains one knowledge unit, and this unit is externally set and marked by BIIAB Qualifications Limited. In order to assess formally the learners' knowledge, a **multiple-choice knowledge test** has been developed. For this qualification, the examination comprises of **20 Multiple Choice questions**. This can be taken online or on paper. The pass threshold for this award is 70% therefore to achieve a pass grade learners must answer 14 questions correctly. You will be allocated **25 minutes** for the test.

If taken online, the tests are scheduled in our BIIAB Customer Management System and each learner in a cohort will sit a unique test. The online tests are marked automatically.

Assessment materials allowed

Multiple Choice Questions Exam (Online)

Only the use of dictionaries is permitted. Learners must not refer to any books or materials whilst taking this examination. Learners may use the online calculator if required.

Multiple Choice Questions Exam (Paper)

Only the use of dictionaries is permitted. Learners must not refer to any books or materials whilst taking this examination. Learners may use a calculator if required.

Assessments will be accessible and will produce results that are valid, reliable, transparent and fair. BIIAB Qualifications Limited will ensure that the result of each assessment taken by a learner in relation to a qualification reflects the level of attainment demonstrated by that learner in the assessment and will be based upon the achievement of all of the specified learning outcomes.

BIIAB Qualifications Limited will make every effort to ensure that it allows for the assessment to:

- > be up to date and current
- > reflect the context from which the learner has been taught
- > be flexible to learner needs

Please refer to the [Instructions for the Conduct of Examinations and Other External Assessment](#) for further information.

What could this qualification lead to?

The qualification is designed to equip learners with the knowledge to work effectively in Professional Cookery. It also will allow for a number of progression routes into Level 4 qualifications, to employment or into other areas of learning. Achievement of the qualification offers opportunities for progression, including:



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- > BIIAB Level 3 NVQ Diploma in Professional Cookery 601/6226/0
- > BIIAB Level 4 NVQ Diploma in Management 601/4601/1
- > Career progression

Centres should be aware that Reasonable Adjustments, which may be permitted for assessment, may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.

Further Information

Further information on the qualification can be found on the Skills and Education Group Awards website.