Purpose Statement

BIIAB Level 3 Diploma in Professional Cookery – 601/6226/0

Overview

The BIIAB Level 3 Diploma in Professional Cookery has been designed to allow learners to obtain and then demonstrate the skills to work at an operational level in Professional Cookery.

This qualification meets the competence-based requirements of the following apprenticeships:

- Level 3 Apprenticeship Framework in Catering and Professional Chefs in Northern Ireland
- Level 3 Apprenticeship in Hospitality and Catering in Wales

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 as 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+

BIIAB Qualifications Limited 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 3 Diploma in Professional Cookery, learners **must** gain a **total of 56** credits. This **must** consist of:

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- Mandatory Group A **minimum** credit: **17**
- Optional Group B **minimum** credit: **39**

The units in the qualification are listed below:

Mandatory Units

- Develop productive working relationships with colleagues
- Maintain food safety when storing, preparing and cooking food
- Maintain the health, hygiene, safety and security of the working environment

Optional Group B Units

- Prepare fish for complex dishes
- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry dishes
- Cook and finish complex vegetable dishes
- Prepare, cook and finish complex hot sauces
- Prepare, cook and finish dressings and cold sauces
- Prepare shellfish for complex dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex game dishes
- Prepare, cook and finish complex soups
- Prepare, cook and finish fresh pasta dishes
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products
- Prepare, process and finish marzipan, pastillage and sugar products
- Prepare, cook and present complex cold products
- Prepare, finish and present canapés and cocktail products
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Produce sauces, fillings and coatings for complex desserts
- Produce Healthier Dishes
- Contribute to the control of resources
- Contribute to the development of recipes and menus
- Ensure food safety practices are followed in the preparation and serving of food and drink
- Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector
- Prepare game for complex dishes

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Assessment

This qualification is internally assessed 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.

What could this qualification lead to?

This qualification shows the learner has gained Level 3 skills in professional cookery. It may help the learner to improve performance at work or get promoted into roles working with more autonomy.

Upon completion, the learner may be ready to progress to a higher level, for example by undertaking the following qualification:

- BIIAB Level 4 Diploma in Management and Leadership

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 BIIAB website.