

Course Code: F2015

Published: 23/06/2010

Key Facts

Mode Of Course

Full-time Courses

Entry Requirements

A Level 2 qualification or 5 years experience in an upmarket restaurant

Qualification Aim

Advanced Craft Qualification Level 3

Start Date

September 2010

Course Overview

This 1 year course is designed for people aspiring to senior positions within the food preparation side of the industry. Emphasis throughout the course is on practical work within the College kitchens. The Advanced Craft qualification is offered over a period of one year in either Kitchen & Larder, Pastry & Confectionery or Restaurant. All primary qualifications are at NVQ Level 3 and all options incorporate an additional qualification as part of the programme.

Course Structure

The Level 3 programme of study, in addition to the core units of Receipt & Storage of Commodities, Health & Safety, Manage Oneself, also includes specialist units in the following areas:

Pastry and Confectionary

- Complex hot desserts
- Complex hot & cold sauces
- Complex pastry products
- Complex fermented dough products
- Complex cake, sponge & biscuit products
- Complex marzipan & chocolate products
- Complex pastillage & sugar products

Kitchen and Larder

- Complex fish dishes
- Complex soups
- Complex cold products
- Complex canapés & cocktail products
- Complex meat & poultry dishes
- Complex sauces & cold dressings
- Complex vegetable dishes
- Healthy Eating

Restaurant

- Supervise the work of staff
- Establish and develop positive working relationships in hospitality
- Contribute to the control of resources
- Maintain the health, hygiene, safety & security of the working environment
- Manage yourself
- Supervise a function
- Maintain the food service & drink service

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Qualification Aims

The Award will lead to enhanced career prospects within the catering industry, especially at supervisory level. The College has well-established links with a wide variety of National and International organisations within the industry and is well placed to advise and assist graduates with their careers. Nationally and internationally recognised qualifications indicate to prospective employers that successful candidates are competent in craft and supervisory skills to Level 3.

Assessments/Examinations

There are no final examinations as assessment is based on your ability to do the job. Once competent, your assessor will observe you working and ask you questions relating to the tasks that you are doing to ensure that you understand why you are doing it. The assessor will normally be your College Tutor.

Cost/Equipment

Students will need chef's whites, knives and protective footwear in order to work in the College kitchen. Certain specialist equipment may be necessary.

Help with essential equipment costs may be available to students who experience financial difficulties. An appointment can be made to visit a welfare advisor through the Student Services Administrator. Call 01843 605040 ext 5510.

Entry Requirements

College interview and a Level 2 Qualification or 5 Years experience in an up-market restaurant

You May Require: 4 GCSEs at grades A-C or equivalent.
Satisfactory school report or references.

Start Date

September 2010

How to Apply

If you wish to apply for any of our courses, please complete and return an application form.

If you have any problems completing the form or have any questions regarding the application process, please contact our Student Admissions team on 01843 605049, or email student_admissions@thanet.ac.uk.