

Catering



What is Kitchen Services and Professional Cookery?

Working in a kitchen requires a skill or level of ability that can be retrieved through a professional qualification. Becoming a Kitchen Porter or a Professional Chef follows the same level of discipline in every organisation and kitchen. Any role in a kitchen requires hard work, commitment to quality and a sound knowledge of food hygiene.

Common tasks involved in Kitchen Services and Professional Cookery

Working in a kitchen requires an individual to be able to work under an extreme amount of pressure, preparing and delivering to the highest standards on every dish prepared as well as:

Responsibility for the hygiene of the kitchen

Food preparation

Assisting in the absence of staff in other areas of the kitchen

Assist the Head Chef

Training of new staff when required

Ensuring all areas of the kitchen are clean and tidy

Cooking with Springvale:

There are two types of courses that fit within a career in a busy kitchen – Level 2 Kitchen Services and Level 2 and Level 3 Professional Cookery.

Level 2 Kitchen Services

The Level 2 NVQ Diploma in Kitchen Services is designed for learners employed in catering roles such as a kitchen assistant, school or general cook, team member or chef working in branded catering outlets, who need to develop or consolidate their skills.

This qualification will allow you to develop knowledge, understanding and skills essential for working in a catering environment, such as a food production and cooking and working with others and improving their own performance.

Course topics include maintaining a safe, hygienic and secure working environment, working effectively as part of a catering team and maintaining food safety.

This course can assist in progression within catering and hospitality.

Level 2 Professional Cookery

This course is suitable for anyone who wishes to pursue a career as a professional chef. It is appropriate for individuals starting out in the industry or those who have experience and now want to gain a recognised professional qualification.

The course covers areas such as food safety, health and safety, knife skills and working as part of a team. The qualification also covers practical areas in food preparation and cooking of meats, fish, poultry, vegetables, soups and sauces.

A level 2 in Professional Cookery will help you to attain a range of culinary skills which will assist developing your planning, organisational and creative abilities.

The programme can benefit anyone who wishes to progress from commis chef (trainee) to chef de partie (section chef) /sous chef (second in charge). It could also help those who are progressing to food production supervisor roles.

Level 3 Professional Cookery

This course is suitable for those chefs who have already achieved Level 2 Professional Cookery. The contents of the topics covered will include maintaining food safety, preparation and cooking of complex meats, fish, poultry, vegetables, soups, hot sauces, cold sauces and fresh pasta.

This course will help further develop skills and knowledge of those chefs with at least 3 years culinary experience. It can help develop and progress from chef de partie (section chef) to sous chef (second in charge).

Career Opportunities



Enrol Now

www.springvalelearning.com

E: info@springvalelearning.com

T: 028 90 242362



Department for the
Economy
www.economy-ni.gov.uk

springvale
employment & learning solutions