

Professional Cookery/Bakery: Available from the Six Regional Colleges

Do you love being in the kitchen, preparing meals and exploring recipes or you like being involved in large events. Hospitality and catering careers are ensuring people have a great time and are well looked after. This is equally important from a canteen to a Michelin starred restaurant.

Career Prospects:

Baker – Bakers produce bread, buns, savoury goods or can specialise in wedding/occasion cakes. You may want to work in a home bakery, craft bakery or a large bakery which produced mass-produced goods

Chef – As a chef, you cook food and prepare ingredients as part of a team. You will need to be able to work under pressure as kitchens can be intense working environments. Most chefs start as kitchen assistants with the aim to progress your career to head chef

Interests

Baking, cooking, entrepreneurship

| Course | Qualification | Entry Requirements | Key Areas of Study |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| Level 3 Professional Cookery (Apprenticeship) 1 year The NI Apprenticeship Programme Level 3 is designed to prepare you for a job in a high-class kitchen or to update your current skills to develop and improve your own establishment's standards. You will specialise in professional cookery, an all-round kitchen, larder and | City & Guilds NVQ 3 Professional Cookery | NVQ Level 2 Professional Cookery or 5 years Professional Industrial Experience | Practical assessment in real kitchen environment. Theory examinations based on multiple choice questioning |

| | | | |
|-------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| patisserie experience to equip you for a fantastic career | | | |
| Level 3 Professional Cookery 1 year | Diploma | Level 2 Professional Cookery | Students are required to supply their own kit, approximate cost £60 <ul style="list-style-type: none"> • Prepare, cook and finish fish, meat, vegetables, fish, hot sauces, pastry, pasta for complex dishes |
| Level 3 Baking Skills 1 Year | Certificate | 4 GCSE's at Grade C or above, BTEC First Diploma/Certificate, NVQ Level 2 or Leaving Certificate Must also have minimum of FDQ Diploma Level 2 in Proficiency in Baking Industry Skills/Professional Bakery or significant relevant experience | Students are required to supply their own kit, approximate cost £100 <ul style="list-style-type: none"> • Design/develop dough based products • Produce specialist dough based products • Design/develop specialist bakery products |
| Level 2 Professional Cookery (Apprenticeship) 1 Year | Diploma | 3 points at Level 2 (GCSE or Essential Skills or equivalent) | This course is based in industry as well as college and students will be supported to gain valuable experience within a professional kitchen. To enrol on ApprenticeshipsNI, you must be with an employer who is willing to send you to college |
| Level 2 Professional Cookery 1 Year | Diploma | 3 points at Level 2 (GCSE or Essential Skills or equivalent) | Students are required to supply their own kit, approximate cost £200 <ul style="list-style-type: none"> • Working effectively as part of a hospitality team |

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | <ul style="list-style-type: none"> • Maintain food safety when storing, preparing and cooking food • Prepare, Cook and Finish basic poultry, meat and vegetable dishes • Stocks, Sauces and Soups |
| <p>FDQ Level 2 Professional Cookery Traineeship</p> <p>2 Years</p> <p>The FDQ Level 2 Diploma in Professional Chef Qualification (Northern Ireland) is designed for learners who wish to work as a chef in the catering and hospitality sector. The qualification units cover the preparation and cooking of ingredients such as meat and poultry, fish, fruit and vegetables, eggs, pasta, and desserts – using many different cooking methods. The qualification also covers hospitality teamwork plus the food safety and hygiene skills vital for success as a chef</p> | <p>FDQ Level 2 Diploma in Professional Chef (Northern Ireland)</p> | <p>3 points at Level 2 (GCSE or Essential Skills or equivalent)</p> | <p>Students are required to supply their own kit, approximate cost £200</p> <p>Prepare and Cook by: Boiling, Steaming, Stewing, Braising, Baking, Roasting, Frying Prepare and Cook: Stocks, Soups and sauces, Fruit and Vegetables, Meat and Offal, Poultry, Fish and Shellfish, Hot and Cold Desserts, Rice, Pasta, Eggs and Grains</p> |
| <p>Level 2 Baking Skills</p> <p>1 Year</p> | <p>Diploma</p> | <p>3 points at Level 2 (GCSE or Essential Skills or equivalent)</p> | <p>Students are required to supply their own kit, approximate cost £100</p> <ul style="list-style-type: none"> • Prepare and mix craft doughs |

| | | | |
|--------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | <ul style="list-style-type: none"> • Oven bake craft doughs • Prepare and mix craft flour confectionery • Bakery food safety |
| <p>Level 1 Food Preparation and Cooking and Hospitality Services</p> <p>1 Year</p> | Certificate | A programme of general education to Key Stage 4 | <p>Students are required to supply their own kit, approximate cost £200</p> <ul style="list-style-type: none"> • Introduction to the catering/hospitality industry • Food safety • Health and Safety • Preparing and cooking vegetables, fish, meat and poultry |