

Professional Cookery Apprenticeship

Course Summary

This employer approved qualification covers a good grounding for a variety of hospitality areas such as; front office, housekeeping, food and beverage, cookery and hospitality services all leading to employment opportunities.

The NVQs are suitable for anyone either in full-time employment, or progressing from a Level 1 qualification or those who are able to start a qualification at Level 2.

The course will cover the following mandatory areas:

- **Maintain a safe, hygienic and secure working environment**
- **Work effectively as part of a hospitality team**
- **Maintain food safety when storing, preparing and cooking food**
- **Maintain, handle and clean knives**

Candidates will then choose from a wide selection of optional units choosing from topics to suit the job role:

- **Cook and finish basic fish/meat/poultry/vegetable dishes**
- **Prepare fish/meat/poultry/vegetable for basic dishes**
- **Prepare, cook and finish basic hot sources and basic soups**
- **Employment rights & responsibilities in the hospitality, leisure, travel and tourism sector**

Functional Skills

Maths, English & ICT Level 2.

ERR and PLTS

The candidate will learn about Employment Rights and Responsibilities and apply Personal Learning and Thinking Skills throughout their Apprenticeship.

Length of Course

The Apprenticeship lasts for a minimum of 12 months to ensure the candidate can demonstrate significant work experience alongside their professional qualifications.

Attendance

The qualification will be delivered in the workplace with the assessor visiting once every 4-6 weeks as well as attend college once a week for kitchen skills if the qualification requires. If functional skills are required, weekly attendance will be required.

How Much Will It Cost

The Apprenticeship is fully funded so we won't charge you anything. The only cost to you is the employment of the apprentice – therefore paying their wage and associated costs.

The AGE Grant is currently available to support the recruitment of an apprentice aged 16-24 of £1500 subject to eligibility checks. There also a further grant available to support recruitment of Salford residents subject to eligibility.

Facilities

Based in our state of the art FutureSkills Centre at Mediacity, we have fantastic facilities to support our apprenticeship provision. We have training kitchens and a demo kitchen to enable candidates to do additional practical skills.

Recruitment

We will work with you to determine your requirements and provide full recruitment services - advertising through the National Apprenticeship Service, Indeed jobs website, Social media and the college website. Our team of dedicated recruitment co-ordinators will assess, screen and interview potential apprentices before we send them over to you for interview, saving you time and money in recruiting the right candidate.

Endorsements

We work with a wide range of businesses from Small business through to large companies; we have a partnership with Damson Group who has a number of prestigious restaurants in Greater Manchester.

www.salfordcc.ac.uk