

# Student's commitment

You will need to attend college one day per week and you will follow the Level Two NVQ Diploma in Professional Cookery qualification, which entails the following:-

- completion of specific units, i.e. meat, fish, etc.
- keeping a record of your practical work both at college and at your place of work in a diary
- attending practical and theory sessions
- keeping photographic evidence of your work
- possible field trips
- work experience
- participating in enrichment programmes

All students will be continually assessed both at college and at your chosen place of work.

You will also be guided and set targets to achieve this qualification, with full tutorial support at **all** times.

# Contacts

Would you like to:

- run your own hotel or restaurant?
- travel the world?

If so, Professional Cookery may be the course you need to find out about.

For further information, please contact:

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# Level 2 NVQ Diploma in Professional Cookery (Preparation & Cooking)

## NVQ Apprenticeship Scheme



## Course information

This is a three year day release course (term time only). You must have employment with a registered apprenticeship employer establishment. NB: assistance and guidance will be given to students who do not have current employment at the time of application.

### Entry Requirements

A good standard of education is required, preferably students will have three GCSE's at grade D or equivalent. However, the most important criteria for acceptance is genuine enthusiasm, commitment and motivation.

Students will be required to attend an interview.



## Subjects studied

- RHS basic food hygiene awareness qualification
- Food preparation and cooking
- Theory of catering
- Health and safety
- ABC pastry course\*

*\* This vocational course of study is an option for those students who have fast-tracked the NVQ in 2 years. The ABC course will be carried out in their third year. In the past, students have completed this course on their day off.*

Students also have opportunities to study for Functional Skills:

- Literacy
- Numeracy
- Information Technology
- GCSE's

### Opportunities upon completion

- Provides a foundation for a career in hotels, inns and restaurants
- Employment opportunities worldwide on cruise liners, aircraft etc.

## How do I get the qualification?

Once you have found employment, contact the Apprenticeship Scheme at the College (Tel. 737501), who will explain the course enrolment process.

