



Serve up  
your future  
career

The Guernsey Apprenticeship offers you the opportunity to earn a salary and gain a nationally recognised technical, professional or vocational qualification in a job you love. You will need to have secured employment before applying or look at the 'Apprenticeship Vacancies' on our website.



## What we offer

This course is available to employees currently working in the hospitality and catering industry. Working closely with your employer, you will develop and practice the skills required in the preparation, cooking and finishing of various dishes. Using modern techniques and processes, you will have a creative flair and will be looking to work in a vibrant and dynamic industry.





## Course duration

The recommended time for completion of this course is up to 3 years. You will attend College for one day a week for off-the-job training.



## Qualifications gained

- City and Guilds VRQ Level 2 Diploma in Professional Cookery
- City and Guilds NVQ Level 3 Diploma in Professional Cookery
- RSPH Level 2 Award in Food Safety and Hygiene
- In-house First Aid and Fire Safety Training
- Certificate of Apprenticeship



## Next Course Start Date

You can start working with an employer at anytime of the year, however, you will start your apprenticeship training in September 2020.



## Campus

Off-the-job learning will take place at Coutanchez Campus, Guernsey College of Further Education.



# Course breakdown

Year 1

## ***Level 2 Diploma in Professional Cookery***

- Health and safety in hospitality and catering
- RSPH Level 2 food hygiene qualification
- Developing skills for employment in the hospitality and catering industry
- Healthier food and special diets
- Catering operations, costs and menu planning

Prepare and cook:

stocks, soups and sauces

fruit and vegetables

meat and offal

poultry

fish and shellfish

- rice, pasta, grains and egg dishes

Produce:

hot and cold desserts and puddings

pastry products

biscuit, cake and sponge products

fermented dough products

and

Year 2





### Year 3

#### ***Level 3 Diploma in Professional Cookery***

- Develop productive working relationships with colleagues
- Maintain food safety when storing, preparing and cooking food
- Maintain the health, hygiene, safety and security of the working environment
- You will cover the preparation, cooking and finishing of the following dishes:
  - fish
  - meat
  - poultry
  - vegetable
  - shellfish
  - dressings and hot and cold sauces





## Assessment Methods

You will be assessed throughout the duration of the apprenticeship through a portfolio of evidence that will include practical observations, short answer question tests and written assignments.



## The onward journey

After successfully completing your Level 3 apprenticeship, you will be prepared for full time employment in hotels, restaurants, hospitals, event catering, cruises, and also in a position to set up on your own or progress onto further study.





## Who can apply?

Apprenticeships are available to all.

Ideally, candidates should have a minimum of three GCSEs at grade D/3 or above (including English) and able to demonstrate real passion and motivation for the subject. If you have not attained your GCSEs, you will be assessed using a range of diagnostic assessments with support and guidance offered where necessary.

If you have not achieved your maths and English qualifications, you will be required to complete a functional skills programme through the College, before completion of the course.

Entry to the Level 3 qualification will depend upon successful completion of the Level 2 Diploma.



## Student Support

The College's Learner Support Services are available to provide support and help to make a success of your apprenticeship journey.

The College also works in partnership with Careers Guernsey whose advisors can support you in helping to choose the right next step for you and your future plans. They can support you in preparing for apprenticeship job interviews and any applications you may make. Please visit their website for more information at [careers.gg](https://careers.gg).



## Get in touch

For further details please contact our Apprenticeship Team on: (01481) 737500, [apprenticeships@gcfe.net](mailto:apprenticeships@gcfe.net)

Or visit: [guernseycollege.ac.gg/wp/apprenticeships](https://guernseycollege.ac.gg/wp/apprenticeships)