



BECOME A PROFESSIONAL --- CHEF

3 YEARS CERTIFICATION

ALFA
Culinary & Beverage Academy



APPROVED
CENTRE

Program Accreditation & Recognition
Accredited by City & Guilds, London



LEVEL 1-

DIPLOMA IN INTRODUCTION TO PROFESSIONAL COOKERY

The Diploma in Professional Cookery is for anyone who works or wants to work as a chef in the catering and hospitality sector. It is ideal for learners coming straight from school who wish to seek a career in this industry. It is also ideal for those chefs in industry who would like to continue or refresh their knowledge by undertaking topics within the qualification.

| COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
2 0 2	FOOD SAFETY IN CATERING
6 0 2	INTRODUCTION TO EMPLOYABILITY IN THE CATERING AND HOSPITALITY INDUSTRY
6 0 3	HEALTH AND SAFETY AWARENESS FOR CATERING AND HOSPITALITY
6 0 4	INTRODUCTION TO HEALTHIER FOODS AND SPECIAL DIETS
6 0 5	INTRODUCTION TO KITCHEN EQUIPMENT
6 0 7	PREPARE AND COOK FOOD BY BOILING, POACHING AND STEAMING
6 0 8	PREPARE AND COOK FOOD BY STEWING AND BRAISING
6 0 9	PREPARE AND COOK FOOD BY BAKING, ROASTING AND GRILLING
6 1 0	PREPARE AND COOK FOOD BY DEEP FRYING AND SHALLOW FRYING
6 1 1	REGENERATION OF PRE-PREPARED FOOD
6 1 2	COLD FOOD PREPARATION

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City & Guilds

LEVEL 2 - DIPLOMA IN PROFESSIONAL COOKERY

The Level 2 Diploma in Professional Cookery is for candidates who wish to work in the hospitality industry and already have knowledge of the basic principles of kitchen work, or who can demonstrate commitment and enthusiasm to work and study in order to supplement their existing knowledge. Candidates will be required to display both practical skills and the associated knowledge in order to complete the assessments.

| COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
202	FOOD SAFETY IN CATERING
702	DEVELOPING SKILLS FOR EMPLOYMENT IN THE CATERING AND HOSPITALITY INDUSTRY
703	HEALTH & SAFETY IN CATERING AND HOSPITALITY
704	HEALTHIER FOOD AND SPECIAL DIETS
705	CATERING OPERATIONS, COSTS AND MENU PLANNING
707	PREPARE AND COOK STOCKS, SOUPS AND SAUCES
708	PREPARE AND COOK FRUIT AND VEGETABLES
709	PREPARE AND COOK MEAT AND OFFAL
710	PREPARE AND COOK POULTRY
711	PREPARE AND COOK FISH AND SHELLFISH
712	PREPARE AND COOK RICE, PASTA, GRAINS AND EGG DISHES
713	PRODUCE HOT AND COLD DESSERTS AND PUDDINGS
714	PRODUCE PASTE PRODUCTS
715	PRODUCE BISCUIT, CAKE AND SPONGE PRODUCTS
716	PRODUCE FERMENTED DOUGH PRODUCTS

The Level 3 Diploma in Advanced Professional Cookery qualification covers the skills and knowledge required for preparing to work in the Hospitality & Catering Industry as a professional chef. It is designed to meet the needs of learners who want to gain an all round learning in the kitchen. The content of the qualification will cover, both, advanced skills and techniques in the kitchen as well as pastry skills allowing the learner to gain further knowledge and learning.

| COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
302	THE PRINCIPLES OF FOOD SAFETY SUPERVISION FOR CATERING
870	SUPERVISORY SKILLS IN THE HOSPITALITY INDUSTRY
871	EXPLORING GASTRONOMY
872	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING VEGETABLE AND VEGETARIAN DISHES
873	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING MEAT DISHES
874	ADVANCED SKILLS AND TECHNIQUES IN POULTRY AND GAME DISHES
875	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING FISH AND SHELLFISH