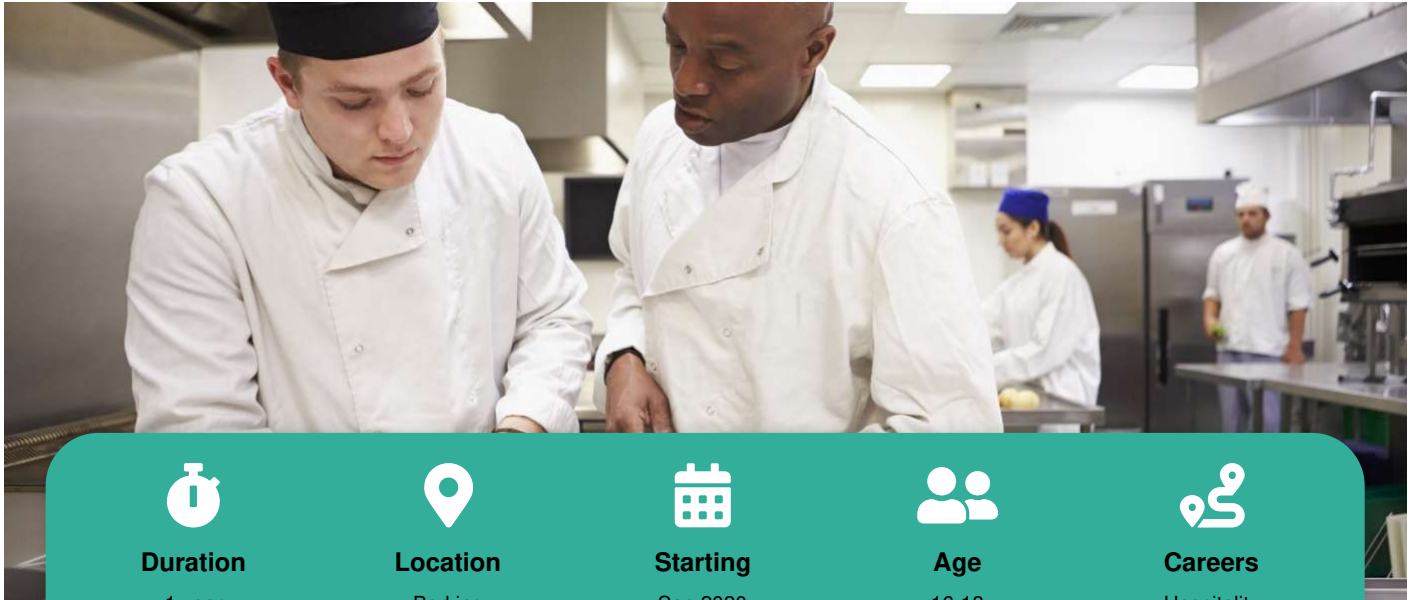







Level 1

# Food Preparation And Cooking

City & Guilds NVQ Certificate



				
<b>Duration</b>	<b>Location</b>	<b>Starting</b>	<b>Age</b>	<b>Careers</b>
1 year	Barking Rush Green	Sep 2020	16-18 Adult 19+	Hospitality

## How much does this course cost?

AGE 16-18	ADULT 19+
<b>FREE</b>	<b>£492</b>

The above fees include tuition and exam fees.  
Contact us to discuss what Financial support is available.

## Overview

Earn a nationally recognised award in professional cooking techniques!

## What you'll learn

You'll learn to cook a range of foods using a variety of methods.

Course units are:

- Maintain a safe, hygienic & secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing & cooking food
- Prepare & cook vegetables
- Prepare & cook fish
- Prepare & cook meat & poultry
- Prepare & cook pasta
- Prepare & cook rice

## Assessments / Exams

You'll be assessed on an ongoing basis and will update your work portfolio to show your skill development.

The final grade is simply a pass or a fail.

## Entry requirements

There are no specific entry requirements - you'll just need a love of good food and an ambition to build a career in the hospitality industry.

## What this course leads to

On successful completion of this course you can move up to the Level 2 Diploma in Professional Cookery, choosing to specialise in Patisserie if you wish.

Visit this course on our website: <https://www.barkingdagenhamcollege.ac.uk/find/courses/0000007784>

For further information please contact the college: <https://www.barkingdagenhamcollege.ac.uk/contact>