



Occupational Certificate: Chef

SAQA ID: 101697 Course Code: 343401 Level 4

Course Duration: 36 months

Entry Requirement: Relevant NQF Level 4 qualification

FIRST YEAR:

Semester 1

Foundational Skills and Knowledge Modules

- Introduction to the kitchen and hospitality industry
- Personal hygiene & safety
- Food safety & workplace safety
- Numeracy, units measure & computer literacy
- Environmental awareness
- Introduction to nutrition & diets
- Understanding basic ingredients
- Theory of food production
- Theory of commodity resource management
- Food preparation methods
- Food preparation techniques
- Cooking methods & techniques
- Personal development as a cook
- First Aid & Fire course
- Assist with kitchen activities in Fig & Olive Restaurant and Short Courses

Exam: Internal Theory & Practical Exam

SECOND YEAR:

Semester 3

- Computer literacy & research
- Environmental sustainability

Semester 2

5 months Practical

Practical experience in the Fig & Olive Restaurant, the Academy's on site fine dining restaurant. Students will be compiling a Portfolio of Evidence (POE) during this semester.

Exam: External Summative Assessment for Occupational Certificate: Cook qualification

Exam: City & Guilds Certificate, Food Safety Theory

Semester 4

5 months Practical

Practical training will take place at one of the Institute's practical partners,

- Nutrition & healthier food preparation & cooking
- Theory of food production facility and equipment management
- Introduction to operational cost control
- Introduction to menu planning & recipe costing
- The theory and practice of preparing, cooking and finishing dishes: Vegetables, stocks, soups and sauces, pasta, rice & grains, meat and poultry, fish and seafood, charcuterie and preserving, eggs, fruit, pastries and hot and cold desserts.
- WSET Level 1 Wine Course
- Assist with kitchen activities in Fig & Olive Restaurant and Short Courses.

which includes hotels, restaurants and catering venues. Learners will be completing a second Portfolio of Evidence (POE) during this semester.

Exam: Internal Theory & Practical Exam

THIRD YEAR:

Semester 5

- Theory of safety supervision
- Gastronomy, basic scientific principles, flavour construction, global cuisines (Pan African, Middle East, Europe, Asia, Americas)
- Theory of food production supervision
- Theory of staff resource management
- Advanced operational cost control
- Advanced menu planning & recipe costing
- WSET Level 2 Wine & spirits course
- Assist with and manage some activities in the Prue Leith Restaurant and Short Courses.

Exam: Setting up a Food Business Project, Internal theory and practical exam

Semester 6 5 months Practical

The second external practical will be at a different style of establishment to the fourth semester practical. Students will be completing a third Portfolio of Evidence (POE).

4 Week revision and preparation for the external Trade Test.

Exam: Summative Assessment: National Trade Test: Theory & Practical and City & Guilds Diploma & Advanced Diploma Theory Exams.

Lectures are not necessarily delivered in the order of modules but in the most productive manner.