



COOKERY SUPERVISION and Leadership

This is a level 3 qualification for those who have at least a years experience working in a professional kitchen and want to take on a more managerial role within the kitchen.

DURATION:
1 YEAR FULL TIME LEVEL 3
PRICE: £1760.00*



ENTRY REQUIREMENTS

- You are an EU student or you have a European passport.
- **Level 2 NVQ Professional Cookery / Equivalent Qualification** or be working in that position.
- Completion of at least **two days try out at Lakefield**.
- A successful interview.
- You have two references.



COURSE CONTENT

Mandatory Units:

- Set objectives and provide support for team members (5 Credits)
- Develop working relationships with colleagues (3 Credits)
- Contribute to the control of resources (4 Credits)
- Maintain the health, hygiene, safety and security of the working environment (4 Credits)
- Lead a team to improve customer service (7 Credits)

Plus optional units:

- Supervise Kitchen Operations (5 Credits)
- Support learning and development within own area of responsibility (5 Credits)
- Contribute to the Development of Menus (5 Credits)
- Lead and manage meetings (4 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)



CERTIFICATES

During the course you will achieve the following certificates: **City & Guilds Level 3 NVQ Diploma in Cookery Supervision and Leadership.**



TIMETABLE

Morning: 8.45am - 12.20pm Practical Hospitality Training;

Afternoon: 1.30-5.30 Theory Classes.

Selected students have the possibility of earning income by working for Netherhall Catering. These hours will be paid at the National Minimum Wage for the age group of the students.

Evening: 6.30- 8.00 Paid Work (optional); **Weekends:** 5 hours Paid Work (optional).



ACCOMMODATION

When you book a course with us you are also able to stay with us for an extra fee of **£49/week**. Accommodation not included in the course.



ADDED BENEFITS

One to one coaching with a Professional mentor; **CPD sessions** - Continuing Professional Development; Visiting hotels, restaurants and contract caterers to gain **insight**; **Teamwork**, developing positive working relationships with others; Opportunity to enter **national competitions** in your field of work; **Placement opportunities** in the hospitality industry; **On-line learning and testing** programme.

** SCHOLARSHIP AVAILABLE. ASK FOR INFORMATION*

