

**APPRENTICESHIPS IN CATERING
WITH TRAINING ENTERPRISE AT FARNBOROUGH COLLEGE OF TECHNOLOGY**

This Apprenticeship will take approximately 18 months to achieve. You will be employed within the hospitality industry, working for your employer for 4 days each week gaining valuable experience and skills. You will attend Farnborough College for 1 day each week during term time and will be assigned a Placement Advisor who will monitor your progress both in college and in your workplace. Your employer will be responsible for paying your wages. **For the training programme the Apprentice will need to buy a selection of catering tools, equipment and text books that will cost in the region of £150**

ENTRY REQUIREMENTS: GCSE grades A-D in English and Maths

TRAINING PROGRAMME DETAILS (Expected Qualifications)

NVQ 2: NVQ in Professional Cookery (City & Guilds 7082)

Technical Certificate: C&G Level 2 Certificate in Hospitality Catering Principles (Professional Cookery)

**Key Skills: Application of Number Level 1
Communications Level 1**

ERR: Employment Rights & Responsibilities Workbook

PROFESSIONAL COOKERY LEVEL 2 NVQ UNITS – 3 Mandatory plus 11 optional units will be required for achievement

Unit Title
Unit 501 – Maintain a safe, hygienic and secure working environment - MANDATORY
Unit 504 – Contribute to effective teamwork - MANDATORY
Unit 603 – Maintain food safety when storing, preparing and cooking food - MANDATORY
THERE IS A RANGE OF OPTIONAL UNITS AVAILABLE – THIS IS ONLY A SAMPLE – TUTORS WILL ADVISE ON OPTIONAL UNITS AT THE START OF THE COURSE
Unit 622 – Prepare meat for basic dishes
Unit 623 – Prepare poultry for basic dishes
Unit 626 – Prepare vegetable for basic dishes
Unit 627 – Cook and finish basic fish dishes
Unit 629 – Cook and finish basic meat dishes
Unit 630 – Cook and finish basic poultry dishes
Unit 633 – Cook and finish basic vegetable dishes
Unit 636 – Prepare, cook and finish basic hot sauces
Unit 637 – Prepare, cook and finish basic soups
Unit 644 – Prepare, cook and finish basic bread dough products
Unit 645 – Prepare, cook and finish basic pastry products
Unit 646 – prepare, cook and finish basic cakes, sponges and scones
Unit 649 – Prepare, cook and finish basic hot and cold desserts

CONTACT TRAINING ENTERPRISE ON 01252 407133