



SYLLABUS:

To achieve the **Level 3 Advanced Diploma in Food Preparation and Cookery Supervision**, learners must achieve all of the units listed in the table below.

Unit 303 Supervise staff training

The aim of this unit is to enable the learner to develop the necessary knowledge and understanding of the principles of identifying staff training needs and to be able to organize a training session.

Unit 305 Food safety supervision for catering

The aim of the unit is to ensure that learners develop and implement food safety management systems that are based on HACCP principles. The unit will ensure that supervisors or prospective supervisors receive training in food safety management and the development and implementation of food safety management procedures that is commensurate with their responsibilities.

Unit 306 Resource management in food preparation

The aim of this unit is to cover the requirements of resource management for a kitchen. The content covers staff and physical resources and commodities.

This unit is about ensuring that resources are used effectively and efficiently, without undue waste. It covers obtaining supplies, checking equipment, monitoring the use of resources and keeping records.

Unit 307 Menu planning and costing

The aim of this unit is to provide the basic knowledge about the principles of menu planning. It will also increase awareness about the costing of dishes, and the elements of costs to be considered when calculating selling prices. The unit also provides the opportunity for learners to undertake the practical application of calculating gross and net profits and setting selling prices for menus and dish items.

Unit 308 Global influences on eating and drinking

The aim of this unit is to enable the candidate to develop the necessary knowledge and understanding of the principles of the dining experience. It covers the influences of the impact of gastronomy including cultural, religious, science and technology. The candidate will need to explain the factors that contribute to a dining experience and how customer needs differ.

Unit 309 Supervise food production

This unit is about supervising food production to ensure that the customer receives their order within reasonable timescales and to quality standards.



Practically more emphasis is given on advance cookery skills by learning International menus round to the globe. Students will learn selected menus from:

Mexican cuisine,

Spanish cuisine,

Italian cuisine,

Arabic Cuisine,

Indian Cuisine,

Chinese Cuisine,

Thai Cuisine,

American Cuisine, etc

And, also classical and modern recipes from Bakery & Patisserie.