

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
601-319	FDQ Level 3 Diploma in Professional Chef (Northern Ireland)	610/0809/6	4	31/10/2028

Qualification Purpose

The FDQ Level 3 Diploma in Professional Chef (Northern Ireland) is designed for learners who wish to work as a professional chef.

The qualification is suitable for learners who

- want to learn new skills and knowledge to enter the sector or
- are working in a chef/catering role/environment and wish to develop supervisory and team leading skills to progress their careers

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. However, prior achievement of FDQ Level 2 Diploma in Professional Chef (Northern Ireland) may be an advantage for some learners. The FDQ Level 3 Diploma in Professional Chef Qualification (Northern Ireland) may be delivered and assessed in the workplace or in a learning environment.

The qualification is designed to provide a broad range of advanced preparation, cooking and finishing skills and knowledge that will benefit learners as they develop their career as a professional chef. The qualification is suitable both for those who will work in a catering business, or for those who will work in other types of organisations that employ chefs, such as hospitals or schools.

The qualification units cover the preparation and cooking of advanced and complex dishes using a wide range of ingredients and advanced cooking methods. It also covers development of recipes

and menus, control of resources and supervisory skills for a professional kitchen including food safety supervision.

This is a Regulated Qualifications Framework (RQF) qualification. The qualification is regulated by CCEA Regulation in Northern Ireland.

This qualification could lead to

The FDQ Level 3 Diploma in Professional Chef (Northern Ireland) qualification is designed to prepare learners for professional chef roles in the workplace. Many learners are expected to progress into employment as chefs, for example:

- in catering and hospitality businesses such as restaurants, catering service providers, bars, cafes or hotels
- in organisations employing internal catering staff, such as schools and colleges, leisure centres, private companies, or health and social care settings.

The qualification offers opportunities for learners to develop both advanced technical cooking skills and supervisory skills and knowledge, which will prepare them for a supervisory role in a professional kitchen.

On completion of this qualification, learners may also consider progression to higher level qualifications or apprenticeships such as the Hospitality and tourism management foundation degree.

Qualification support

This qualification has been designed and developed in partnership with the FTC (the food and drink training and education council), People 1st, training providers and their representatives in the catering and hospitality sector. It is supported by the Sectoral Partnership for Hospitality and Tourism in Northern Ireland. The units of assessment are based on UK National Occupational Standards (NOS).

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

Assessment

There are three assessment methods in this qualification which assess behaviours, knowledge and practical skills.

Learners must pass all three assessments:

- a multiple-choice test
- a practical observation
- a professional discussion based on their portfolio of evidence.

Assessment requirements are set out in individual units of assessment, see exemplar *J/650/2340 - Advanced skills and techniques to produce vegetable and vegetarian dishes*. FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are developed, delivered and remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

Achievement

The qualification outcome is graded Pass, Merit or Distinction

Rules of Combination (RoC)

FDQ Level 3 Diploma in Professional Chef (Northern Ireland)	
Total Qualification Time (TQT)	770 hours
Credit	77 credits
Guided Learning Hours (GLH)	568 hours

List of mandatory units

Unit ref	Unit type	Unit title	Level	GLH	Credit
D/650/2339	OC	Supervisory skills for the professional kitchen	3	30	8
J/650/2340	OC	Advanced skills and techniques to produce vegetable and vegetarian dishes	3	50	6
K/650/2341	OC	Advanced skills and techniques in producing meat and offal dishes	3	50	6
L/650/2342	OC	Advanced skills and techniques in producing poultry and game dishes	3	50	6
M/650/2343	OC	Advanced skills and techniques in producing fish and shellfish dishes	3	50	6
R/650/2344	OC	Prepare, cook and finish complex dressings and cold sauces	3	20	3
T/650/2345	OC	Prepare, cook and finish complex hot sauces	3	25	4
Y/650/2346	OC	Prepare, cook and finish complex bread and dough products	3	30	4

Unit ref	Unit type	Unit title	Level	GLH	Credit
A/650/2347	OC	Prepare, cook and finish complex cakes, sponges, biscuits and scones	3	30	5
D/650/2348	OC	Prepare, cook and finish complex soups	3	29	4
F/650/2349	OC	Prepare, cook and finish complex hot, cold and frozen desserts	3	40	6
R/650/2353	OC	Prepare, cook and finish fresh pasta dishes	3	29	4
T/650/2354	OC	Prepare cook and finish complex pastry products	3	28	4
Y/650/2355	OC	Contribute to the development of new recipes and menus	4	40	4
D/650/2357	OC	Contribute to control of resources	3	30	4
K/502/0388	OK	The principles of food safety supervision for catering	3	25	3
N/A	N/A	Final assessment unit (Three components: multiple choice test, practical observation and professional discussion)	N/A	12	N/A

Exemplar unit of assessment

Title	Advanced skills and techniques to produce vegetable and vegetarian dishes				
RQF unit ref	J/650/2340				
RQF Level	3	Credit value	6	GLH	50
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Prepare to cook complex vegetarian dishes		<p>1.1 Comply with organisational requirements, allergen control, safety and hygiene procedures for food preparation, cooking and service</p> <p>1.2 Select the vegetables and ingredients for vegetarian dishes</p> <p>Vegetables</p> <ul style="list-style-type: none"> • roots • bulbs • flower heads • fungi • seeds and pods • tubers • leaves • stems • vegetable fruits <p>Ingredients</p> <ul style="list-style-type: none"> • nuts • plant based meat substitutes • pulses • pastry • rice • pasta • grains 			

	<p>1.3 Check vegetables and ingredients meet organisational quality standards and dish specification</p> <p>1.4 Select the correct tools and equipment to cook and finish vegetarian dishes</p> <ul style="list-style-type: none"> • knives – peeler, paring knife, vegetable knife, chopping knife, serrated edge knife • cutting boards – green and brown • trays / bowls / storage containers • graters / microplane / tongs • pestle and mortar • mandolin / garlic crusher • moulds – terrine, dariole, savarin ring • food processor / spice grinder / potato ricer
<p>2. Cook and finish complex vegetarian dishes</p>	<p>2.1 Select and demonstrate appropriate cooking and finishing methods for dish specification</p> <p>Cooking methods</p> <ul style="list-style-type: none"> • blanching and refreshing • boiling • roasting • baking • grilling • braising • frying (deep / shallow / stir) • steaming • stewing • confit • sous-vide • smoking • pickling

	<ul style="list-style-type: none"> • seviche / ceviche • combined cooking methods <p>Finishing methods</p> <ul style="list-style-type: none"> • saucing • glazing • dressing <p>2.2 Use tools and equipment correctly to cook and finish vegetarian dishes</p> <p>2.3 Combine the vegetables and ingredients to meet requirements of vegetarian dishes</p> <p>2.4 Cook vegetables and ingredients to meet the dish specification</p> <p>2.5 Check the dish meets flavour, colour, consistency, portion and quantity specification</p> <p>2.6 Garnish, finish and present the dish the vegetarian dish to meet specification</p> <p>2.7 Check the temperature of the dish is correct for holding and serving</p> <p>2.8 Store items not for immediate use safely and to specification</p> <p>2.9 Demonstrate safe and hygienic working practices</p> <p>2.10 Evaluate finished products</p>
3. Know how to cook and finish complex vegetarian dishes	<p>3.1 Explain how to control the risks from allergens when cooking</p> <p>3.2 Outline how to select the correct type, quality and quantity of vegetables and ingredients to meet dish specification</p> <p>3.3 Describe how to deal with problems with vegetables and additional ingredients as well as utilisation of vegetable trimmings</p>

	<p>3.4 Describe how to combine vegetables and ingredients to create a complex and balanced vegetarian dish</p> <p>3.5 Explain how to select the correct tools and equipment for different cooking methods</p> <p>3.6 Outline how to carry out cooking and finishing methods to meet dish requirements</p> <p>3.7 Summarise the correct temperatures for cooking vegetables using different cooking methods and the importance of these temperatures</p> <p>3.8 Describe appropriate garnishes, dressings, sauces, glazes and spices for a range of complex vegetarian dishes</p> <p>3.9 Explain which cooking methods are appropriate for each type of complex vegetarian dish and how to check vegetables are cooked correctly</p> <p>3.10 Outline how to minimise and correct common faults in complex vegetable dishes</p> <p>3.11 Describe how to adjust the flavour, consistency and colour of complex vegetable dishes</p> <p>3.12 Explain the importance of checking temperatures are correct when holding and serving complex vegetable dishes and what the temperatures must be</p> <p>3.13 Describe how to store complex vegetable dishes not for immediate consumption</p> <p>3.14 Explain how to maximise and retain the nutritional content of complex vegetable dishes during cooking</p> <p>3.15 Summarise current trends and methodologies for cooking and finishing complex vegetable dishes</p> <p>3.16 Summarise types of complex vegetable healthy eating options</p>
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	3.17 Explain the importance of checking quality at all stages of cooking and finishing and how to carry out checks.
Purpose and assessment overview	
Unit purpose and aim(s)	<p>The aim of this unit is to enable learners to develop the skills and knowledge required to cook and finish a range of complex vegetarian dishes (such as plant-based dishes, timbales, vegetarian terrines and galettes).</p> <p>Learners will need to select ingredients, cooking and finishing methods and tools and equipment for complex vegetarian dishes. They will ensure and evaluate the quality of their work. They will begin to appreciate the aesthetic aspects of food preparation through the processes of finishing and presenting the products.</p> <p>The unit is designed for use primarily by those who plan to enter or are working in the catering industry, in a chef role. It is designed to assess skills and knowledge demonstrated in a learning environment or workplace.</p>
Assessment requirements and guidance	<p>The unit is assessed in accordance with specific guidelines and quality assurance requirements set out in the FDQ Level 3 Diploma in Professional Chef (Northern Ireland) Assessment Strategy.</p> <p>This unit is designed to assess the skills, knowledge and understanding of learners when cooking and finishing vegetarian dishes. It can be assessed in the learning environment or workplace.</p> <p>The learner must demonstrate their skills, knowledge and understanding, to meet all assessment criteria.</p>

	Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.
Additional information about this unit	
FDQ unit category	Practical skills and underpinning knowledge
Unit live for implementation from	01/04/2022
Unit review date	31/10/2028
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula	<p>This unit of assessment is related to the following National Occupational Standards:</p> <ul style="list-style-type: none"> • PPL3PC1 Cook and finish complex vegetarian dishes <p>It also relates to the FDQ Level 3 Diploma in Professional Chef (Northern Ireland).</p>
Location of the unit within the subject/sector classification system	7.4 Hospitality and Catering
Unit Support	Food and Drink Training and Education Council, People 1st
Regulated unit owner	FDQ Ltd
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