



## SVQ 3 in Professional Cookery at SCQF Level 6

To achieve full award, candidates must complete **sixteen units**. This comprises of all **mandatory units** plus **thirteen from Section D**.

### Mandatory Units

- Develop productive working relationships with colleagues
- Maintain the health, hygiene, safety and security of the working environment
- Maintain food safety when storing, preparing and cooking food

### Section D

Prepare fish for complex dishes

- Prepare shellfish for complex dishes
- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Prepare game for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry dishes
- Cook and finish complex game dishes
- Cook and finish complex vegetable dishes
- Prepare, cook and finish hot sauces
- Prepare, cook and finish complex soups
- Prepare, cook and finish fresh pasta dishes
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products
- Prepare, process and finish marzipan, pastillage and sugar products
- Prepare, cook and present complex cold products
- Prepare, finish and present canapés and cocktail products
- Prepare, cook and finish dressings and cold sauces
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Produce sauces, fillings and coatings for complex desserts
- Produce healthier dishes
- Contribute to the control of resources
- Contribute to the development of recipes and menus
- Ensure food safety practices are followed in the preparation and serving of food and drink

### SCOTTISH VOCATIONAL QUALIFICATIONS

#### Who needs an SVQ?

Anyone in the workplace. SVQs are work based qualifications for anyone who undertakes a job role. They are open to anyone in employment and there are no entry requirements necessary.

#### What is the purpose of an SVQ?

SVQs give recognition of the skills and competencies of anyone in the workplace. Different levels provide the individual with a learning opportunity to demonstrate their knowledge and skill whilst developing themselves on the career ladder. SVQ units encompass a wide range of related work topics.

#### What are the benefits of an SVQ?

##### An employee will benefit by

Having more understanding of their responsibilities.

An opportunity to develop new skills

Accreditation of current skills

##### An employer will benefit by

More developed staff giving better performance.

More staff motivation

Better service to clients

The Scottish **MODERN APPRENTICESHIP AWARDS 2010** WINNER of the 'Learning Provider of the year' Category



Minerva People Ltd  
Queensberry House  
147 High Street  
Dumfries  
DG1 2QT

Tel: 01387 248244  
Fax: 01387 269508  
Email: [info@minervapeople.co.uk](mailto:info@minervapeople.co.uk)  
[www.minervapeople.co.uk](http://www.minervapeople.co.uk)