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**LEVEL 4 DIPLOMA IN  
PROFESSIONAL CULINARY  
ARTS  
(QAN: 601/3471/9)**

**QUALIFICATION  
SPECIFICATION**

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**DECEMBER 2017**

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## CONTENTS

<b>Introduction to the CTH Level 4 Diploma in Professional Culinary Art.....</b>	<b>2</b>
Aims of the Qualification:.....	2
Access and Entry Requirements: .....	2
Qualification Accreditation requirements: .....	2
<b>Qualification Level, Size and Structure.....</b>	<b>3</b>
Qualification Level .....	3
Qualification Size.....	3
Qualification Structure (Rules of Combination).....	4
<b>Qualification Grading Criteria.....</b>	<b>5</b>
<b>Teaching staff</b> .....	<b>6</b>
<b>Equipment</b> .....	<b>6</b>
<b>Delivery strategies – Practical units</b> .....	<b>6</b>
<b>Assessment Information .....</b>	<b>8</b>
Methodology.....	8
Practical Examination .....	8
Project .....	8
Grading Criteria .....	8
<b>Qualification Units and Assessment Criteria .....</b>	<b>9</b>
Prepare, Cook and Finish Farinaceous Dishes .....	9
Prepare, Cook and Finish Hors D’oeuvres, Cocktails and Canapés .....	10
Prepare, Cook and Finish Fish and Shellfish.....	11
Prepare, Cook and Finish Meat, Poultry and Game .....	12
Prepare, Cook and Finish Pastries, Desserts and Confectionary .....	13
Prepare, Cook and Finish Soups.....	14
Prepare, Cook and Finish Stocks, Sauces and Dressings .....	15
Prepare, Cook and Finish Terrine Dishes.....	16
Prepare, Cook and Finish Vegetables and Salads .....	17
Prepare, Cook and Finish Yeast Products.....	18
Professional Kitchen Skills .....	19
Menu Planning .....	20
<b>SAMPLE ASSESSMENTS.....</b>	<b>23</b>
Mark Sheets for Practical Examination.....	24
Mark Sheet for Menu Planning Assignment .....	27
<b>CONTACT CTH .....</b>	<b>30</b>

## Introduction to the CTH Level 4 Diploma in Professional Culinary Art

### Introduction:

The purpose of this qualification specification is to explain the aims, size, structure and content of the CTH Level 4 Diploma in Culinary Arts Diploma. This document includes the learning outcomes and assessment criteria for each unit, together with different types of sample assessments. There is guidance relating to the delivery and assessment requirements for this qualification, the grading criteria and an guide to the grading of units and the complete qualification. Further details are available from CTH, and contained within the more comprehensive qualification handbook.

### Aims of the Qualification:

The aims of this qualification are to:

- Provide candidates with the skills required to work in a professional kitchen
- Develop candidates' advanced cooking skills in all of the major food groups
- Develop the candidates' ability to integrate cooking skills in order to produce a variety of menus
- Develop the candidates' ability to evaluate their cooking and take preventative and corrective action
- Provide candidates with the skills required to prepare menus for a variety of occasions and budgets and present those menus in a professional manner
- Develop the candidate's menu planning, time management, hygiene, safety and personal appearance skills required of a professional chef

### Access and Entry Requirements:

The selection of students for admission to the CTH Level 4 Diploma in Culinary Arts is at the discretion of individual approved centres, who should ensure that students are able to complete the qualification successfully. Candidates should hold a level 3 Diploma in Professional Cookery.

It is strongly recommended that applicants have completed formal secondary education and have a reasonable command of the English Language, as assignments must be completed in English. Students who did not complete formal secondary education but have industry experience should also be considered.

### Qualification Accreditation requirements:

For centres wishing to offer this qualification, there is a minimum level of professional kitchen facilities and equipment required, in addition to teaching staff with a strong vocational background. Centres should not run a new qualification before being approved by CTH. A centre inspection may take place as part of the accreditation process.

## Qualification Level, Size and Structure

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### Qualification Level

The CTH Diploma in Culinary Arts is a Level 4 vocational qualification on the Regulated Qualification Framework (RQF), and adheres to the Ofqual requirements for assigning a level to a regulated qualification. These requirements and standard Level Descriptors are contained in an Ofqual publication Ofqual/15/5774, 'Qualification and Component Levels' available via gov.uk. The document URL is: <https://www.gov.uk/government/publications/qualification-and-component-levels>

### Qualification Size

The qualification is designed to be delivered in 960 hours TQT (Total Qualification Time), of which 900 are Guided Learning Hours (GLH). The credit value for the qualification is 96 credits.

Therefore, this Diploma normally requires programmes of study that have been designed to include a minimum of the Guided learning hours shown above:

Total Qualification Time (TQT) is the total amount of time, in hours, expected to be spent by a learner to achieve a qualification. TQT includes Guided Learning hours, Directed Learning and time spent on assessment.

The following activities are indicative of those included in TQT:

- Guided learning (GLH) when the tutor is present, e.g. cookery demonstrations, practical's, formal classes, lectures, seminars, tutorials, supervised assessment (e.g. exams or observed practical assessments)
- Independent and unsupervised learning or research
- Unsupervised coursework, or directed activity
- Watching pre-recorded webinars or podcasts
- Compiling a portfolio of evidence,
- self-study, visits, revision and time spent on written assignments

Candidates completing this qualification should be able to demonstrate their ability as independent learners.

### Structure

The qualification and unit structure and TQT for the CTH Diploma in Culinary Arts is set out in the following table, often referred to as the Rules of Combination.

**Qualification Structure (Rules of Combination)**

CTH Level 4 Diploma in Professional Culinary Arts						
QAN: 601/3471/9						
Students must achieve:						
<ul style="list-style-type: none"> <li>All 12 mandatory units, providing a combined 96 credits, <b>all at level 4</b></li> </ul>						
<b>Credit value (CV):</b> 96						
<b>Guided Learning Hours (GLH) for Qualification:</b> 900				<b>Total Qualification Time (TQT) for Qualification:</b> 960		
Unit Code	Unit Title	L	CV	GLH	URN.	Assessment Method
PCAFD	Prepare, cook and finish farinaceous dishes	4	8	72	R/506/4319	Practical exam
PCAHD	Prepare, cook and finish hors d'oeuvres, cocktails and canapés	4	8	72	R/506/4353	Practical exam
PCAFSF	Prepare, cook and finish fish and shell fish	4	8	72	L/506/4321	Practical exam
PCAMPG	Prepare, cook and finish meat, poultry and game	4	8	72	D/506/4100	Practical exam
PCAPDC	Prepare, cook and finish pastries, desserts and confectionery	4	8	72	J/506/4110	Practical exam
PCAS	Prepare, cook and finish soups	4	8	72	L/506/4111	Practical exam
PCASSD	Prepare, cook and finish stocks, sauces and dressings	4	8	72	Y/506/4371	Practical exam
PCATD	Prepare, cook and finish terrine dishes	4	8	72	H/506/4373	Practical exam
PCAVS	Prepare, cook and finish vegetables and salads	4	8	72	K/506/4374	Practical exam
PCAYP	Prepare, cook and finish yeast products	4	8	72	R/506/4370	Practical exam
PCAMP	Menu planning	4	8	72	T/506/4376	Coursework
PCAPKS	Professional kitchen skills	4	8	72	T/506/4488	Practical exam
<b>Diploma Total (12 units)</b>			<b>96</b>	<b>900</b>		

## Qualification Grading Criteria

The generic Ofqual grading criteria for the unit levels 4 in this qualification are shown in the table below. These criteria should be used by centres in conjunction with the unit mark sheets to assess all students' work.

Individual units can be graded either as fail, pass, merit or distinction. However, the qualification is not subject to grading. The qualification is either achieved or not achieved.

In terms of certification, this means that students will receive a transcript of their results showing the grades for each unit successfully completed, plus the Diploma that recognises their level of achievement. Note that the Diploma does not allocate a grade.

Level 4	Students who fail:	To achieve a pass (55 – 69%) students must:	To achieve a merit grade (70% to 84%) students must:	To achieve a distinction grade (85%+) students must:
	do not meet the requirements of the assessment criteria and learning outcomes of the unit	meet the requirements of the assessment criteria and learning outcomes	<ul style="list-style-type: none"> <li>• meet the requirements of the assessment criteria and learning outcomes</li> <li>• demonstrate a level of understanding of key issues in the kitchen including food hygiene, health and safety and food handling</li> <li>• demonstrate safe and correct use of all kitchen equipment</li> <li>• demonstrate a willingness to complete all tasks including preparation and clean up tasks</li> <li>• pay attention to the details of demonstrations and recipes</li> <li>• interpret and evaluate correctly key concepts</li> <li>• produce food that is well presented, well structured and tastes good.</li> </ul>	<ul style="list-style-type: none"> <li>• meet the requirements of the assessment criteria and learning outcomes</li> <li>• demonstrate in depth understanding and knowledge of relevant issues in the kitchen including food hygiene, health and safety and food handling</li> <li>• provide a good level of interpretation and evaluation of concepts and models</li> <li>• demonstrate proactive willingness to complete all tasks including preparation and clean up tasks</li> <li>• pay positive attention to the details of demonstrations and recipes</li> <li>• interpret and evaluate correctly key concepts</li> <li>• produce finished food that is exactly as demonstrated by the lecturer</li> <li>• produce finished food that matches the recipe and tastes very good.</li> </ul>

## Delivering the Qualification

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### Resources

A professional kitchen environment, including associated food storage areas is essential for the delivery of this qualification. The kitchen may take the form of a full production kitchen and/or a skills-based kitchen. These would need to be completely furnished with the professional equipment and tools to teach professional cookery at this level. A cookery demonstration area would also be an advantage. Access to a range of cookery and food related books is essential. Centres will need to meet these specialist resource requirements when they seek approval from CTH.

CTH aims to support centres by providing examples of recipes and combinations of dishes on the CTH members website that meet the grading criteria at each level, as it is important that centres delivering CTH qualifications understand the requirements fully for each level. In general Level 4 expectations are for a range of cooking techniques which are challenging and complicated for the learners. For example, producing more than one complex dishes at the same time would likely bring the challenge to the right level.

### Teaching staff

Staff delivering and assessing the Level 4 Diploma in Culinary Arts should be completely familiar with current practice standards in the sector and have experience of cooking at the same level as the level to be delivered as a minimum. Ideally the teaching staff should have had experience as a Sous Chef at high standard establishments such as 5 star hotels.

A teaching qualification, experience of teaching and a professional qualification in the subject taught, at one level higher than the level taught, is also desirable. CTH will require the CV's of all teaching staff when the centre seeks approval to deliver the qualification.

### Equipment

Students will be required to wear suitable protective clothing (PPE) during all practical sessions throughout the course to meet the requirements of the Food Safety Act 1990 (or similar legislation). Chef's whites, headwear and safety shoes would be the preferred option. Knives will be an essential requirement of the course and provision of a personal set will be necessary. These could be made available through the centre to ensure suitability.

### Delivery strategies – Practical units

This qualification is primarily practical in structure and it is important that the teaching reflects this. Students must have the opportunity to explore cuisine through the preparation and cooking of a range of dishes which cover the full spectrum of the menu structure, enabling students to develop the skills to take their assessments.

Students need to experience through demonstration and practical work all the key elements

of cooking for which they are being assessed.

The Qualification Handbook has an indicative content column for each practical/food unit, showing the minimum requirement, which has to be covered by the time the unit is completed. Teachers should ensure that practical work carried out by the students fully reflects the purpose of the unit to be assessed and covers the indicative content requirements.

Centres need to show, on each recipe making up the portfolio and on each exam marking sheet, what indicative content was covered.

Students will be required to follow professional, safe and hygienic practices at all times.

Students will need to build an electronic portfolio of evidence to demonstrate their skills level. This should be made up of recipes which have been produced during the length of the course. Recipes should include ingredients, methods, a picture of the completed dish held by the student, students' notes, assessor's feedback and indicative content covered when making the dish.



## Assessment Information

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### Methodology

The Diploma in Professional Culinary Arts has an assessment methodology of practical examination and assignment. The Menu Planning unit is assessed via a project and the remaining eleven units are assessed via a practical examination. Each unit will be assessed individually and each unit carries an equal weighting towards the qualification. All units must be passed to achieve the qualification.

### Practical Examination

Each unit, with the exception of menu planning, is assessed via a practical examination where students will be required to produce dishes in a real kitchen environment to demonstrate they have met the requirements of the assessment criteria. The Practical Examination is externally written, internally assessed and externally moderated by a member of the CTH examining team. Moderation will take the form of attending examination sessions and analysis of the internal assessors mark schemes for consistency of application of marks in applying CTH standards. CTH will also carry out a standardisation session with each delivery provider prior to practical exams taking place.

### Project

The Menu Planning project is assessed via an assignment, which has been externally written by CTH, internally assessed and internally verified by the delivery centre and will be externally moderated by CTH.

CTH external moderation will be carried out by asking for copies of all projects to be sent for moderation. CTH will initially moderate a sample of learners work at each assessment session to ensure the internal marking is consistent and adheres to CTH standards, if any abnormalities or inconsistencies are found then CTH will make a moderation decision or may decide to remark the entire sample.

CTH will carry out a standardisation session with all delivery centres prior to them embarking on any assessment.

### Grading Criteria

All assessments carry equal weighting and will be marked out of 100 marks and graded as follows:

Fail	Pass	Merit	Distinction
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0 – 54 Marks	55 – 69 Marks	70 - 75 Marks	76– 100 Marks
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## Qualification Units and Assessment Criteria

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Farinaceous Dishes</b>
<b>URN:</b>	R5064319
<b>Unit Code:</b>	PCAFD
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Farinaceous dishes. Students will learn about producing complex and challenging dishes in pressurised environment.
<b>Level:</b>	4
<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes</b> At the end of this unit the learner will:	<b>Assessment Criteria</b> The learner can:
<b>LO1:</b> Prepare a range of farinaceous dishes including fresh pasta and rice dishes, using a variety of methods and skills.	1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.  1.2 Use preparation methods that meet the requirements of the dish  1.3 Work in an organised, safe and efficient manner  1.4 Resolve problems which may arise during preparation.
<b>LO2:</b> Cook a range of farinaceous dishes including fresh pasta and rice dishes, using a variety of methods and handling techniques.	2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish  2.2 Use cooking and handling techniques that meet the requirements of the dish.  2.3 Resolve problems which may arise during cooking.  2.4 Store finished product in accordance with food safety standards  3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.

<p><b>LO3:</b> Finish a range of farinaceous dishes including fresh pasta and rice dishes, using a variety of methods and handling techniques.</p>	<p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>
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<b>Unit Title:</b>	<b>Prepare, Cook and Finish Hors D’oeuvres, Cocktails and Canapés</b>
<b>URN:</b>	R/506/4353
<b>Unit Code:</b>	PCAHD
<b>Unit aim and purpose</b>	This unit aims to further develop your knowledge and understanding of Hors d’oeuvres, Cocktails and Canapes. Students will learn about producing complex and challenging dishes in pressurised environment.
<b>Level</b>	4
<b>Size</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes At the end of this unit the learner will:</b>	<b>Assessment Criteria The learner can:</b>
<p><b>LO1:</b> Prepare a variety of hors d’oeuvres, cocktail and canapés using a variety of methods and skills.</p>	<p>1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.</p> <p>1.2 Use preparation methods that meet the requirements of the dish</p> <p>1.3 Work in an organised, safe and efficient manner</p> <p>1.4 Resolve problems which may arise during preparation.</p>
<p><b>LO2:</b> Cook a variety of hors d’oeuvres, cocktails and canapés using a variety of cooking methods.</p>	<p>2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish</p> <p>2.2 Use cooking and handling techniques that meet the requirements of the dish.</p> <p>2.3 Resolve problems which may arise during cooking.</p> <p>2.4 Store finished product in accordance with food safety standards</p>

<p><b>LO3:</b> Finish a variety of hors d'oeuvres, cocktails and canapés using a variety of finishing methods.</p>	<p>3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.</p> <p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>
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<b>Unit Title:</b>	<b>Prepare, Cook and Finish Fish and Shellfish</b>
<b>URN:</b>	L/506/4321
<b>Unit Code:</b>	PCAFSF
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Fish and Shellfish. Students will learn about producing complex and challenging dishes in pressurised environment.
<b>Level:</b>	4
<b>Size:</b>	72 Guided Learning Hours (GLH), 8 credits (CV)

<b>Learning Outcomes</b>	<b>Assessment Criteria</b>
<b>At the end of this unit the learner will:</b>	<b>The learner can:</b>

<p><b>LO1:</b> Prepare fish and shellfish dishes using a variety of types of fish and shellfish, and using a variety of methods and skills.</p> <p><b>LO2:</b> Cook fish and shellfish dishes using a variety of cooking methods.</p> <p><b>LO3:</b> Finish fish and shellfish dishes using a range of finishing methods.</p>	<p>1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.</p> <p>1.2 Use preparation methods that meet the requirements of the dish</p> <p>1.3 Work in an organised, safe and efficient manner</p> <p>1.4 Resolve problems which may arise during preparation.</p> <p>2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish</p> <p>2.2 Use cooking and handling techniques that meet the requirements of the dish.</p> <p>2.3 Resolve problems which may arise during cooking.</p> <p>2.4 Store finished product in accordance with food safety standards</p> <p>3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.</p> <p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>
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<b>Unit Title:</b>	<b>Prepare, Cook and Finish Meat, Poultry and Game</b>
<b>URN:</b>	D/506/4100
<b>Unit Code:</b>	PCAMPG
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Meat, Poultry and Game. Students will learn about producing complex and challenging dishes in pressurised environment.
<b>Level:</b>	4
<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes</b> At the end of this unit the learner will:	<b>Assessment Criteria</b> The learner can:
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<p><b>LO1:</b> Prepare meat (red meat and white meat), poultry and game for cooking and finishing using a variety of methods and skills.</p>	<p>1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.</p> <p>1.2 Use preparation methods that meet the requirements of the dish</p> <p>1.3 Work in an organised, safe and efficient manner</p> <p>1.4 Resolve problems which may arise during preparation.</p>
<p><b>LO2:</b> Cook meat (red meat and white meat), poultry and game dishes using a variety of cooking methods.</p>	<p>2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish</p> <p>2.2 Use cooking and handling techniques that meet the requirements of the dish.</p> <p>2.3 Resolve problems which may arise during cooking.</p> <p>2.4 Store finished product in accordance with food safety standards</p>
<p><b>LO3:</b> Finish meat (red meat and white meat), poultry and game dishes using a variety of finishing methods.</p>	<p>3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.</p> <p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Pastries, Desserts and Confectionary</b>
<b>URN:</b>	J5064110
<b>Unit Code:</b>	PCAPDC
<b>Unit aim and purpose</b>	This unit aims to further develop your knowledge and understanding of pastries, desserts and confectionery products. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level</b>	4
<b>Size</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes</b> At the end of this unit the learner will:	<b>Assessment Criteria</b> The learner can:
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<p><b>O1:</b> Prepare pastries, desserts and confectionery for cooking and finishing using a variety of methods and techniques.</p>	<p>1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.</p> <p>1.2 Use preparation methods that meet the requirements of the dish</p> <p>1.3 Work in an organised, safe and efficient manner</p> <p>1.4 Resolve problems which may arise during preparation.</p>
<p><b>LO2:</b> Cook pastries, desserts and confectionery using a variety of cooking methods.</p>	<p>2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish</p> <p>2.2 Use cooking and handling techniques that meet the requirements of the dish.</p> <p>2.3 Resolve problems which may arise during cooking.</p> <p>2.4 Store finished product in accordance with food safety standards</p>
<p><b>LO3:</b> Finish pastries, desserts and confectionery using a range of different finishing methods and techniques.</p>	<p>3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.</p> <p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Soups</b>
<b>URN:</b>	L5064111
<b>Unit Code:</b>	PCAS
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Soups. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level:</b>	4
<b>Size :</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
<b>LO1:</b> Prepare soups for cooking and finishing using a variety of methods and skills.	1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.
	1.2 Use preparation methods that meet the requirements of the dish
	1.3 Work in an organised, safe and efficient manner
	1.4 Resolve problems which may arise during preparation.
<b>LO2:</b> Cook soups using a variety of cooking methods.	2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish
	2.2 Use cooking and handling techniques that meet the requirements of the dish.
	2.3 Resolve problems which may arise during cooking.
	2.4 Store finished product in accordance with food safety standards
<b>LO3:</b> Finish soups using a variety of finishing method.	3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.
	3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.
	3.3 Clean preparation, cooking areas and utensils after use.

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Stocks, Sauces and Dressings</b>
<b>URN:</b>	Y5064371
<b>Unit Code:</b>	PCASSD
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Stocks, Sauces and Dressings. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level:</b>	4
<b>Size :</b>	72 Guided Learning Hours (GLH), 8 credits (CV)



<b>Learning Outcomes</b> <b>At the end of this unit the learner will:</b>	<b>Assessment Criteria</b> <b>The learner can:</b>
<b>LO1:</b> Prepare stocks, sauces and dressings for cooking and finishing using a variety of methods and skills.	1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.  1.2 Use preparation methods that meet the requirements of the dish  1.3 Work in an organised, safe and efficient manner  1.4 Resolve problems which may arise during preparation.
<b>LO2:</b> Cook stocks, sauces and dressings using a variety of cooking methods.	2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish  2.2 Use cooking and handling techniques that meet the requirements of the dish.  2.3 Resolve problems which may arise during cooking.  2.4 Store finished product in accordance with food safety standards
<b>LO3:</b> Finish stocks, sauces and dressings using a variety of finishing methods.	3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.  3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.  3.3 Clean preparation, cooking areas and utensils after use.

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Terrine Dishes</b>
<b>URN:</b>	H5064373
<b>Unit Code:</b>	PCATD
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Terrine Dishes. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level:</b>	4

<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)
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Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
<p><b>LO1:</b> Prepare and assemble a terrine dish using a variety of preparation and handling methods.</p>	<p>1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.</p> <p>1.2 Use preparation methods that meet the requirements of the dish</p> <p>1.3 Work in an organised, safe and efficient manner</p> <p>1.4 Resolve problems which may arise during preparation.</p>
<p><b>LO2:</b> Cook a terrine dish using a variety of handling methods and cooking methods.</p>	<p>2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish</p> <p>2.2 Use cooking and handling techniques that meet the requirements of the dish.</p> <p>2.3 Resolve problems which may arise during cooking.</p> <p>2.4 Store finished product in accordance with food safety standards</p>
<p><b>LO3:</b> Finish terrine dish using a variety of finishing methods.</p>	<p>3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.</p> <p>3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.</p> <p>3.3 Clean preparation, cooking areas and utensils after use.</p>

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Vegetables and Salads</b>
<b>URN:</b>	K5064374
<b>Unit Code:</b>	PCAVS
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of vegetables and salad dishes. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level:</b>	4

<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)
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<b>Learning Outcomes At the end of this unit the learner will:</b>	<b>Assessment Criteria The learner can:</b>
<b>LO1:</b> Prepare dishes that include a range of vegetables and salads using a variety of preparation methods and skills.	1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.  1.2 Use preparation methods that meet the requirements of the dish  1.3 Work in an organised, safe and efficient manner  1.4 Resolve problems which may arise during preparation
<b>LO2:</b> Cook dishes that include a range of vegetables and salads using a variety of cooking methods.	2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish  2.2 Use cooking and handling techniques that meet the requirements of the dish.  2.3 Resolve problems which may arise during cooking.  2.4 Store finished product in accordance with food safety standards
<b>LO3:</b> Finish dishes that include a range of vegetables and salads using a variety of finishing methods	3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.  3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.  3.3 Clean preparation, cooking areas and utensils after use.

<b>Unit Title:</b>	<b>Prepare, Cook and Finish Yeast Products</b>
<b>URN:</b>	R5064370
<b>Unit Code:</b>	PCAYP
<b>Unit aim and purpose:</b>	This unit aims to further develop your knowledge and understanding of Yeast Products. Students will learn about producing complex and challenging items in pressurised environment.
<b>Level:</b>	4

<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)
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<b>Learning Outcomes</b> At the end of this unit the learner will:	<b>Assessment Criteria</b> The learner can:
<b>LO1:</b> Prepare dishes using yeast products and a variety of shaping and flavouring methods and handling techniques.	1.1 Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.  1.2 Use preparation methods that meet the requirements of the dish  1.3 Work in an organised, safe and efficient manner  1.4 Resolve problems which may arise during preparation.
<b>LO2:</b> Cook dishes using yeast products and a variety of cooking methods.	2.1 Manage resources using logical working methods and realistic timings to meet the requirements of the dish  2.2 Use cooking and handling techniques that meet the requirements of the dish.  2.3 Resolve problems which may arise during cooking.  2.4 Store finished product in accordance with food safety standards
<b>LO3:</b> Finish dishes using yeast products and a variety of finishing methods.	3.1 Present the finished products to a suitable professional standard and in-line with establishment standards.  3.2 Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.  3.3 Clean preparation, cooking areas and utensils after use.

<b>Unit Title:</b>	<b>Professional Kitchen Skills</b>
<b>URN:</b>	T5064488
<b>Unit Code:</b>	PCAPKS

<b>Unit aim and purpose</b>	This unit aims to develop your knowledge and understanding of the skills required to work in a professional kitchen. Students will learn about purchasing supplies, about food safety and health and safety requirements and time management.
<b>Level</b>	4
<b>Size</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes At the end of this unit the learner will:</b>	<b>Assessment Criteria The learner can:</b>
<b>LO1:</b> Make preparations for cooking a three-course meal.	1.1 Order stock and purchase supplies  1.2 Prepare the kitchen/cooking area to meet the recipe requirements including the selection of ingredients and relevant equipment.
<b>LO2:</b> Meet hygiene and safety requirements during the preparation, cooking and finishing of a three-course meal.	2.1 Implement and maintain current food safety and Health and Safety requirements when preparing and cooking food.  2.2 Display a high level of professional conduct including personal hygiene standards appropriate for a professional kitchen.
<b>LO3:</b> Cook and prepare a three-course meal within a given time period.	3.1 Apply good time management skills.  3.2 Prepare and cook a three-course meal which meets the requirements of the recipe and the establishment
<b>LO4:</b> Finish and serve a three-course meal.	4.1 Present the finished products on time and ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.  4.2 Serve or store food in a safe and hygienic manner.  4.3 Ensure that all preparation and cooking areas and equipment and utensils are cleaned after use

<b>Unit Title:</b>	<b>Menu Planning</b>
<b>URN:</b>	T/506/4376
<b>Unit Code:</b>	PCAMP

<b>Unit aim and purpose:</b>	This unit aims to develop your knowledge and understanding of Menu planning. Students will learn about interpreting customers' requirements, designing menus and adapting dishes to improve cost effectiveness.
<b>Level:</b>	4
<b>Size:</b>	72 Guided Learning Hours (GLH); 8 credits (CV)

<b>Learning Outcomes At the end of this unit the learner will:</b>	<b>Assessment Criteria The learner can:</b>
<b>LO1:</b> Create a variety of menus for different catering events.	1.1 Interpret customer requirements.  1.2 Design a menu in accordance with various controlling factors (including dietary requirements, seasonality and event themes).  1.3 Design a menu that uses a balance of ingredients and provides nutritional value.  1.4 Adapt a dish to improve the quality of the menu.
<b>LO2:</b> Create menus in accordance with budget requirements.	2.1 Design a menu in accordance with budget limitations.  2.2 Select the type, quantity and quality of ingredients to meet budgetary and dish requirements.  2.3 Adapt a dish to improve the cost effectiveness of the menu
<b>LO3:</b> Present menus in a creative and professional manner.	3.1 Develop creative descriptions for menu dishes which aid customer understanding of the dish.  3.3 Present menus in a format appropriate for a variety of occasions.

**Appendix A - Specimen assessment methods**

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1. Mark Sheets for Practical examination
2. Mark Sheet for Menu Planning Assignment

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# CTH LEVEL 2 DIPLOMA IN CULINARY SKILLS

## SAMPLE ASSESSMENTS

1. **Mandatory Unit Practical Examinations:**
    - **Guidance for Centres**
  2. **Theory Unit Test sample:**
    - **Introduction to the Catering and Hospitality industry (2ICHI)**
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## 1. Mark Sheets for Practical Examination

### LEVEL 4 DIPLOMA IN PROFESSIONAL CULINARY ARTS PRACTICAL EXAMINATION MARK SHEET FOR FOOD UNITS

<b>Candidate Name:</b>	<b>Candidate Number:</b>		
<b>Centre Name:</b>	<b>Centre Number:</b>		
<b>Assessor Name:</b>	<b>Date of Examination:</b>		
<b>DOCUMENTS TO ATTACH TO MARK SHEET. Please indicate below if the following documents are attached.</b> Note: All documents should contain the candidate ID number, the unit code, unit title and date of the examination, clearly on all pages.		<b>YES</b>	<b>NO</b>
Candidate Work Plan			
Candidate Menu and Recipes			
Candidate Stock Requisition Forms			
Extenuating Circumstances and Special Consideration Report Form			
Examination Allegation of Misconduct Report			
Please use this box to list any other documents that are being attached to this mark sheet:			

<p><b>I hereby confirm that this candidate produced a valid CTH membership card and appropriate photographic identification (e.g. passport, national ID, driving licence or college ID card) during this examination</b></p> <p><b>Invigilator Signature:</b></p>
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## Level 4 Diploma in Professional Culinary Art Qualification Specification

<b>Task</b>	<b>Marks Available</b>	<b>Internal Assessors Mark</b>	<b>Internal Assessor Comments</b>	<b>CTH Moderated and FINAL MARK</b>
Select appropriate tools and equipment for cooking and preparation methods ensuring they are hygienic and ready for use.	10 marks			
Use preparation methods that meet the requirements of the dish	5 marks			
Work in an organised, safe and efficient manner	10 marks			
Resolve problems which may arise during preparation	5 marks			
Manage resources using logical working methods and realistic timings to meet the requirements of the dish	10 marks			
Use cooking and handling techniques that meet the requirements of the dish.	10 marks			
Resolve problems which may arise during cooking.	5 marks			
Store finished product in accordance with food safety standards, including being held at the correct temperature.	5 marks			
Present the finished products to a suitable professional standard and in-line with establishment standards.	10 marks			
Finish, assemble and present products ensuring flavour, texture and consistency is in accordance with establishment procedures and standards.	25 marks			
Clean and store preparation, cooking areas and utensils after use.	5 marks			
Total Number of Marks Awarded for the Unit. Note the mark given by the internal assessor/the centre is only provisional. The final mark will be the mark entered in the CTH Moderator and Final Mark column.	Maximum Total 100 marks			

**Internal Assessor Comments:**

Note: Internal Assessors can use this page to make any comments they have in relation to the awarding of marks

Signed:..... Name: ..... Date: .....

**2. Mark Sheet for Menu Planning Assignment**

<b>Candidate Name:</b>	<b>Candidate Number:</b>
<b>Centre Name:</b>	<b>Centre Number:</b>
<b>Assessor Name:</b>	<b>Date of Examination:</b>

<b>DOCUMENTS TO ATTACH TO MARK SHEET. Please indicate below if the following documents are attached.</b> Note: All documents should contain the candidate ID number, the unit code, unit title and date of the examination, clearly on all pages.	<b>YES</b>	<b>NO</b>
Front Cover Page of Assignment with candidate and tutor declaration		
Five Menus		
Please use this box to list any other documents that are being attached to this mark sheet:		

**I hereby confirm that this candidate produced a valid CTH membership card and appropriate photographic identification (e.g. passport, national ID, driving licence or college ID card) during the registration process.**

Tutor Signature:

**Mark Allocation**

There are a total of 100 marks available for this assignment and the marks will be allocated as follows:

<b>Assessment Criteria</b>	<b>Number of Marks Available</b>	<b>Internal Assessors Mark</b>	<b>Internal Assessor Comments</b>	<b>CTH Moderated and FINAL MARK</b>
Interpretation of customer requirements in menu design	15 Marks			
Consideration of controlling factors such as dietary requirements, seasonality and event themes	15 marks			
Menu uses a balance of ingredients and provides nutritional value	10 marks			
Adaptation of dishes where appropriate to improve the quality of the menu and the cost effectiveness of a menu	20 marks			
The type, quantity and quality of ingredients selected meet budgetary and dish requirements	15 marks			
Descriptions for menu dishes are creative and assist customer understanding of the dish content	10 marks			
Menus are presented in a format that is appropriate for event/occasions	15 marks			
<b>Total Number of Marks:</b> Note the mark given by the internal assessor/the centre is only provisional. The final mark will be the mark entered in the CTH Moderator and Final Mark column.	100 marks			

**Internal Assessor Comments:**

Note: Internal Assessors can use this page to make any comments they have in relation to the awarding of marks



## CONTACT CTH

### About CTH:

CTH, the Confederation of Tourism and Hospitality, is an Ofqual recognised Awarding Organisation established in 1982 specialising in gold standard qualifications for the hospitality, culinary, travel and tourism sectors.

CTH employs specialist staff with experience in these industries and links to current industry partners, as well as education or training experience. They are available to discuss your curriculum requirements or queries concerning this qualification.

In addition to our existing portfolio of qualifications currently available (included in Ofqual's Register of Regulated Qualifications), we can also offer individual unit qualifications, or discuss requirements for new qualifications suitable for local needs.

### Location:

CTH offices are located in London's West End, opposite to Selfridges entrance in Duke Street. The address is 37 Duke Street, London W1U 1LN

### Website:

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