

CTH Level 3 Certificate in Professional Cookery							
QAN: 601/8362/7							
Students must achieve: <ul style="list-style-type: none"> All 5 mandatory units, providing a combined 25 credits, all at level 3 							
Credit Value (CV): 25							
Guided Learning Hours (GLH) for Qualification: 210				Total Qualification Time (TQT) for Qualification: 250			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
PCVSS	Techniques and skills in preparation, cooking and finishing vegetables, sauces and soups	3	5	42	50	M/508/0673	Practical
PCPMG	Techniques and skills in preparation, cooking and finishing poultry, meat and game	3	5	42	50	T/508/0674	Practical
PCFFS	Techniques and skills in preparation, cooking and finishing fish and shellfish	3	5	42	50	A/508/0675	Practical
PCCHD	Techniques and skills in producing frozen, cold and hot desserts	3	5	42	50	F/508/0676	Practical
PCBBP	Techniques and skills in baking and baked products	3	5	42	50	J/508/0677	Practical
Certificate Total (5 units)			25	210	250		

Level 3 Extended Certificate in Professional Cookery							
QAN: 603/1939/X							
For the Diploma, students must achieve: <ul style="list-style-type: none"> All 5 mandatory units, providing a combined 25 credits 5 units from the optional group, providing a combined 50 credits i.e. a total of 75 credits, all at level 3							
Credit Value (CV): 75							
Guided Learning Hours (GLH) for Qualification: 630				Total Qualification Time (TQT) for Qualification: 750			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
PCVSS	Techniques and skills in preparation, cooking and finishing vegetables, sauces and soups	3	5	42	50	M/508/0673	Practical
PCPMG	Techniques and skills in preparation, cooking and finishing poultry, meat and game	3	5	42	50	T/508/0674	Practical
PCFFS	Techniques and skills in preparation, cooking and finishing fish and shellfish	3	5	42	50	A/508/0675	Practical
PCCHD	Techniques and skills in producing frozen, cold and hot desserts	3	5	42	50	F/508/0676	Practical
PCBBP	Techniques and skills in baking and baked products	3	5	42	50	J/508/0677	Practical
PCSS	Food safety practices in the preparation, service and storage of food	3	10	84	100	L/508/0678	Assignment
PCKO	Kitchen organisation	3	10	84	100	R/508/0679	Assignment
Extended Certificate Total (7 units)		75		630	750		