

**CTH Level 3 Diploma in Professional Cookery - Kitchen and Larder****QAN: tbc**

For the Diploma, students must achieve:

- All 4 mandatory units, providing a combined 25 credits
- An additional 4 units from the optional group, providing a combined 40 credits

I.e. a total of 65 credits, **all at level 3****Credit Value (CV): 65****Guided Learning Hours (GLH) for Qualification: 546****Total Qualification Time (TQT) for Qualification: 650****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 exam
PCPMG	Techniques and skills in preparation, cooking and finishing poultry, meat and game	3	5	42	50	T/5080/674	Practical exam
PCFFS	Techniques and skills in preparation, cooking and finishing fish and shellfish	3	5	42	50	A/508/0675	Practical exam
PCSS	Food safety practices in the preparation, service and storage of food	3	10	84	100	L/5080/678	Assignment

**Optional Group (choose 4 from 9)**

PCKO	Kitchen organisation	3	10	84	100	R/508/0679	Assignment
PCFP	High volume food production	3	10	84	100	J/508/0680	Assignment
PCPD	Food product development	3	10	84	100	L/508/0681	Practical or Assignment
PCNH	Nutrition and producing healthier dishes	3	10	84	100	D/508/0684	Practical exam
PCFG	Producing farinaceous goods	3	10	84	100	Y/508/0683	Practical exam
PCVC	Vegetarian cookery	3	10	84	100	H/508/0685	Practical exam
PCEC	Ethnic cookery	3	10	84	100	K/508/0686	Practical exam
PCIC	International cookery	3	10	84	100	T/508/0688	Practical exam
PCSPS	Supervising the professional kitchen	3	10	84	100	T/615/5318	Assignment

**Diploma Total****(4 mandatory plus 4 optional units)****65****546****650**